



## Question Corner

If you are looking for a recipe but can't find it, send your recipe request to Lou Ann Good, Cook's Question Corner, in care of Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. There's no need to send a self-addressed stamped envelope. If we receive an answer to your question, we will publish it as soon as possible. Check your recipe to make sure you copy the right amounts and complete instructions for making the recipe. Sometimes we receive numerous answers to the same request, but cannot print each one.

Answers to recipe requests should be sent to the same address. You may also e-mail questions and answers to LGOOD.EPH@LNPNEWS.COM

**QUESTION** — Holly Eshbach, Dover, wants recipes for homemade ice cream cakes that are made in springform pans. She also wants the recipe for the icing spread on ice cream cakes that tastes like those sold by Carvel's and Dairy Queen. Also, is there a place to buy chocolate wafers in bulk in the Dover, York, and Hanover areas?

**QUESTION** — Twila Martin, Waynesboro, wants recipes for tortillas in many different forms that can be served for breakfast, lunch, and dinner.

**QUESTION** — A New Holland reader would like a recipe for enchiladas that has a cheesy white sauce on top.

**QUESTION** — Mrs. Esh wants unusual recipes to make cookie bars such as oatmeal raisin that tastes like those made by Kitchen Kettle, Intercourse.

**QUESTION** — Kay Wildasin, Seven Valleys, wants a recipe for doughnuts that taste like those served at the Pennsylvania Farm Show Food Court. Editor's Note: I think she is referring to the potato doughnuts served. Kay wanted this recipe by Feb. 3, but we did not receive the request in time.

**QUESTION** — A reader would like a recipe for red velvet cake roll.

**QUESTION** — R. Diehl, Bloomsburg, wants a recipe for hamburger pin wheel with gravy.

**QUESTION** R. Diehl, Bloomsburg, would like to know how to make yeast.

**QUESTION** — R. Diehl, Bloomsburg, would like to know how to make venison pepperoni.

**QUESTION** — Bob Snyder, Akron, Ohio, would like to know how to make oatmeal raisin cookies that remain soft.

**QUESTION** — T. Z. wants a recipe for earthquake cake.

**QUESTION** — A Seneca Falls, New York reader wants to know how to can potatoes. Should the potatoes remain small and whole, or can they be diced, sliced, or cut into French fry shapes?

**QUESTION** — Bob Snyder, Akron, Ohio, wants a recipe for rivel soup.

**QUESTION** — Barbara Reed, a northern Berks County reader, is looking for what a friend calls a three-milk cake with a fruit filling between layers. She thinks it might be a Caribbean or Latin American recipe.

**QUESTION** — Shirley Schwoerer, Wysox, wants to know if sesame seeds can be sprouted. She is familiar with alfalfa seed sprouting.

**QUESTION** — Ralph Kieffer, Halifax, wants a recipe for Aunt Flossie's tomato soup, which he heard is printed in a Lancaster County cookbook.

**QUESTION** — A reader wants low-fat recipes and diabetic recipes that other readers have tried and liked.

**QUESTION** — June Martin, Oxford, N.J., wants a recipe to make venison hot dogs.

**ANSWER** — Here are some more recipes from Carol Hostetter, Spring Run, sent in request for ideas for company meals.

### Gourmet Cheese Potatoes

6 medium potatoes, cooked in shells  
1 cup shredded muenster or cheddar cheese  
2 tablespoons butter  
1 cup dairy sour cream or milk  
½ cup finely chopped onion  
½ teaspoon salt  
¼ teaspoon pepper  
Paprika

Cook potatoes in water in a 3-quart saucepan or pressure cooker. Drain, cool slightly and peel and shred in bowl.

Combine cheese, melted butter, and potatoes with other ingredients. Bake at 350 degree oven for 30 minutes or put in refrigerator overnight and bake 30 minutes longer or put in crockpot on low heat until hot.

### Cottage Potatoes

10 large potatoes, cooked in jackets, peeled, cubed  
½ pound Velveeta cheese, cubed  
1 large onion, chopped  
¼ cup melted butter  
1 green and red pepper, chopped  
4 slices bread, broken into pieces  
1 cup milk (approximately)  
Salt and pepper to taste  
Crushed cornflakes  
Mix together and put into large baking dish. Add enough milk to moisten, pour over top. Top with butter and cornflakes. Bake 45 minutes at 350 degrees. Serves 12-15.

**ANSWER** — Mrs. Riehl, Narvon, requested a recipe for chicken gumbo, which is served in the soup and salad bar at Shady Maple Restaurant. Thanks to a reader for sending in this recipe.

### Chicken Gumbo

9 slices bread  
4 cups cooked chicken, deboned, cubed  
¼ cup butter, melted  
½ cup mayonnaise  
4 eggs, well beaten  
1 cup milk  
1 cup chicken broth  
9 slices cheese  
2 cans cream of celery soup (undiluted)  
Buttered bread crumbs  
Lay bread slices in the bottom of a large greased casserole dish. Add chicken. Mix together butter, mayonnaise, eggs, milk, and broth, and pour over chicken. Top with cheese slices and spread celery soup over all. Sprinkle buttered bread crumbs over top. Bake 1¼ hours or until done.

**ANSWER** — Melissa Evarts, Guilford, Ct., requested a homemade ice cream recipe that uses pudding mix and condensed milk. Thanks to a reader for sending a recipe that she writes is the best recipe she has found, and that makes a very creamy ice cream.

### Vanilla Ice Cream

1 large package vanilla pudding (cooked type)  
1 tablespoon cornstarch  
8 cups milk  
1 cup sugar  
Cook pudding, cornstarch, milk, and sugar together. Beat with mixer:  
6 eggs  
Gradually add:  
1 cup sugar  
2 teaspoons vanilla  
1 pint whipping cream  
1 can condensed milk  
1 can evaporated milk  
Dissolve 2 packages plain gelatin in cold water. Add to milk mixture when slightly cooled.

Pour into ice cream container and handcrank according to manufacturer's instructions. Here is another ice cream recipe for Melissa from New York reader Cathy Blowers. She writes the recipe is delicious, and that's its the only recipe for homemade ice cream here family makes. Cathy entered this recipe in our dairy recipe drawing several years ago.

### Sue's Ice Cream

3-ounce package Jell-O instant pudding mix  
Dissolve Jell-O in 2 cups boiling water or pudding in 2 cups whole milk. Put into ice cream freezer.

Add:  
2 14-ounce cans sweetened condensed milk  
3 (½ pint) heavy cream  
3 cups sugar  
3 cups whole milk  
Mix together ingredients. Add milk to fill line on ice cream freezer container. Handcrank according to manufacturer's directions.

### Homemade Sweetened Condensed Milk

Makes 14-ounces  
1 cup instant non-fat dry milk  
⅓ cup boiling water  
3 tablespoons margarine or butter  
⅔ cup sugar  
Combine all ingredients in blender or with wire whisk until smooth. Refrigerate until cold.

**ANSWER** — Mary Templon, requested the recipe for pina colada zucchini bread. Thanks to Kim McCauley for sending this recipe. She writes that she has tried many different zucchini recipes and this one is by far the best. It also freezes well. To show how much others enjoy this bread, Kim wrote that a friend painted a T-shirt for her and asked only that Kim give her a loaf of this bread.

### Pina Colada Zucchini Bread

3 cups grated zucchini  
3 cups sugar  
1 ½ cups oil  
4 eggs  
4 cups flour  
2 teaspoons baking powder  
1 ½ teaspoons salt  
½ cup nuts  
1 teaspoon baking soda  
1 cup crushed pineapple, drained  
1 teaspoon vanilla  
1 teaspoon coconut flavoring  
1 teaspoon rum flavoring  
Mix first four ingredients and beat two minutes. Sift flour, baking powder, salt, and baking

soda. Mix together and add remaining ingredients. Bake in greased and floured loaf pans at 350 degrees for 55 minutes. Makes three pans.

**ANSWER** — Thanks to a New Holland reader for answering Shirley Schwoerer's request for making butter without a butter churn. Here is a recipe for children to make butter.

### Children's Butter

Put 2 cups cream in a quart jar. Seal tightly. Let your child shake, roll, or whatever until the butter forms. (Reader suggests giving each child a jar and making a game out of shaking and rolling the butter.)

### Healthy No-Trans Fat Margarine

1 cup oil  
1 cup butter, softened  
Mix thoroughly. Use in most recipes that require margarine.

**ANSWER** — Linda Fletcher, Walnutport, requested a recipe for pineapple squares, which has a cake base. She thinks the recipe is quite old. Thanks to Marie Yost, Bath, for sending a recipe that she writes is delicious. She remembers her mother making this recipe when she was a young girl so the recipe is an older one that may be exactly what Linda wants.

### Pineapple Squares

3½ cups flour  
1 cup sugar  
½ teaspoon salt  
½ teaspoon baking soda  
2 teaspoons baking powder  
Mix together dry ingredients, add the following:

½ cup shortening  
½ cup milk  
1 teaspoon vanilla  
1 egg  
Divide dough in half and roll to ¼-inch thickness for top and bottom. Take juice from 20-ounce can crushed pineapple. Add 1 cup sugar and 2 heaping tablespoons cornstarch. Boil until thickened. Spread over pineapple on bottom crust in a 13x9x2-inch baking pan. Place crust on top. Bake in 350 degree oven for 25 minutes. Sprinkle with confectioners' sugar when cooled.

**ANSWER** — Linda Fletcher, Walnutport, is looking for a recipe for Beef Barley Soup. Thanks to several readers for sending recipes.

### Beef Barley Soup

1 tablespoon vegetable oil  
1 pound boneless beef chuck, cut into ½-inch cubes  
8 cups water  
1 small rutabaga, peeled, cut into ½-inch cubes  
1½ cups shredded cabbage  
1 cup sliced carrots  
1 cup sliced celery  
1 cup chopped onion  
½ cup medium barley  
½ cup chopped fresh parsley (use less if dried)  
6 beef bouillon cubes  
2 bay leaves  
¾ teaspoon dried thyme leaves  
¼ teaspoon pepper  
1 cup frozen peas  
In 6-quart Dutch oven, heat oil over high heat. Add beef and brown well. Stir in remaining ingredients except peas. Bring to a boil. Reduce heat to medium low. Cover and simmer one hour. Add peas, cook 5 minutes. Remove bay leaves. Makes 8 servings. Per serving: 260 calories, 14 g protein, 20 g carbs, 14 g fat, 55 mg calcium, 712 mg sodium, 39 mg chol.

**ANSWER** — Marg Sharp, Glenmoore, wrote that when her granddaughter was small, her baby-sitter used bread dough to make steamed buns served with a sauce. Marg asked for that recipe. Thanks to a reader who sent a recipe that she writes has been an old family favorite for many years. Her family doesn't get these as often as they'd like, but this request reminds her to treat her family soon. These balls are larger than Marg remembers, but the dough can be divided into smaller portions to make smaller dumplings.

### Dampf Knepp Or Caramel Dumplings

1 cup warm water  
1 egg  
1 teaspoon salt  
3 tablespoons sugar  
1 tablespoon shortening, melted  
1 tablespoon yeast  
2½-3 cups flour  
Syrup:  
3 cups water  
2 cups brown sugar  
1 tablespoon butter  
Dissolve yeast in water. Beat egg and add sugar and salt. Combine yeast and egg mixture. Add shortening and flour, work to a smooth, soft dough. Turn out on floured board and knead several minutes. Place dough in greased bowl and brush surface with melted shortening or oil. Cover and let rise in a warm place until doubled in bulk. Divide dough into six parts, work into smooth, round balls and let rise until light. Place on top of boiling syrup. To make syrup, combine ingredients in pan and boil for 5 minutes.

Cover and cook slowly for 20-25 minutes. Do not peek. Serves 6.