



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 — Doris Myers, Hughesville, writes that her mother, who is 88 years old, lost her mother at a young age. She remembers her mother baking bread and reserving some of the liquid to bake a chocolate cake. Doris would like to surprise her mother by baking a cake like that if someone can send in the recipe. The cake was baked the same day as the bread.

QUESTION — Lynne, Numidia, wants a recipe for pickled mustard eggs that tastes like those sold at the state Farm Show.

QUESTION — Bob Peterson, Hubbardsville, N.Y., wants a recipe for Spanish Bar Cake.

QUESTION — T.C. Wills, Frederick, writes that her mother made a cheese pineapple pocket during the Easter season. The dough was neither like a pie crust nor a pastry dough. It was sort of a solid dough. Wills has tried to duplicate the filling and the dough but cannot. She thinks it may be a Polish dessert, and would appreciate a recipe.

QUESTION — A. Shull writes that she tried two different recipes to make pull taffy recently and was unsuccessful. One batch, before it was cool enough to start pulling became extremely brittle. She thought perhaps she overcooked it and tried a second batch, which turned white and chalky as it cooled. Does anyone have ideas and tips for making taffy that can actually be pulled? Or can they tell her what she did wrong?

QUESTION — Michael Brennan, Wilkes-Barre, is looking for a good recipe for Manhattan clam chowder.

QUESTION — Albert Condon, New Windsor, Md., writes that he is a bachelor who would like a recipe that he remembers his mother baking. The old-time fashioned ginger cookie cakes, which were about 3/4 inches deep and 3-4 inches in diameter, were soft and did not taste like the small hard old-fashioned ginger cakes that are sold in a box. She used Brer Rabbit or Grandma's molasses, and the cakes were dark in color. Any one have a good recipe that fits these qualities for Albert?

QUESTION — Albert Condon is a vegetarian who uses eggs. He would like vegetarian recipes, the titles of recommended vegetarian cookbooks and of Amish or Mennonite cookbooks and how to purchase them.

QUESTION — Debbie Mullinix, Woodbine, Md., wants a good recipe for peanut butter frosting.

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.

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

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.

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

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 — Mrs. Esh requests recipes to make cookie bars such as oatmeal raisin that tastes like those made by Kitchen Kettle, Inter-course.

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

ANSWER — R. Diehl, Bloomsburg, wanted to know how to make yeast. Thanks to D. Bonnell, Barker, N.Y., for sending the following information:

Commercial yeast is produced by seeding huge vats of a molasses, ammonia, and mineral salts solution with yeast. The resulting tons of yeast are either mashed and compressed or air-dried.

It's unlikely that home preparation could mimic the commercial ideal-growth conditions and produce a reliable yeast.

If cost of yeast is the concern, there are two major alternatives to purchasing the very expensive packets or cubes of yeasts in grocery stores. One is to buy yeast in bulk from a natural foods or small retailer that sells to home bakers. The cost per pound will range between \$1.20-\$1.40 in contrast with \$25 a pound for the commercial brands. Bulk yeast is available from sources on the Internet. Yeast keeps well if refrigerated or frozen.

Bonnell has bought a year's supply and frozen it with successful results. The other alternative is to maintain a starter and bake sourdough breads. A high, airy loaf will still need the addition of about half the usual amount of yeast when a starter is used, although rolls and biscuits do not.

ANSWER — A New Holland reader wanted a recipe for enchiladas that has a cheesy white sauce on top. Thanks to a reader for sending the following recipe.

American-Style Enchiladas

Pancakes:

6 eggs, well beaten
3 cups milk
2 cups flour, sifted
3/4 teaspoon salt

Filling:

1 pound ground beef
1 pound pork sausage
1 cup chopped onion
2 cloves minced garlic
1/2 cup chopped green pepper
1 1/2 tablespoons chili powder
1 teaspoon salt
10-ounces frozen spinach

Sauce:

1 quart spaghetti sauce
1 cup water
1 tablespoon chili powder
2 cups cheddar cheese, shredded

Combine eggs with milk. Add flour and salt; beat well. Pour about 1/4 cup batter into a hot greased 6- to 7-inch skillet, tilting so batter covers surface. Turn pancakes when the surface looks dry. Stack pancakes while you make the remaining pancakes. Makes about 30.

Brown the ground meat; pour off fat. Add remaining filling ingredients except spinach. Simmer 10 minutes. Add spinach that has been cooked, chopped, and drained; set aside.

Spoon scant 1/4 cup meat mixture in the center of each pancake. Fold the sides in and roll up. Place in two 9x13-inch baking dishes. Stir sauce ingredients together and pour over the two pans. Top with cheese. Bake at 325 degrees for 30 minutes. You can freeze one pan to use later. To reheat, bake at 375 degrees for 45 minutes.

ANSWER — Holly Eshbach wanted to know where to buy chocolate wafers in Adams County. A New Oxford reader writes that Merken's milk chocolate wafers are available from The Country Market, 1430 Fleshman Mill Rd., New Oxford.

ANSWER — Bob Snyder, Akron, Ohio, wanted to know how to make oatmeal raisin cookies that remain soft. Thanks to Ann Chapman, Ulster, for sending her recipe.

Oatmeal Cookies

1 cup raisins
1 cup water
1 cup soft shortening

1 cup sugar
2 eggs
1 teaspoon vanilla
2 cups flour
3/4 teaspoon baking soda
1 teaspoon salt
1 1/2 cups rolled oats
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon cloves

Cook raisins and water until only 5 tablespoons of liquid remains. Drain and reserve liquid. Mix together shortening, sugar, and eggs. Stir in cooled raisin liquid and vanilla. Sift together flour, baking soda, salt, and spices. Add to raisin liquid mixture. Stir in oats and cooked raisins. Drop by teaspoonful about 2-inches apart in greased cookie sheet. Bake at 375 degrees for 10-12 minutes.

ANSWER — Last week we printed the long version for making Tres Leches or Three Milk Cake. Holly Lutz also sent in the quick version using a cake mix. Cooks that have limited time may enjoy the following version.

Tres Leches: Three Milk Cake

1 yellow cake mix baked in a 9x13-inch pan as directed on package

Top mixture:

1 can evaporated milk
1 can sweetened condensed milk
1 pint heavy whipping cream
1/2 cup rum or to taste

To finish:

Whipped cream to cover cake
5 ounces sweetened coconut
Poke holes in the cake with a fork all over. Pour topping mixture over cake. Let mixture absorb completely in refrigerator. Cover with whipped cream or whipped topping and sprinkle sweetened coconut over top of cake.

Optional: Add macadamia nuts, cherries, or pineapple.

Yield: 10-12 servings.

ANSWER — When it comes to nutrition, not all breakfasts are created equal, writes Amanda Gates, Centre County dairy princess. She sends this recipe as a smart way to start your day.

Stuffed French Toast

1 loaf day-old bread
12 eggs
2 cups milk
1/2 cup maple syrup
16-ounces cream cheese
Cinnamon if desired

Cube bread and place half of it in a 9x13-inch cake pan. Cube cream cheese on top of bread. Place the remaining bread cubes on top. Beat eggs, milk, and syrup in a bowl and pour over bread and cream cheese. Sprinkle with cinnamon. Let set for a little while until bread absorbs eggs and milk. Bake at 350 degrees for 45 minutes or until golden brown. Top with syrup or jelly.

Bonus: you can make this the night before and pop it in the oven in the morning.

ANSWER — R. Diehl, Bloomsburg, would like to know how to make venison pepperoni. Thanks to T.C. Wills, Frederick, for recommending contacting Sausage Maker Inc., 26 Military Rd., Buffalo, NY 14207. Phone (716) 876-5521. The company has recipes and supplies to make pepperoni and hot dogs.

ANSWER — A Seneca Falls, New York reader wants to know how to can potatoes. Thanks to Shirley Orfanella, Quarryville, for sending the following instructions: Best to use fresh dug potatoes. Wash very well and boil 10 minutes. Use whole or if very large, cut into chunks. Pack into jars and add 1/2 teaspoon salt to a pint, and 1 teaspoon salt to a quart. Cover with boiling water; adjust lids. Process pints 30 minutes and quarts for 40 minutes at 10 pounds pressure. Must use pressure cooker. Best to freeze french fry cuts.

WARNING — Lydia Nolt, New Holland, writes that someone sent a recipe to this column about hardcooking shell eggs. They wrote that when eggs are fresh, add salt to the water, so the eggs shell easier. This part is correct Lydia writes, but the person also recommending watering plants with the egg water. Lydia writes that egg water is fine to use to water plants but if it has salt added to the water, it will kill the plants. She lost plants from watering with the leftover egg water because it had salted in it.