



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](mailto:LGOOD.EPH@LNPNEWS.COM)

**QUESTION** — Eileen Schuler, Fleetwood, asks where chocolate confectioners' sugar can be found. The ingredient was listed in the prize-winning recipe for the Greatest Cocoa Cake contest at the Pennsylvania Farm Show. Several other readers also inquired about this. We asked the person who baked the prize winning cake. She said it can be purchased at Weis Markets in the Adams County area. However, several people who looked for it in other areas, said that Weis did not carry chocolate confectioners' sugar. No problem, according to the champion, Krista Cunningham. She said, "Make your own." She adds about 1/2 cup baking cocoa powder to a pound of regular confectioners' sugar or more to taste. If any of our readers know where chocolate confectioners' sugar can be purchased, let us know.

**QUESTION** — Helen Ross, Coatesville, wants the recipe for the starter to make Amish friendship bread. She has the recipe for the bread.

**QUESTION** — Richard Deckner, Quakertown, wants a recipe for a dropped Welsh cookie.

**QUESTION** — Joyce Shoemaker wants a recipe to make old-fashioned caramel custard. She remembers the butter and sugar is caramelized until it is hard like taffy. Milk is poured in to dissolve the caramelized sugar. Then the custard is boiled with some other ingredients until thickened.

**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, Hubardsville, 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** — 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** — Debbie Mullinix, Woodbine, Md., requested a good recipe to make peanut butter frosting. Thanks to Miriam Stoltzfus, Lititz, for sending this recipe.

#### Peanut Butter Frosting

4-ounces cream cheese  
1/4 cup creamy peanut butter  
2 cups confectioners' sugar  
2 tablespoons milk  
1/2 teaspoon vanilla

Beat cream cheese and peanut butter until smooth. Add sugar, milk, and vanilla. Beat until smooth.

**ANSWER** — Holly Esbach, Dover, wanted to know where to buy chocolate wafers in bulk in her area. Thanks to Sally Kaltreider, Glenville, who writes the wafers are available from the Country Market, 1430 Fleshman Mill Rd., New Oxford, PA 17350. The wafers are sold in 10 pound lots as well as in smaller amounts. For more information, call the store at (717) 624-7180. Belinda Myers, Dallastown, said candy coating or wafers may be found at local Surefine Markets such as Spry in York.

**ANSWER** Holly Esbach, Dover, wanted 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. Thanks to Belinda Myers, Dallastown, for sending the following information for the icing. Buttercream icing, a non-dairy whipped topping, is used on ice cream cakes. Some grocery stores sell it already whipped, but you can buy the non-whipped version by the gallon from Campbells' Cake and Candy Supply, 305 S. Richland Ave., York. Phone (717) 848-6141. Divide the mixture, which freezes well. When ready to use, whip it with a wire whip attachment until spreading consistency. Buttercream also comes in a chocolate flavor or you can flavor it yourself.

**ANSWER** — Twila Martin, Waynesboro, requested recipes for tortillas in many different forms that can be served for breakfast, lunch, and dinner. Thanks to Anna Martin, Denver, for sending this one. Also check out the recipes for enchiladas, which use tortillas, and are printed in the subsequent answer.

#### Turkey Tortillas

10-inch spinach (green) flour tortilla  
1-2 tablespoons mayonnaise  
3 ounces thinly sliced cooked turkey  
3 ounces thinly sliced cheese  
2 tablespoons shredded carrot  
Spread mayonnaise on tortilla. Layer turkey, cheese, and carrot on top of tortilla and roll up.

**ANSWER** — Thanks to Lois Martin, Shippensburg; Jane Shirk, Akron, and others for sending recipes for enchiladas requested by a New Holland reader.

#### Chicken Enchiladas

Cooking oil  
12 6-inch corn tortillas  
2 cups chopped cooked chicken  
2 4-ounce cans diced green chili peppers  
1/3 cup chopped red or green onion  
1 cup salsa  
8-ounce carton dairy sour cream  
2 cups shredded Monterey Jack cheese  
Heat 2 tablespoons cooking oil in a medium skillet. Holding a tortilla with tongs, dip each in hot oil 5-10 seconds until limp, drain on paper towels. Repeat with remaining tortillas. Add more oil if necessary. Combine chicken, chilies, onion, and salsa. Spoon about 1/4 cup chicken mixture over each tortilla. Roll up. Place tortilla rolls seam side down in a 13x9x2-inch baking dish. Bake covered in a 350-degree oven 20-25 minutes, uncovered. Spread sour cream on top. Sprinkle with cheese. Bake 5 minutes longer or until cheese melts. Serves 6.

#### Cheesy Enchiladas

Meat filling:  
2 pounds ground beef  
1 medium onion, chopped  
8-ounces tomato sauce  
2 tablespoons flour  
1/2 teaspoon cumin  
1/8 teaspoon red pepper

1 teaspoon salt  
1/2 teaspoon oregano  
1/8 teaspoon pepper  
2 cups grated cheese  
12 7-8-inch flour tortillas

Brown beef and onion. Add remaining filling ingredients. Add cheese. Divide meat mixture on 12 tortillas. Roll up and place in greased 11x14-inch pan.

Cheese sauce:

1/2 cup butter  
3 cups milk  
8-ounces Cheese Whiz or Velveeta cheese  
4 tablespoons flour  
8-ounces sour cream

Melt butter in pan. Add flour and stir until well blended. Add milk gradually and stir constantly. Add sour cream and cheese. Stir until melted. Pour over tortillas. Bake at 350 degrees for 30 minutes.

*Delicious served with salsa and sour cream.*

**ANSWER** — Kay Wildasin, Seven Valleys, requested a recipe for doughnuts that taste like those served at the Pennsylvania Farm Show Food Court. Thanks to Belinda Myers, Dallastown, for sending two different recipes. Neither recipe is a yeast doughnut, which I think is what Kay wants. So if anyone has a yeast recipe that tastes like those served at the Farm Show food court, please send.

#### Potato Doughnuts

1 cup mashed potatoes  
1 1/2 tablespoons melted shortening  
2 eggs  
1/2 cup milk  
1/4 cup sugar  
1/2 teaspoon salt  
1/8 teaspoon nutmeg  
1 tablespoon baking powder  
2 1/2 cups sugar  
Combine mashed potatoes and shortening. Add eggs and milk; beat well.

Gradually add dry ingredients and spices, mix well.

Roll out on floured surface 1/4-1/2-inch thick. Cut with doughnut cutter and fry in hot fat until nicely browned.

#### Grandmother's Doughnuts

8 1/2-9 cups flour  
2 cups sugar  
2 cups buttermilk  
1/3 cup butter, creamed  
1 teaspoon nutmeg  
4 eggs  
2 teaspoons baking soda  
1 teaspoon baking powder  
1 teaspoon salt  
1 teaspoon vanilla (optional)  
In a large mixing bowl, combine 4 cups flour and remaining ingredients. Beat on low speed. Mix 1-2 minutes until mixed. Stir in enough remaining dough to make dough easy to handle. Turn out onto floured surface, knead until smooth (about 2 minutes). Divide in half. Roll out each half 1/2-inch thickness. With lightly floured 2 1/2-inch doughnut cutter, cut out doughnuts. Heat oil in deep fryer to 375 degrees. Place 2 to 3 doughnuts in hot oil and fry turning once until golden brown (about 1 minute on each side). Drain on paper towels. Repeat until all doughnuts are fried. Sprinkle with confectioners sugar. Makes 3 dozen.

**ANSWER** — For the reader who wanted nutritious, low-fat recipes, here is one from Jimmy D., New Holland.

#### Roasted Peppers/Black Olives For Pasta

Onions  
Garlic  
Olive oil  
Black olives, small can minced  
Roasted red peppers  
Whole peeled tomatoes, large can  
Chicken broth  
Salt and pepper  
Saute chopped garlic and onions in olive oil. Dice small roasted peppers and add. Dice large can whole peeled tomatoes, add. Add small can minced olives. Put in 1/2 cup chicken broth. Add salt and pepper. Simmer 15 minutes. Served over spaghetti pasta.

## 'Nutty' Recipes

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#### PARMESAN CHEESE BALL

2 packages (8 ounces) cream cheese, softened  
3/4 cup grated parmesan cheese  
2.3 cup finely chopped nuts  
1/4 cup finely chopped onion  
1 tablespoon milk  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1/4 teaspoon garlic powder  
Mix all ingredients except nuts until well blended. Shape into ball, roll in nuts. Serve with variety of crackers and raw vegetables for an attractive and delicious snack.

Melissa Wolfe  
Sun Area Dairy Princess