



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 — Jean Mitchell, Lewisburg, is looking for a recipe to make blueberry whoopie pies.

QUESTION — J. Howdyshell, Bridgewater, Va., would like to know how to preserve honey. She was given some honey on the comb and would like to preserve it for future use.

QUESTION David Manilla, Worcester, and his family have enjoyed roadside and firehouse chicken barbecues. He would like the recipe for the spray that is applied at several intervals in cooking. This spray, he says, appears to be a combination of cider vinegar, Worcestershire and soy sauce, butter or margarine, and an assortment of seasonings. There is also a variety of seasoned rubs that may or may not be applied in conjunction with this spray. He is interested in a non-commercial rub that is not overpowering.

QUESTION — A reader would like a recipe for McKinley Pie and any history on the pie.

QUESTION — Nancy Wallace, New Holland, is looking for a place in Lancaster County where she can purchase fresh coconut that is already grated. She needs it to make Easter eggs and fresh coconut cake for Easter. Years ago, she writes, it could be purchased at farmers markets.

QUESTION — Peggy Thoman, Hanover, writes that her church is planning for the first time a pancake breakfast for Easter morning. She would appreciate recipes for various syrups other than the traditional syrups — particularly fruit syrups.

QUESTION — Peggy Wilson, while reading a 1911 Inglenook Cookbook, found recipes calling for graham flour. In the miscellaneous section of the book she found that graham flour was listed as 20 pounds wheat flour, five pounds bran, and 2½ pounds shorts. Peggy would like to know what "shorts" are. In the same book she found recipes were mixed in a double boiler with boiling water underneath, then put in a fireless cooker. She would like to know what a fireless cooker is. Another utensil that was used to bake breads was called a Gem pan, and she asks, what is a Gem pan.

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 ½ 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 — Richard Deckner, Quakertown, wants a recipe for a dropped Welsh cookie.

QUESTION — R. Diehl, Bloomsburg, wants a recipe for hamburg 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.

ANSWER — For Albert Condon, who wanted vegetarian recipes, here is a recipe from LaRue Herriman, Hughesville.

Old Fashioned Potato Soup With Dry Rivals

4 medium-sized potatoes
1½ quarts water
2 tablespoons butter
Salt
½ cup flour
1 egg
¼ cup milk
½ cup cream

Cook diced potatoes in salt water until soft. Add butter. To make rivals, rub egg and flour together, then add milk. These are best made by cutting through mixture with two forks. Drop rivals, which are no larger than a cherry stone, into boiling potatoes, stirring to prevent packing together. Cook five minutes with kettle covered. Add cream. Garnish with parsley.

ANSWER — Mrs. Esh requests recipes to make cookie bars such as oatmeal raisin that tastes like those made by Kitchen Kettle, Inter-course. She also sent in varieties made with rhubarb and with zucchini. Thanks to Margaret Koser, Lancaster, for sending a recipe for bars. Also LaRue Herriman, Hughesville, sent a recipe for oatmeal raisin cookies.

Oatmeal Raisin Bars

¼ cup sugar
1 tablespoon cornstarch
1 cup water
2 cups raisins
Cook together sugar, cornstarch, water, and raisins until mixture is clear and thick.

Cream:

½ cup margarine
1 cup brown sugar

Add:

1½ cups flour
½ teaspoon soda
½ teaspoon salt
1½ cups oats
1 tablespoon water

Put half of the crumbs in 8x8-inch pan. Pat firmly. Pour on raisin mixture. Then add 1 tablespoon water to remaining crumbs then crumble over raisins. Bake at 350 degrees for 35 minutes.

Rhubarb Oatmeal Bars

1½ cups flour
¼ cup chopped walnuts
1 cup brown sugar
½ teaspoon cinnamon
1½ cups rolled oats
½ teaspoon salt
¾ cup butter
10-ounces strawberry-rhubarb jam

Combine flour, oats, sugar, salt, and cinnamon. Add butter and blend to produce coarse crumbs. Press half the mixture into a greased 19x13-inch pan. Spread with jam. Top with remaining crumbs and walnuts. Bake at 375 degrees for 25-30 minutes.

Cinnamon Zucchini Bars

¾ cup butter
½ cup sugar
½ cup brown sugar
2 eggs
1 teaspoon vanilla
1¾ cups flour
1½ teaspoon baking powder
2 cups shredded zucchini
1 cup coconut
¾ cup walnuts, optional

Frosting:

2 cups confectioners' sugar
2 tablespoons milk
2 tablespoons butter
1 teaspoon cinnamon
1 teaspoon vanilla
Mix all ingredients together and bake in 9x13-inch pan for 35 minutes at 350 degrees. Mix frosting and spread on warm bars.

Oatmeal Cookies

1 cup raisins
1 cup water
1 cup soft shortening
1 cup sugar
2 eggs
1 teaspoon vanilla
2 cups sifted flour
¾ teaspoon baking soda
1 teaspoon salt
1½ cups rolled oats
Cook raisins and water in saucepan until only five tablespoons of liquid are remaining; drain and reserve liquid. Mix shortening, sugar, and eggs together; stir in cooled raisin liquid and add vanilla. Sift flour, soda, and salt together; add to raisin liquid mixture. Stir in oats and cooked raisins. Drop by teaspoons about two inches apart onto lightly greased cookie sheets. Cook for 10-12 minutes at 375 degrees.

ANSWER — Thanks to Anna Beiler, Gordonville, for sending a recipe for potato doughnuts. Kay Wildasen, Seven Valleys, had requested a recipe for potato doughnuts that taste like those served at the Food Court during the Pennsylvania Farm Show. Anna writes that she never tasted those at the Farm Show, but her hubby and their six children love the potato doughnuts made with this recipe.

Potato Rolls Or Doughnuts

2 cups warm water
1 cup sugar
2 packages yeast
4 teaspoons salt
1 cup melted shortening
5 beaten eggs
2 cups mashed potatoes
10 cups bread flour, more or less as needed

Boil potatoes and mash with milk. Dissolve sugar in warm water and add yeast. Add eggs and shortening, then 5 cups flour and salt, and beat well. Add potatoes and beat again. Add remaining flour. If dough is too stiff, add some water. A stiff dough makes a drier doughnut. Punch down in 15 minutes, and again in 30 minutes. Let rise again for one hour. Roll out one-inch thick and cut shape of doughnuts preferred. Let rise at least one hour and fry in hot oil. She prefers using Fry Mas.

For a delicious cinnamon doughnut, use ends. Roll out like sticky buns, but add just enough water to dough to make ends stick together. Sprinkle with cinnamon, roll tight like a jelly roll. Cut one-inch widths with knife. Let rise and fry like doughnuts.

Glaze:

4 cups 6X sugar
2 tablespoons cornstarch
½ cup water
2 tablespoons butter
2 tablespoons milk
Vanilla to taste

Mix first three ingredients until smooth. Add the remaining ingredients and heat to boiling point. Keep warm while dipping doughnuts into glaze.

For Cream Filled:

3 pounds 6X-sugar
1¼ pounds Crisco or Quik Blend
1 cup cold water
½ teaspoon salt
½ teaspoon vanilla

Beat on high speed until it is at least doubled in size. Fill doughnut shells and coat with doughnut sugar.

Freeze all leftover doughnuts the same day they are made to preserve freshness.

ANSWER — Joyce Shoemaker requested a recipe to make old-fashioned caramel custard. Thanks to the Newswangers from Narvon for sending this recipe.

Old-Fashioned Caramel Custard

In a 4-quart kettle, melt ½ cup butter until browned. Add 2 cups brown sugar.

Stir over heat until dark brown and smooth. Remove from heat, about 2 cups or more milk. Scrape the sugar loose from the bottom of the kettle. Put 3 quarts milk in the kettle. Let stand. Beat 4 eggs, add 1 scant cup Clear Jel OR cornstarch, ¼ cup flour, 1 teaspoon salt, add enough water until mixture is of pouring consistency, beat until smooth. Pour mixture into the milk and put back on heat stirring constantly until thick and boiling. Remove from heat and add 1 teaspoon vanilla. Cool.

ANSWER — T. C. Wills, Frederick, requested a recipe for a cheese pineapple pocket that she remembers her grandmother making during the Easter season. Thanks to Lee Laverty, Mount Joy, for e-mailing the recipe. Lee writes, "My Baba used to make this delicious pastry when I was little. I remember visiting my grandparents and when you walked into the house, you could smell all the wonderful pastries she had been making all day before our arrival.

This is a Slovak recipe and I hope that you enjoy it as much as I did."

Pineapple Slices

¾ cup milk, scalded and cooled
1 tablespoon sugar
1 cake yeast
1 cup butter
3 cups flour
1 teaspoon salt
3 yolks, beaten
1 teaspoon vanilla

Dissolve sugar and yeast in warm milk, set aside. Sift flour, then measure. Add butter and mix as for pie crust. Add yeast and milk mixture and yolks. Mix well. Divide dough into two parts. Roll one part to fit 12x18-inch cookie sheet, then spread with the cheese filling and top with cooled filling over the dough. Roll remaining dough to fit over the top. Let rise until light, about one hour. Bake at 350 degrees for 45 minutes or until brown. Frost with thin frosting and sprinkle with chopped nuts or coconut.

Fillings:

Cheese Spread

2 eggs
½ cup sugar
½ teaspoon salt
1 pound cottage cheese (small curd)
Put cottage cheese into a bowl and whip until creamy. Add remaining ingredients and mix well. Set aside.

(Turn to Page B9)