



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** — Shirley Schwoerer, Wysox, needs a recipe for mock pecan pie, which uses oatmeal in place of nuts.

**QUESTION** — Yvonne Scantling, Wrightsville, writes that as a girl in the 1950s, her family purchased goat's milk taffy at the F.W. Woolworth Stores in Columbia and Lancaster. The taffy came in vanilla, chocolate, and strawberry flavors. It was made in large sheets 15x15-inches and weighed about five pounds each, she estimates. A hammer was used to break the taffy whenever it was purchased. Yvonne would love to have the recipe to make the delicious taffy. Woolworths only sold it during the summer months.

**QUESTION** — A reader from Wellsville wants a recipe for macaroni salad that tastes like that manufactured by Winter Gardens Salads, New Oxford.

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

**QUESTION** — A. Weaver is looking for recipes to make hard pretzels and for cracker recipes. She writes that she and her husband are going to a mission work area where pretzels and crackers are hard to find and expensive.

**QUESTION** — Dorothy Bauman, Philadelphia, needs recipes for a gluten-free diet. Her daughter has a health problem that prevents her from eating gluten.

**QUESTION** — Sometimes readers send in requests or answers, which aren't clearly defined, to this column. For example Henry McMaster, Kemblerstown, wants a cake recipe that calls for 1/2 cup maraschino cherries, 1/4 cup cherry juice, and 1/2 cup ground pecans. I'm not sure if he is referring to a recipe that was previously printed or one that he heard about. Any readers able to help?

**QUESTION** — M.J. Wade is looking for a recipe to make a "natural" or healthier fruit roll-up. She writes, "My grandchildren love roll-ups, but after reading the label on the boxes, I am concerned about the sugar and chemical content."

**QUESTION** — Make sure you send in your recipe to be eligible for prizes in the June Dairy Month Drawing. Check for details in this section.

**QUESTION** — Leda Stevens requests a recipe for a delicious peach pie. She writes that one had been published last year in this paper during the peach season. The pie was made with a pre-baked pie crust and fresh peaches, Karo syrup, cornstarch, and peach-flavored Jell-O, but she lost the recipe and doesn't know the measurements or how the filling was thickened. "It was to die for!" she writes. Did anyone else clip the recipe? If so, please send it in to be reprinted.

**QUESTION** — Robert Loss, Middleburg, wants a recipe for soupies. He wants the exact ingredients, press time, and cure time. He requests an actual recipe and not advice to contact a sausage association.

**QUESTION** — Brenda Weidenhammer, Schuylkill Haven, is looking for a recipe to make fig bars that taste similar to Fig Newtons.

**QUESTION** — Alice Rohland, Lititz, recently purchased a home grain mill and now grinds her own whole wheat flour. She wonders if anyone had any pointers for using freshly ground whole wheat. She has read varying suggestions, such as adding wheat gluten or Vitamin C powder, dough enhancers, etc. Also, she would like to know where other Lancaster County breadbakers purchase their wheat, rye, and oats to grind into flour. She wants to make rye and pumpernickel bread, but has not found rye.

**QUESTION** — Pam Bange, Hanover, wants a

recipe for cherry vanilla pie (like those sold at Neil's Surefine Market in Hanover and East Berlin. The cherry pie has almond slivers on top and vanilla flavoring.

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

**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** — Mary Bowles, Red Lion, requested a recipe for crockpot tapioca. Thanks to Anna Mary Lehman, and others for sending recipes. Mrs. Stanley Owens, Beech Creek, and Dale Smith, Reinholds, sent the same recipe as Lehman except it calls for 2 teaspoons vanilla. Owens writes "I got this recipe out of the Lancaster Farming. It is the best way to make tapioca pudding. We like it and know you will also."

#### Crockpot Tapioca

2 quarts milk  
1 cup small pearl tapioca  
1-1/2 cups sugar  
4 eggs, beaten  
1 teaspoon vanilla  
Whipped cream or fruit of choice, optional  
Combine milk, tapioca, and sugar in slow cooker. Cook on high 3 hours. Mix together eggs, vanilla, and a little hot milk from the slow cooker. Add mixture to the slow cooker. Cook on high 20 more minutes. Chill. Serve with whipped cream or fruit. 10-12 servings.

**ANSWER** — A reader from Martinsburg requested a recipe for macadamia nut cookies. Thanks to Dale Smith for sending three versions.

#### Chocolate Macadamia Nut Cookies

10 tablespoons butter, softened  
3/4 cup packed brown sugar  
1 teaspoon vanilla  
1 egg, lightly beaten  
1 cup all-purpose flour  
3/4 teaspoons baking powder  
1/8 teaspoon baking soda  
1/8 teaspoon salt  
1 1/2 cups semisweet chocolate chips  
3/4 cup coarsely chopped macadamia nuts  
3/4 cup coarsely chopped pecans

#### Caramel Glaze:

12 caramel candy squares  
2 tablespoons whipping cream  
In a mixing bowl, cream butter, sugar, and vanilla. Add egg. Combine flour, baking powder, baking soda, and salt; add to creamed mixture and mix well. Fold in chocolate chips and nuts. Drop by teaspoonfuls 2-inches apart onto greased baking sheets. Bake at 350 degrees for 10-12 minutes or until golden. Cool on wire racks. For glaze, melt the caramels and cream in a saucepan over low heat, stirring until smooth. Drizzle over cooled cookies. Yield: 2 dozen.

#### White Chocolate Macadamia Nut Cookies

1 1/4 cups flour  
1/2 cup butter, softened  
1/4 cup brown sugar  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 egg  
1 tablespoon water  
6-ounces white chocolate, coarsely chopped  
7-ounce jar macadamia nuts, coarsely chopped

In a large bowl, combine flour, butter, sugars, vanilla, baking soda, salt, egg, and water. Beat with mixer on low speed until blended. Stir in white chocolate and nuts. Drop mixture by tablespoonfuls, about 2 inches apart onto ungreased cookie sheets and flatten slightly. Bake at 375 degrees for 10-15 minutes until lightly browned. Remove from baking sheets and cool on wire racks. Yield: 2 1/2 dozen.

#### Cocoma Cookies

2 cups all-purpose flour  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
3/4 cup packed brown sugar  
1/2 cup granulated sugar  
3/4 cup melted butter, softened  
2 large eggs  
2 teaspoons vanilla extract  
6 ounces shredded, unsweetened coconut (about 1 cup)  
7 ounces whole macadamia nuts (about 1 1/2 cups)

Preheat oven to 300 degrees. In a medium bowl, combine flour, soda, and salt. Mix well with a wire whisk and set aside. In a large bowl, blend sugars with an electric mixer at high speed. Add butter and mix to form a grainy paste. Scrape down sides of bowl, add eggs and vanilla. Beat at medium speed until light and fluffy.

Add the flour mixture, coconut, and macad-

amia nuts, and blend at low speed just until combined. Do not overmix. Drop by rounded tablespoons onto ungreased cookie sheets, 2 inches apart. Bake for 22-24 minutes. Immediately transfer cookies with a spatula to a cool, flat surface. Makes about 3 dozen.

**ANSWER** — Thanks to Brenda Martin, Reinholds, for sending the master mix for yellow cake mix requested by a Mifflinburg reader.

#### Master Baking Mix

8 cups all-purpose flour  
2 cups non-fat dry milk powder  
1/3 cup baking powder  
1/4 cup sugar  
1 tablespoon salt  
2 cups shortening

In a large bowl, combine flour, milk powder, baking powder, sugar, and salt. Cut in shortening until mixture resembles coarse crumbs. Store in air-tight container in cool, dry place or freeze up to six months. Yield 14 1/2 cups. Make yellow cake as follows:

#### Yellow Cake

3 cups Master Baking mix  
1 1/4 cups sugar  
2 eggs  
1 cup water  
1 teaspoon vanilla

In mixing bowl, combine baking mix and sugar. Add eggs, water, and vanilla, beat on medium speed for two minutes. Pour into a greased 9x13-inch pan. Bake at 350 degrees for 25-30 minutes or until toothpick comes out clean. 12-15 servings.

**ANSWER** — Mary of Smithsburg, Md., requested recipes to make a good granola cereal. Thanks to Jean Good, Stevens, for this recipe.

#### Favorite Granola

16 cups quick oats (or 12 cups oatmeal and 4 cups wheat germ)  
3 cups sweetened coconut  
3 cups brown sugar  
1 teaspoon salt  
1 cup oil  
3/4 cup water

Mix together quick oats and coconut. Mix together brown sugar, salt, oil, and water to make a syrup and pour over dry ingredients. Stir well until moistened thoroughly. Divide into four 9x13-inch pans and toast in oven at 250-degrees for one hour, stirring every 15 minutes. We like ours very crunchy so I toast it longer; maybe 15 minutes more.

#### Specialty Granola:

**Apple Cinnamon** — Use rolled oats; add 2 teaspoons cinnamon and 1 teaspoon cloves to syrup. Add 1 cup or more diced dried apple bits before toasting.

**Coconut Almond** — Use Angel Flake coconut and add an extra cup. Add 1 cup slivered almonds before toasting.

**Fruit Medley** — Add 1 cup diced dried mixed fruit bits after toasting.

Thanks to a Lancaster County reader for sending this recipe.

#### Our Favorite Granola Recipe

6 cups quick rolled oats  
1/2 cup firmly packed brown sugar  
1 cup chopped nuts  
1/2 cup chopped dates  
1/2 cup sunflower seeds  
1/2 cup flaked coconut  
3/4 cup wheat germ  
1/2 cup dried milk (optional)  
1/2 cup honey  
2/3 cup vegetable oil  
1 1/2 tablespoon vanilla  
2 tablespoons water

In a shallow bowl, combine all dry ingredients. Mix well. Mix together water, honey, vanilla, and vegetable oil.

Pour over dry mixture and mix well. Pour into shallow pans.

Heat in a 300 degree oven for 25-30 minutes or until lightly toasted, stirring twice during heating. Stir while cooling. When cool, store in tightly sealed containers.

**ANSWER** — Gloria Craley, Narvon, requested a recipe for "bag pudding." Thanks to an anonymous reader for sending a recipe of bag pudding made with fruit. She also has a recipe for Black Pudding, which is blood pudding. this is handled as pon haus after being made, sliced, and fried for breakfast.

#### Figgy Duff

#### (Boiled or Steamed Pudding)

2 cups bread crumbs  
1 cup raisins  
1/2 cup molasses  
1/4 cup butter, melted  
1 teaspoon baking soda  
1 tablespoon hot water  
1/2 cup all-purpose flour  
1 teaspoon ginger  
1 teaspoon allspice  
1 teaspoon cinnamon  
1/2 teaspoon salt

To make bread crumbs, soak dry bread

(Turn to Page B11)