



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 — Marlene Witmer, Leola, just found out that her son cannot have wheat products, so she is looking for wheat-free recipes. She would also like to know where she can buy rice flour.

QUESTION — A Lycoming County reader would like a recipe for a steak sauce that tastes like A-1 original and also a recipe for a mint chocolate chip cheesecake or other unusual cheesecakes.

QUESTION — R. Zerance, Harrisburg, writes that several months ago there was a dry mix recipe for cappuccino coffee in this column. Zerance has lost it and would appreciate it if someone would send it in to be reprinted.

QUESTION — Joan Williams, Bath, would like a recipe for baked oatmeal. A friend of hers had "the best oatmeal she ever had" somewhere in the Lancaster area and Joan would like to surprise her with a good recipe.

QUESTION — E. Weaver, East Earl, would like a recipe for 100 percent whole spelt bread, without added wheat flour or wheat gluten. "I tried changing my 100 percent whole wheat recipe and by substituting spelt flour instead of wheat, but it doesn't work," writes Weaver.

QUESTION — Ruth Ann Zerset, Manheim, would like a good used filler to put cream filling in doughnuts.

QUESTION — Sandy Evans, Berks County, requests a recipe for Red Velvet Cake Roll.

QUESTION — Nona Deputy, York Springs, is interested in finding a recipe for preserving citron. She would also like to know where she could get some seeds.

QUESTION — Several years ago, Helen Spencer, Hopewell, N.J., had gotten a recipe for Shoo Fly Pie that is served at the Shartlesville Inn. She lent the recipe and has not gotten it back. "It was the best tasting Shoo Fly Pie and I'd love to be able to make it again," she writes.

QUESTION — Eric, Shade Gap, writes, "as a child growing up, I remember my grandmother serving for breakfast what I would call rivels that were sweet in a hot milk-like broth that was poured over bread or bread crumbs and then sprinkled with sugar. Does anyone know what this was and how it was made?"

If we do not receive an answer to this in a week, we will assume that no one knows the answer to this question.

QUESTION — Alice Weaver wants a recipe to make cream cheese.

ANSWER — After serving as a Lebanon County Dairy Maid for three years, Jessica Bross was named Lebanon County Dairy Princess and has begun her fourth year of working on the dairy promotion team. "My mission still remains the same, to promote the importance of consuming dairy products," writes Bross.

Since President Reagan designated July as National Ice Cream Month, what better month to promote dairy products, points out Bross. "Who doesn't like the cool refreshing taste of ice cream on those hot summer nights of July?" Bross sent in the following two recipes.

Chocolate Frosty

2 cups buttermilk
2 cups chocolate milk
2 tablespoons sugar
2 cups chocolate ice cream

Mix buttermilk, chocolate milk, and sugar. Add ice cream and beat until smooth and frosty. Serves six.

Ice Cream Sandwich

Place two graham crackers together sandwich fashion, using a slice of ice cream as filling. Dip sides into chocolate sauce if desired.

ANSWER — Kelley Marzka, Crawford County Dairy Princess, writes that "summer is in full bloom with children enjoying all the fun it provides, from swimming, camping, and playing baseball to picnicking in the sun. Here are a few dairy treats to help cool off your little ones."

Raspberry Frosty

2 cartons raspberry yogurt
1 cup milk
2 cups raspberry sherbet
Place all ingredients in a blender container and cover. Puree until smooth and frothy. Serve immediately. Makes five cups.

Fruit Dip

1 package cream cheese, softened
1 jar marshmallow cream
2 tablespoons milk
1 teaspoon vanilla
¼ teaspoon grated nutmeg
In a medium mixing bowl, combine cream cheese, marshmallow cream, milk, vanilla, and nutmeg, beating until smooth. Place dip in a serving bowl and serve with assorted fruits.

ANSWER — Mary Hoffman, Elizabethtown, was looking for a recipe for "Schmiercase." Thanks to Beverly Hanifin, Ware, Massachusetts, for sending in this recipe, which Hanifin describes as a dip or spread with egg.

Schmiercase

3 hard boiled eggs, chopped fine
8 ounces cream cheese, softened
18 olives, chopped
1 tablespoon chopped chives
5 tablespoons sour cream
Mix sour cream with cream cheese. Add olives and chives. Beat. Blend in eggs.

In addition, a Mechanicsville, Maryland, reader, sent in the following recipe for Hoffman's request for the spreading cheese.

Schmiercase

5 gallons skim milk
2 teaspoons baking soda
1 cup cream
½ cup butter
2 teaspoon salt
1 cup hot milk
1 tablespoon dry cheddar seasoning (optional)

Let the five gallons of skim milk set until thick (clabber). Heat until uncomfortable for the hand. Drain through a course cloth bag and squeeze out all the whey possible.

To the four cups of dry cheese crumbs add baking soda and mix well. Cook in a double boiler with one cup hot cream. Stirring constantly, cook 10 or 15 minutes or until crumbs are mostly dissolved. Add butter, salt, and one cup hot milk. Dry cheddar seasoning may be added.

Cook another five or ten minutes, stirring constantly. Use more or less milk and test until it is the right consistency to spread. Test by tasting. If it sticks to your mouth while it is still hot it needs more milk.

ANSWER — In answer to a previous question, we received such an interesting variety of cake mix recipes that we saved a few extras and are printing them now. The first recipe is from Regina Mack, New Bethlehem.

Basic Cake Mix

2½ cups flour
1¼ tablespoons baking powder
1¼ teaspoons salt
1¾ cups sugar
¾ cup shortening
¼ cup dry milk

Sift dry ingredients three times. Rub shortening into dry part until it is a cornmeal texture. Lift lightly into containers and store at room temperature. May be kept for three months. Dry milk may be omitted. If whole milk is used instead of water for the batter. With this mixture you can make the following cakes:

Plain Cake

1¼ cups mix
½ teaspoon vanilla
¼ cup milk or water
1 egg
Bake 25-30 minutes at 375 degrees.

Spice Cake

Add to plain cake:

½ teaspoon cinnamon
⅓ teaspoon cloves
⅓ teaspoon allspice

White Cake

Add to plain cake:
1 egg white (instead of one whole egg)

Chocolate Cake

Add to plain cake:
1 tablespoon cocoa before any liquid

Here is a larger version from Leah Glick, Denver.

Basic Make-Your-Own Cake Mix

9½ cups all-purpose flour
6 cups sugar
¼ cup baking powder
1 tablespoon salt
2¼ cups shortening (use a good solid shortening)

Sift together flour, sugar, baking powder, and salt. Cut in shortening until it gets to the consistency of very fine crumbs.

Divide mix into four equal portions of 4½ cups each. Place in airtight containers and store in a cool, dry place up to two months. Another option is to place in freezer containers and freeze up to six months. To use, allow mix to come to room temperature.

Variations are as follows:

Yellow Cake

4½ cups (1 portion) baking mix
1 cup milk
1 teaspoon vanilla
2 eggs

In a mixing bowl, combine all ingredients. Beat at low speed until moistened, about one minute.

Beat two minutes at medium-high speed. Pour into two greased and floured nine-inch layer cake pans or a 9X13-inch pan and bake at 350 degrees for 25 minutes.

White Cake

Prepare batter as for yellow cake except use three egg whites instead of two whole eggs. Whites may be beaten separately and folded in last for a fluffier cake. Bake as directed.

Spice Cake

Prepare batter as for yellow cake except add:
1 teaspoon cinnamon
¼ teaspoon allspice
¼ teaspoon cloves
Add spices to cake before adding the milk

Chocolate Cake

Follow directions for yellow cake except add ¼ cup cocoa powder to cake mix before adding the milk.

Chocolate Chip Cake

Use two greased and floured 9-inch layer pans. Prepare batter as for yellow cake. Pour ¼ of the batter into each of the two pans and sprinkle with ¼ cup finely-chopped semi-sweet chocolate pieces, or tiny chocolate chips over batter. Add remaining batter to each pan and sprinkle another ¼ cup chocolate pieces over batter. Bake as directed.

Pineapple Upside-Down Cake

⅓ cup butter
⅓ cup brown sugar
8 slices pineapple
8 maraschino cherries

Melt butter in a 9X13-inch cake pan. Stir brown sugar into butter. Arrange pineapples in pan with cherries in the center of each pineapple slice. Prepare batter for a yellow cake and pour over the top. Bake at 350 degrees for 35 to 35 minutes. cool in pan five minutes, then invert on a plate. Serve warm. Delicious with ice cream or whipped cream.

QUESTION — Mary Tempton wanted quick uncooked cheese cakes, regular or low sugar. Thanks to Debra Allgyer, Womelsdorf, for sending in this recipe.

Cheese Pie

24 ounces cream cheese
1½ cups confectioner's sugar
1 tablespoon vanilla
8 ounces whipped topping
2 graham cracker crusts

Mix cream cheese and confectioner's sugar until fluffy. Add vanilla and whipped topping; beat until smooth. Put in two graham cracker crusts and chill four or more hours. Cover with fresh fruit or pie filling to serve.