



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** — Anna Bryan, Oxford, N.J., wants a recipe for chicken meatballs like those served at Chinese restaurants.

**QUESTION** — A York County reader wants a recipe for a cake called either creamsicle or dreamsicle cake.

**QUESTION** — Nellie Ibach wants a recipe with exact amounts listed to make iced tea using regular tea bags and blue stem tea to give tea a minty flavor.

**QUESTION** — Joyce Shoemaker, Mount Joy, wants a recipe for stewed tomatoes with peppers, onions, and parsley. She likes the stewed tomatoes served at Country Table Restaurant.

**QUESTION** — Joyce Shoemaker, Mount Joy, wants a recipe for corn fries that taste like those served at Oregon Dairy Restaurant. She writes that the corn fries look like French fries.

**QUESTION** — Patty Schuler, Richland, N.J., wants to know how to remove raspberry seeds to make seedless raspberry jam.

**QUESTION** — Recipes and ideas are needed for using all types of summer fruits and vegetables.

**QUESTION** — A reader wants recipes for dishes that work well to take to potluck dinners or covered dish events.

**QUESTION** — A reader wants recipes and ideas for quick summertime cooking.

**QUESTION** A Lycoming reader wants a recipe to make chocolate chip mint cheesecake and other recipes for unusual cheesecake.

**QUESTION** — L. Kauffman would like a pepper recipe to can sweet peppers that taste like the B&G Sandwich Toppers available at supermarket. She knows it has some oregano in it.

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

**Correction** — In the June 28th issue the recipe for Fruit Pudding Cake had an ingredient missing. Here is the correct recipe from Amanda Sholly.

#### Fruit Pudding Cake

½ cup shortening  
1 cup sugar  
1 egg  
1 cup buttermilk  
1 teaspoon baking soda  
3 teaspoons baking powder  
3½ cups flour  
Pinch salt  
1½ cups berries (raspberries, blueberries, etc.)

Mix shortening, sugar, egg, and buttermilk. Add dry ingredients. Fold in berries. Bake in 9x13-inch pan at 350 degrees for about 45 minutes.

**ANSWER** — A Lycoming reader wanted recipes for unusual cheesecakes. Here is one from former Pennsylvania First Lady Kathy Schweiker, who said it is one of her husband's (Gov. Mark Schweiker's) favorite and caps many meals in their home. She recommends trying it with raspberries, cherries and other Pennsylvania-grown fruit.

#### Chocolate Chip Cheesecake

1½ cups finely crushed cream-filled chocolate sandwich cookies (about 18)  
¼ cup butter, melted  
3 (8-ounce) packages cream cheese, softened  
14-ounce can sweetened condensed milk (not evaporated)  
3 eggs  
2 teaspoons vanilla extract  
1 cup mini chocolate chips  
1 teaspoon flour  
Pennsylvania-grown fruit, raspberries, cher-

ries or sliced peaches

Preheat oven to 300 degrees. Combine crumbs and butter. Pat firmly on bottom of 9-inch springform pan. In a large mixing bowl, beat cream cheese until fluffy. Add condensed milk; beat until smooth. Add eggs and vanilla; mix well. In a small bowl, toss ½ cup chocolate chips with flour to coat. Stir into cream cheese mixture. Pour into prepared pan. Sprinkle remaining chocolate chips evenly over top. Bake one hour or until cake springs back when lightly touched. Cool to room temperature. Cover and refrigerate several hours. Remove side of pan. Garnish with fruit just before serving. Refrigerate leftovers. Serves 12.

**ANSWER** — Here's a recipe to make good use of in-season blueberries from Esther Mishler, Hollsopple.

#### Blueberry Dazzle Cake

**Topping:**  
½ cup brown sugar, packed  
¼ cup butter, softened  
¼ cup flour  
¾ teaspoon cinnamon

**Cake:**  
2 cups sifted flour  
2 teaspoons baking powder  
½ teaspoon salt  
¼ cup cooking oil  
¾ cup granulated sugar  
½ cup milk  
1 egg  
2 cups blueberries, drained

Make topping first by combining all ingredients; set aside. To make cake, sift flour, baking powder, and salt. Mix well sugar, egg, and oil. Stir in flour mixture alternately with milk. After mixing together, fold in berries. Pour into 9x13-inch oblong pan, greased and floured. Sprinkle on topping and spread evenly. Bake at 350 degrees for 40-45 minutes. Serve warm with whipping topping if desired.

Here's another recipe using blueberries. Lebanon County Dairy Miss Royell Bashore writes that Summertime is a great time to use dairy products in your recipes. This is one of her favorite recipes.

#### Blueberry Delight

2 cups flour  
½ pound butter  
2 tablespoons sugar, optional  
Using a 9x13x2-inch pan, melt butter in pan in oven. Add flour and sugar; blend with a fork. Press with floured fingers into bottom of pan. Bake in 375 degree oven for 15 minutes.

**Soften and mix together well:**  
8 ounces cream cheese  
1 cup confectioners' sugar  
Spread cream cheese mixture on cooled crust. Spread 1 can blueberry pie filling over cream cheese. Top with large container of whipped cream topping. Refrigerate until ready to enjoy.

Here are two more blueberry recipes from a reader.

#### Blueberry Cherry Pie

3 tablespoons quick-cooking tapioca  
½ cup sugar  
¼ teaspoon salt  
2 cups fresh blueberries  
2 cups drained pitted canned red sour cherries (syrup-packed)  
½ cup cherry juice  
1 tablespoon lemon juice  
Pastry for two-crust 9-inch pie  
1 tablespoon butter

Combine tapioca, sugar, salt, blueberries, cherries, cherry juice, and lemon juice. Roll half of pastry ⅛-inch thick. Fit into 9-inch pie pan and trim edges. For top crust, roll remaining pastry ⅛-inch thick and cut several slits or a design near center.

Pour filling into pie shell. Dot with butter. Moisten edge of bottom crust. Fold top crust in half and roll loosely on rolling pin to fit and center on filling. Open slits to let steam escape during baking. Trim top crust ½-inch larger than pan. Fold edge under bottom crust and press together with fork or fingers. Bake in 425-degree oven for 55 minutes or until syrup boils with heavy bubbles.

#### Blueberry Belle Crunch

**Combine:**  
12-ounce frozen or fresh blueberries  
¾ cup sugar  
2 tablespoons flour  
¼ teaspoon salt  
2 tablespoons lemon juice  
Spread blueberry mixture into 9-inch pie pan.  
**Combine:**  
¾ cup sifted all-purpose flour  
½ cup quick-cooking rolled oats  
½ cup firmly packed brown sugar  
½ teaspoon salt  
½ teaspoon vanilla  
Cut in until mixture resembles coarse crumbs:  
½ cup butter  
Sprinkle over blueberry mixture. Bake in

## Ice Cream Month

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bine pudding mix and milk; beat well. Chill 5 minutes. Scoop ice cream into pudding; stir gently. Spread half the lemon mixture into pan; top with remaining ladyfingers and jam. Spread remaining lemon mixture over top. Cover; freeze until firm. Remove from pan; peel off foil and slice. Garnish as desired. Makes one 9x5-inch loaf.

#### CHERRY BERRY PIE A LA MODE

Prepare frozen cherry pie according to package directions. Serve warm with strawberry ice cream.

#### STARS AND STRIPES CAKE

1 package yellow or white cake mix  
1 quart favorite brand vanilla ice cream, softened  
1 cup blueberries  
1 pint strawberries, hulled and thinly sliced, vertically  
Whipped cream or whipped topping  
Prepare cake mix according to package directions. Pour into a waxed paper-lined and greased jelly roll or sheet cake pan (about 16x12-inch); bake in preheated 350 degree oven for 12 to 15 minutes or until a toothpick inserted into center comes out clean. Let cool; invert onto large tray; peel off paper.

Into same pan spoon ice cream smoothing and leveling off surface with a spatula to form an even layer. Freeze ice cream layer until firm. Dip pan in warm water for 10 seconds and unmold onto cake layer. To decorate cake use blueberries for blue field, sliced strawberries for red stripes, and pipe on whipped cream for stars and to decorate sides of cake. Freeze. Remove from freezer 10 minutes before serving. Makes 12 to 16 servings.

#### MELON A LA MODE

Top melon wedges with ice cream and sherbet; drizzle with defrosted orange juice concentrate. Garnish as desired.

#### TRIPLE BERRY ICE CREAM TORTE

36 ladyfinger halves or pound cake strips  
1 quart each favorite brand strawberry and vanilla ice cream, softened  
¼ cup strawberry preserves mixed with 2 tablespoons lemon juice  
1 pint favorite brand raspberry sherbet, softened  
1 cup (½ pint) whipping cream, whipped  
Sliced almonds, toasted  
Strawberry topping  
Line bottom and side of 9-inch springform pan with ladyfingers. Evenly layer strawberry ice cream, ¼ cup preserves, vanilla ice cream, ¼ cup preserves, sherbet, and remaining preserves. Freeze until firm. Top with whipped cream; garnish with almonds. Serve with strawberry topping. Makes 12 to 15 servings.

#### VANILLA ORANGE SMOOTHIE

In blender container, combine 2 cups favorite brand vanilla ice cream and 2 cups orange juice; blend until smooth.

For banana or strawberry smoothie, add 1 cup sliced bananas or 2 cups sliced strawberries. Makes about 4 cups.

#### BUTTERSCOTCH PARFAIT

1 pint favorite brand vanilla ice cream, softened  
½ cup cashews or peanuts  
¼ teaspoon ground cinnamon  
½ cup butterscotch topping  
Whole cashews or peanuts for garnish  
In medium bowl, fold ice cream, nuts, and cinnamon until blended. In individual glasses, layer ice cream mixture and topping. Repeat layering ending with topping. Garnish with whole nuts. Freeze until firm. Makes 4 servings.

#### ROOT BEER FLOAT DELUXE

In tall glass, layer favorite brand vanilla ice cream and root beer; repeat layering. Top with additional ice cream.

#### ICE CREAM PARTY CAKE

Line bottom and side of 9-inch springform pan with split snack cakes or cookies; spread 3 quarts softened ice cream into pan. Drizzle with chocolate syrup. Freeze until firm. Garnish with whipped cream, cherries, or candies.

#### ICE CREAM CLOWNS

Place scoop of ice cream on top of cupcake or snack cake. Top with ice cream cone, peach or apricot half "hat." Use assorted candies, raisins, or chocolate chips to make face.

#### ICE CREAM CUPS

In saucepan, melt 1 package (12-ounce) semisweet chocolate or peanut butter-flavored chips with 1 can (14-ounce) sweetened condensed milk (not evaporated milk); add 1 cup finely chopped nuts. Spread about 2 tablespoons mixture on bottom and side of foil muffin cups. Freeze until firm. Fill with ice cream. Store unfilled cups tightly covered in freezer. Makes about 18 cups.

375-degree oven for 25-35 minutes. Serve hot.

If desired 1½ cups (15-ounce can) drained blueberries may be used. Combine 2 tablespoons cornstarch, ½ cup sugar, ¼ teaspoon salt, and ¾ cup blueberry juice. Cook, stirring constantly until thickened. Add blueberries and 2 tablespoons lemon juice.