



Question Corner

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 — G. Minckler, Wayne, wants recipes using rice flour.

QUESTION — Recipes needed to use end-of-summer produce such as tomatoes, corn, beans, and other vegetables.

QUESTION — Peaches and pears are so scrumptious in season, but how can I preserve them best to use later on, a reader inquires. Can they be frozen and used in dessert recipes? If so, how?

QUESTION — A Kutztown reader is searching for a recipe for German Swartzbrod (black-bread). The Baker and Mestermacher are some companies that make this naturally fermented, dark, solid bread with whole grains such as rye, sunflower, and 4-grain flours. She writes: It is a most nutritious tasting, satisfying snack with yellow butter spread on top. It's also great for breakfast.

QUESTION — Anyone have a recipe for blueberry whoopie pies? Through some glitch in the system this earlier request was dropped without a recipe being printed. Jeremie and others have requested one.

QUESTION — Mary Lockhard, Columbia, is looking for a recipe to make pear butter. She asks if the same ingredients are used as making apple butter except for substituting pears for apples.

QUESTION — A Coatesville reader wants a recipe for blueberry bars like the Amish sold at Steel City Farmers Market, Coatesville. The bars were very moist and had an icing glaze over the top.

QUESTION — Brenda Martin, Reinholds, wants a recipe to make soy sauce.

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 — 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 — 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.

ANSWER — Brenda Martin, Reinholds, wanted to know how to grind flax seed. Thanks to H. Werner for e-mailing that he uses an electric coffee grinder that works wells. Coffee grinders can be purchased at most department stores that sell appliances.

ANSWER — Thanks to Vera Zimmerman for sending in these recipes requested by a Lycoming County reader.

Mocha Almond Cheesecake

1 cup graham cracker crumbs
 1/4 cup packed brown sugar
 1/4 cup butter, melted
 1 cup chopped, toasted almonds
 3 (8-ounce) packages cream cheese, softened
 1 cup sugar
 1 teaspoon vanilla
 1/8 teaspoon salt
 3 large eggs
 1/3 cup milk
 1/2 teaspoon almond extract
 1 1/2 teaspoon instant coffee granules
 1 tablespoon water
 1/2 cup semisweet chocolate pieces, melted

Mix first three ingredients and 3/4 cup almonds. Press into bottom and 1 1/4-inch up the sides of 9-inch springform pan. Set aside.

In large bowl at medium speed, beat cream cheese, sugar, vanilla, and salt until smooth, about one minute. At low speed, blend in milk.

Remove 2 1/4 cups batter to another bowl. Stir in almond extract and remaining 1/4 cup almonds.

Dissolve instant coffee in water; add to remaining batter. Add melted chocolate; beat at low speed until blended.

Pour two-thirds of the almond batter into prepared pan. Slowly pour two-thirds of the chocolate batter directly in center of almond batter. Repeat with remaining almond and chocolate batters.

Bake at 350 degrees for 40 minutes.

Cheesecake will not be set in center. Cool. Cover; refrigerate six hours or overnight. Remove from pan. Makes 12-16 servings.

Mint Chocolate Cheesecake

1 cup wafer cookie crumbs
 3 tablespoons butter, melted
 3 (8-ounce) packages cream cheese, softened
 1 cup sugar
 1 teaspoon peppermint extract
 1/2 teaspoon vanilla
 1/8 teaspoon salt
 3 large eggs
 1/3 cup milk
 8 drops green food coloring
 3 tablespoons water
 1 cup semi-sweet chocolate pieces, melted
 Sweetened whipped cream
 Mint leaves
 Candied violets

Mix first two ingredients. Press into bottom of springform 9-inch pan. Set aside.

In large bowl at medium speed, beat cream cheese, sugar, peppermint extract, vanilla, and salt until smooth — one minute. Add eggs, beat just until blended. At low speed, blend in milk and green food coloring. Pour into prepared pan. Bake at 325 degrees for 45 minutes. Cheesecake will not be set in center. Cool. Cover; refrigerate six hours or overnight. Remove from pan. Slide four strips of wax paper under edge of cake to keep plate clean.

With whisk, stir water into melted chocolate until smooth. Pour over top of cake. Quickly spread over top and sides. Refrigerate until set. Remove wax paper. Decorate with whipped cream, mint leaves, and candied violets. Makes 12-16 servings.

ANSWER — Here are two recipes from Rosalie Nolt, Lebanon, for those who need recipes for zucchini.

Stuffed Zucchini

4 medium zucchini
 1/4 pound fresh mushrooms, sliced
 1 small onion, chopped
 1/2 cup corn
 1 tablespoon butter, melted
 1/4 teaspoon dried thyme
 1/4 teaspoon dried basil
 1/4 teaspoon salt
 1/4 teaspoon pepper
 2 tablespoons ranch dressing
 1/2 cup cheddar cheese, shredded, divided
 4 cherry tomatoes, quartered

Cut a thin slice off bottom of zucchini so it sits flat. Cut a thin slice off top of zucchini. Scoop out pulp, leaving 1/4-inch shell. Chop 1 cup pulp. Combine pulp, mushrooms, onion, and corn in microwave-safe bowl. Cover and microwave on high for two minutes; drain thoroughly. Stir in butter, thyme, basil, salt, pepper, ranch dressing, and 1/4 cup cheese. Stuff into zucchini shells. Place stuffed zucchini in an 8-inch square baking dish. Bake at 350 degrees for 20-30 minutes or until heated. Top with remaining cheese and tomatoes. Return to oven for 1-2 minutes until cheese is melted.

Yield: 4 servings.

Zucchini Fritters

2 cups zucchini, shredded
 Salt to taste
 Pepper to taste
 1 egg
 1 teaspoon baking powder
 3 tablespoon flour

Combine all ingredients in a bowl and beat well. Melt 1 tablespoon butter in frying pan. Drop zucchini mixture by spoonfuls into pan. Fry on both sides until done.

Here's a zucchini recipe that tastes like crushed pineapple. Preserve it to substitute for crushed pineapple in recipes. Recipe is from Nancy Kramer.

Pineapple Zucchini

Use large zucchini, peel and remove seeds. Cut into strips and put through food grinder. Drain in colander and then measure to make one gallon.

1 gallon ground zucchini
 46-ounce can unsweetened pineapple juice
 3 cups sugar
 1/2 cup bottled lemon juice
 1/2 teaspoon pineapple oil (optional)

Heat juice and sugar to boiling, stirring to dissolve sugar. Add squash, lemon juice, and pineapple oil if desired. Bring to a boil. Pack into clean pint jars leaving one-inch headspace. Process at 10 pounds pressure for 30 minutes. Yield: 10 pints.

ANSWER — Thanks to G. Minckler, Wayne, for sending a recipe to make creamsicle cupcakes from scratch. The same recipe can be used to make 2 9-inch cake layers, which had been requested by a York County reader.

Creamsicle Cupcakes

Cake:

1 3/4 cups granulated sugar
 1/2 cup room-temperature butter
 1/2 teaspoon salt
 1/8 teaspoon orange oil
 1 tablespoon orange zest
 1/4 cup orange juice concentrate
 1 teaspoon vanilla
 1/3 cup vegetable oil
 4 large eggs
 3 cups unbleached all-purpose flour
 1/4 cup cornstarch
 4 teaspoons baking powder
 1 cup milk

Filling:

1 cup whipping or heavy cream
 1/2 teaspoon vanilla
 1/2 cup confectioners' sugar

Frosting:

1/4 cup butter
 1/4 teaspoon salt
 4 cups confectioners' sugar
 1/4 cup orange juice concentrate
 1/2 cup heavy cream
 1 tablespoon orange zest

In a large mixing bowl, beat together sugar, butter, salt, flavoring, and zest until fluffy. Beat in orange juice concentrate, vanilla, and vegetable oil. Add eggs, one at a time, beating until mixture is very fluffy.

In a separate bowl, whisk together flour, cornstarch, and baking powder. Add dry ingredients to the butter and egg mixture, alternately with milk, beating until well combined, about 2 minutes. Scrape the bottom and sides of bowl often.

Lightly grease and flour the cups of two 12-cup muffin pans, or two 9-inch round cake pans. For cupcakes, place a heaping 1/4 cup batter in each well of the pans; for a cake, divide the batter between the two round pans. Bake in preheated 350 degree oven for 20-22 minutes (for cupcakes) 40-45 minutes for cake until edges have started to pull away from the sides of the pan. Cool the cupcakes for 5 minutes or the cake layers for 15 minutes before removing from pans.

Filling: Whip the heavy cream and vanilla until soft peaks form. Add the confectioners' sugar, and continue whipping until soft peaks have formed.

Frosting: Cream butter, salt, and sugar until smooth; then beat in the orange juice concentrate, cream, and zest.

Assembly: Make a 1/2-inch slit in the top of each cupcake with a paring knife. Put a demitasse or baby food spoon through the slit and swirl around to make a hollow for filling. Pipe no more than a tablespoon of the whipped cream filling into the center of the cupcake, then frost the tops. Or you can create a layer effect by splitting the cupcakes horizontally and putting the whipped cream in between the two halves. You lose the element of "surprise" but I doubt anyone will protest.

Refrigerate until ready to serve. Refrigerate any leftovers. Yield: 24 cupcakes or two 9-inch cake layers.