



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 — A reader would like recipes for morning muffins, especially one with apples in it. She would also like muffin recipes with carrot, zucchini, mandarin orange, and other flavors.

QUESTION — James Breon wants a recipe to make a Reuben sandwich.

QUESTION Melanie Martin wants a yogurt recipe that uses Clear Jel or unflavored gelatin.

QUESTION — Velma Boughter wants a recipe for little hot cherry peppers stuffed with sauerkraut for pickling peppers in a brine and jarred.

QUESTION — Shirley Schwoerer, Wysox, wants a recipe for unstuffed cabbage leaves.

QUESTION — A reader wants complete instructions and recipe to make cheese.

QUESTION — Luci Essig, Bernville, wants a brownie cupcake recipe.

QUESTION — Debbie Mullinix, Woodbine, Md., wants a recipe for peach pound cake using fresh peaches.

QUESTION — A Quarryville reader wants a recipe for cream cheese icing that can be used to decorate cakes.

QUESTION — Margaret Grieff, Sidman, wants a recipe for Kosher dills similar to those sold in refrigerated supermarket cases and marketed under the label Claussen Dill Pickles.

QUESTION — Margaret Grieff, Sidman, wants a recipe for fillings and dough to make "Hot Pockets."

QUESTION — Margaret Grieff, Sidman, wants to know if Cool Whip may be interchanged with whipped cream in recipes.

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

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 — 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.

ANSWER — A Coatesville reader wanted 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. Thanks to M. Stoltzfus, Lancaster, who sent this recipe, which she formerly made for Coatesville Steel City Market.

Royal Fruit Cake

Cream together:
 1 cup sugar
 1/3 cup butter, soften, not melted
 1 egg
Add:

1/2 teaspoon salt
 1 tablespoon baking powder
 1 teaspoon vanilla
Mix alternately:
 2 cups flour
 1 cup milk
 Pour in 9x13-inch cake pan. Spread 3 1/2 cups frozen or fresh fruit on top. Bake at 350 degrees for 30-35 minutes.

Glaze:
 1 1/2 cup confectioners' sugar
 2 tablespoons cream or milk
 Butter, melted
 1 teaspoon vanilla
 Melt butter in pan, add cream and sugar. Stir well. Take off heat and add vanilla. Spread on cake while cake is still warm.

ANSWER — Rosanna Witmer, Millerstown, sent in this recipe for B&G sandwich toppers to use on sandwiches, pizza, and nachos.

Pickled Sweet Peppers

Fill pint or jelly jars with diced sweet peppers. Boil together for syrup:
 1 cup water
 1 cup vinegar
 1 cup sugar
 Make enough syrup to fill jars. Hot water bath for 10 minutes after water is boiling.

ANSWER — Lee Laverty, Mount Joy, sent in this recipe in request for using cheese.

My Own Baked Ziti

1 pound box ziti
 Boil 6-quarts salted water until just tender. Drain, rinse, and set aside.
 1 pound Italian sausage links
 2 jars Marinara sauce
 15-ounces ricotta cheese (do not use cottage cheese)
 1 pound shredded mozzarella cheese
 1/2 cup grated romano cheese
 Fry sausage until cooked. When cooled, slice into bite-sized pieces. Place into pasta along with one jar of sauce. Toss until evenly mixed.
 In a bowl, mix ricotta and shredded mozzarella. Toss into sausage/ziti mixture. Add 2 cups sauce. Mix until blended. Place in a large baking dish. Pour the remaining sauce over the top and sprinkle with romano cheese. Cover with foil and bake in 350-degree oven for 30-45 minutes. Insert knife into center to check that it is heated through. Remove from oven and let set 10 minutes before serving.

ANSWER — V. Martin, New Holland, wanted a recipe for coffee cake called A-P cake, which is sold at Yoder's Store, New Holland. Thanks to Faye Gray, who sent this recipe she found in a 1936 cookbook she inherited from her mother.

Dutch Aples Cake

3 tablespoons shortening
 1 cup sugar
 1 1/2 cups flour
 1 teaspoon baking soda
 1/4 cup sour milk
 Combine sugar and flour. Cut into shortening. Dissolve the soda in the sour milk and add to first mixture. Roll dough about 3/4-inch on floured board and cut with cookie cutter or in squares. Bake in 400-degree oven 10 minutes. Sprinkle with sugar.

Thanks to Faye for also sending these recipes, which she writes, is from The Willows Restaurant, Lancaster. It's always interesting to see how many different recipes exist for the same item.

AP'S Christmas Cookies

1 pound butter
 1 pound sugar
 4 eggs
 1 teaspoon baking soda (scant)
 Flour to stiffen
 Make four small rolls of dough. Place in refrigerator until very cold. Roll out and cut cookies with your favorite mold. Bake about seven minutes at 400 degrees.

Dutch Aples Cake

3 tablespoons shortening
 1 cup granulated sugar
 1 1/2 cups flour
 1 teaspoon baking soda
 1/4 cup sour milk
 Combine ingredients. Cut with cookie cutter. Bake 10 minutes at 400 degrees. Sprinkle with sugar.

ANSWER — Helen Spencer, Hopewell, N.J., lost her shoofly recipe from the Shartlesville Inn, which we published earlier. Also, Margaret Grieff, Sidman, wanted to know the best type of molasses to use in cookies and shoo fly pies. Thanks to Elisabeth Keener, Chambersburg, for sending the following information and a recipe: Elisabeth writes: "My father's family was from Watsontown, Northumberland County. Her mother's family was from White Haven, Luzerne County. Both these counties are more of the 'fancy' Pennsylvania German background (those of Lutheran and Reformed churches) in con-

trast to 'plain' Pennsylvania Germans of the Anabaptist traditions, who are more prevalent in the south central part of Pennsylvania. Although these two groups share much of the same culture and foods, recipes are different, and shoofly pie is no exception. My almost 97-year-old aunt (of very clear mind) sent me a newspaper article about shoofly pie, heavily quoting food historian William Woys Weaver, author of "Pennsylvania Dutch Country Cooking." Weaver states, 'It is not shoofly pie unless it is made with molasses.' Unfortunately in southcentral Pennsylvania, most people call corn syrup molasses, so the shoofly pie is totally different from what I have always eaten. My aunt told me many years ago the crumbs for the pies were always white. The recipe I have is in my great grandmother's handwriting, which calls the pie Molasses Crumb Pie."

Elisabeth suspects the Shartlesville Inn is more closely related to the shoofly pies of northeastern Pennsylvania than those in the south central area.

She writes that Weaver was able to trace molasses crumbs pies (a.k.a. shoofly pies) back to the centennial celebration in Philadelphia, where it is appropriately called Centennial Pie. It became shoofly pie only after reaching the Pennsylvania German region.

Elisabeth doesn't know why corn syrup was renamed molasses in the recipe. Her Mennonite mother-in-law gave her a copy of the "Mennonite Community Cookbook," when Elisabeth married her son 37 years ago. She uses it frequently, but realized something was horribly wrong when recipes for Montgomery Pie, Lemon Cake-Pie, Vanilla Pie, and Walnut Custard Pie named molasses in the ingredients. Elisabeth writes, "Yuk!" But, those from a different region will probably react differently.

Shoo Fly Pie

2 8-inch unbaked pie shells
Crumbs:
 2 cups sifted flour
 1 cup granulated sugar
 1 teaspoon baking soda
 Stir together crumb ingredients. Cut in 1/2 cup shortening. Set aside.

Filling:
 1 cup molasses (Br'er Rabbit or Grandma's are good varieties)
 1 egg
 1 teaspoon cinnamon
 1 cup boiling water
 1 teaspoon baking soda

Stir together. For a shoofly pie with a wet bottom, divide liquid into each pie shell. Sprinkle with crumbs.

For a shoofly pie with a "moist zone," put about half the crumbs in the bottom of each pie shell. Pour filling on top of crumbs, and top filling with remaining crumbs.

For a more cake-like pie, mix crumbs and filling, and pour into pie shells.
 Bake at 375 degrees for 40-45 minutes.

Apple Appeal

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Bake at 375 degrees for 18-22 minutes or until golden brown. Remove to wire racks to cool. Serve with ice cream if desired. Makes 2 dozen.

Bethany Smucker Narvon

APPLE CRUNCH

Place 4 cups pared sliced apple in a one-quart casserole. Combine 1/4 cup orange juice, non-caloric liquid sweetener equal to 1/2 cup sugar, 1 teaspoon ground cinnamon, and 1 teaspoon lemon juice. Pour over apples and toss.

Combine 1 cup graham cracker crumbs with 2 tablespoons melted butter. Sprinkle over apples cover with foil and bake at 400 degrees for 25 minutes. Uncover and bake 5 to 10 minutes longer. Makes 6 servings.

Betty Biehl Mertztown

SUMMERTIME APPLE PIE

1 3-ounce package lemon-flavored gelatin
 1 1/4 cup boiling water
 1 to 2 cans apple pie filling or 2 cups fresh apple
 1/2 teaspoon cinnamon
 1/2 teaspoon grated lemon peel
 1 9-inch graham cracker crumb crust
 1 tablespoon sugar
 1/2 cup shredded sharp American cheese
 1/2 cup whipping cream, whipped
 Dissolve gelatin in boiling water; chill until partially set.
 Combine pie filling or fresh apple, cinnamon, and lemon peel. Reserve 1/4 cup of the gelatin and stir remainder into apple mixture; pour into crust.

For "Meringue" fold reserved gelatin, sugar, and shredded cheese into whipped cream. Spread over pie. Chill until firm.

Betty Biehl Mertztown