



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** — Luci Essig, Bernville, wants recipes to make trifles.

**QUESTION** — Sylvia King, Lancaster, wants recipes for cookies in a jar and also bars in a jar.

**QUESTION** — Marion Capp wants recipes using cooked red cabbage.

**QUESTION** — Peggy Chirico, Canadensis, wants a recipe to make pumpkin butter that tastes like the kind made by Baumans.

**QUESTION** — Ruth Klingler, Selinsgrove, requests recipes for vegetable breads.

**QUESTION** — A steady reader wants a recipe for "snails," such as the ones sold at The Pie Shoppe, Laughlintown. "Snails" are cookies made with pie dough and rolled in cinnamon and sugar.

**QUESTION** — A Fleetwood reader is looking for a recipe to duplicate a cake purchased at the outdoor Farmer's Market, Coudersport. It is a yellow cake with an orange marmalade glaze made in a 4x7-inch pan. The vendor called it a "sitting cake" because once you started eating it, you could not stop until it was gone. "How true," the reader reports.

**QUESTION** — A reader would like recipes for morning muffins, using 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** — A reader wants complete instructions and a recipe to make cheese.

**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 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** — 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** — 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 and ideas for quick summertime cooking.

**ANSWER** — Ruth Klingler, Selinsgrove, requested a recipe for Key Lime Pie. Thanks to Pat Leach, Bally, for sending one.

#### Key Lime Pie

15-ounces ricotta cheese  
1 envelope unflavored gelatin  
⅓ cup sugar  
2 eggs, separated  
½ cup lime juice  
½ cup water  
2 teaspoons grated lime peel  
Lime sliced for garnish  
In a blender, puree ricotta cheese. In a saucepan, combine gelatin and ⅓ cup sugar.

Stir in egg yolks, lime juice, and water. Let stand one minute. Cook, stirring over low heat until gelatin is dissolved (about 5 minutes). Whisk in ricotta and lime peel. Refrigerate until mixture moves slightly when dropped from spoon (about 30-45 minutes). Beat egg whites until soft peaks form. Gradually beat in remaining ⅓ cup sugar. Beat until stiff. Fold into ricotta mixture. Spoon filling into graham cracker crumb pie shell. Refrigerate three hours. Garnish with lime slices.

**ANSWER** — Thanks to Nancy Kramer, Lebanon, for sending these recipes requested by a reader. More muffin recipes will be printed in upcoming issues.

#### Apple Pecan Muffins

2½ cups flour  
1 teaspoon baking soda  
1½ cups peeled, diced apples  
½ cup chopped pecans  
1 teaspoon salt  
1 large egg  
1 cup buttermilk  
1½ cups packed light brown sugar  
¼ cup canola oil  
1 teaspoon vanilla  
Preheat oven to 375 degrees. Line 12 muffin cups with cupcake papers. In large bowl, blend flour, baking soda, apples, salt, and pecans. In medium bowl, beat egg until foamy. Beat in brown sugar, buttermilk, canola oil, and vanilla. Combine the two mixtures blending just until moistened. Spoon into prepared muffin cups, filling ¾ full. Bake 20-25 minutes or until pick inserted in center comes out clean. 1 dozen.

#### Golden Peach Muffins

1½ cups flour  
1 cup sugar  
¾ teaspoon salt  
½ teaspoon baking soda  
⅛ teaspoon cinnamon  
2 eggs  
½ cup vegetable oil  
½ teaspoon vanilla  
15¼-ounce can peaches, drained and finely chopped  
In a bowl, combine dry ingredients. In another bowl, combine eggs, oil, and vanilla. Stir into dry ingredients just until moistened. (Batter will be thick). Fold in peaches. Fill paper-lined muffin cups ⅔ full. Bake at 350 degrees for 30 minutes or until toothpick inserted in center comes out clean.

**ANSWER** — Here's the recipe for blueberry whoopie pies that several people requested. Thanks to Lee Lavery, Mount Joy for requesting it.

#### Blueberry Whoopie Pies

Dust 1 cup blueberries with 1 teaspoon flour, set aside.  
3 eggs  
2 cups sugar  
1 cup shortening  
1 cup buttermilk  
¼ cup milk  
2 teaspoons baking soda  
1 teaspoon vinegar  
4 cups flour  
3 teaspoons baking powder  
1 teaspoon cream of tartar  
1 teaspoon vanilla

#### Filling:

4 tablespoon flour  
2 egg whites  
4 tablespoons milk  
1½ cups shortening  
2 cups powdered sugar  
2 teaspoons vanilla  
Cookie Part: Cream sugar, shortening, and eggs. Combine the baking soda and vinegar with milk. Add the milk mixture and buttermilk alternately with flour, baking powder, cream of tartar, and vanilla to creamed mixture. Gently fold in the blueberries. Drop by spoonful on greased cookie sheets. Bake at 350-375 degrees for 15 minutes or until cookies spring back when touched with fingers. Let cool before filling.

Filling Part: Beat first three ingredients together. Beat remaining ingredients and combine all. Spread filling on one cookie and top with another. Yields: 20 servings.

**ANSWER** — G. Minckler, Wayne, wanted recipes using rice flour. Thanks to Mrs. Paul Wadel, 1894 A Prospect Rd., Washington Boro, Pa., for sending numerous recipes. She writes to use her full address as she would be happy to answer questions in regard to using rice flour. She said in many recipes, 1 cup wheat flour can be replaced with ⅓ cup rice flour or 2 tablespoons less rice cup for each cup flour. Experiment but be ready for some flops.

Also, a gluten-free flour mix can be made to replace wheat flour cup for cup: 2 parts rice flour, ⅓ part potato starch flour, ⅓ part tapioca flour.

Also gluten-free flours such as potato starch flour, tapioca flour, and xanthan gum can be purchased in bulk at reasonable prices at bulk food stores or from Dutch Valley Distributors, Myerstown.

#### Gluten-Free Cookies

½ cup margarine  
1 cup brown sugar  
2 eggs  
1 teaspoon vanilla  
1 teaspoon baking powder  
½ teaspoon baking soda  
2 cups brown rice flour  
Cream margarine, sugar, eggs, and vanilla. Add dry ingredients. Drop by teaspoon on greased cookie sheets. Makes 2-3 dozen. Bake at 375 degrees for 12 minutes or until lightly browned. These may be frosted with your favorite icing or add chocolate chips or raisins to dough.

#### Rice Crunch Cereal

2 cups rice flour  
½ cup sugar  
1 cup buttermilk  
¾ teaspoon baking soda  
¾ teaspoon baking powder  
1 teaspoon salt  
1 teaspoon vanilla  
1 jumbo egg, beaten  
Mix well. Pour into 8½x12-inch pan and bake at 350 degrees until tests done. Crumble then toast until dry.  
"Sometimes we eat the cake with fresh fruit and milk," Mrs. Wadel writes.

#### Doughnut Holes

1 cup water  
½ cup butter  
1 cup potato starch flour  
1 tablespoon sugar  
¼ teaspoon salt  
4 eggs  
Oil for deep-fat frying  
Cinnamon sugar  
In 2-quart saucepan, heat water and butter until mixture boils. Remove from heat and stir in all at once, the combined flour, sugar, and salt. Continue stirring until mixture forms a ball and pulls away from sides of pan. Then, with an electric mixer, beat in eggs, one at a time, beating well after each addition.  
Heat oil to 375 degrees for deep-fat frying. Drop batter into the heated oil by small rounded teaspoonfuls, a few at a time. Fry until they are golden brown, turning to brown evenly. They will puff up to about 1½-inches as they fry (about 5 minutes altogether). Remove and drain on paper towels. While still warm, shake in a plastic bag with cinnamon sugar. Makes three dozen holes.

This recipe does not call for rice flour but it is gluten-free.

#### True Yeast Bread

3 cups gluten-free flour mix  
¼ cup sugar  
3½ teaspoons xanthan gum  
⅓ cup dry milk powder  
1½ teaspoons salt  
2 teaspoons sugar  
½ cup lukewarm water  
1½ tablespoons yeast  
¼ cup shortening  
1 teaspoon vinegar  
3 eggs  
1¼ cup water  
Combine flour, sugar, xanthan gum, milk powder, and salt in bowl of heavy duty mixer. Use your strongest electric mixer.  
Dissolve the 2 teaspoons sugar in ½ cup lukewarm water with the yeast. Set aside while you combine the shortening and 1¼ cup water in saucepan and heat until shortening melts.

Turn mixer on low. Blend dry ingredients and slowly add shortening and water mixture and vinegar. Blend, then add eggs. This mixture should feel slightly warm.

Pour the yeast mixture into the ingredients in the bowl and beat at highest speed for two minutes.

Place mixing bowl in a warm place, cover and let rise approximately 1-1½ hours or until doubled.

Return to mixer and beat on high for three minutes. Spoon the dough into three small (2½x5-inch) greased loaf pans or one large one or use muffin tins. Let rise until nearly doubled. Bake at 375 degrees for 30 minutes more or less depending on loaf size. Check for doneness with a toothpick.

#### Chocolate Chip Applesauce Cake

1¼ cups sugar  
½ cup oil or shortening  
2 eggs  
Cream together. Add the following:  
2 cups rice flour  
1½ teaspoons baking soda  
2 tablespoons cocoa  
1 teaspoon cinnamon  
½ teaspoon salt  
Pour batter into 9x13-inch pan. Sprinkle with the following:  
2 tablespoons granulated sugar  
1 cup chocolate chips  
½ cup chopped nuts  
Bake at 350 degrees for 40-45 minutes.