



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 — Austin R. would like soup recipes in a jar for gift giving.

QUESTION — Jean Nestler, Halifax, wants a recipe for Jenny Lynn pie.

QUESTION — A Manheim reader would like recipes suitable for people following the Atkins Diet (high protein, low carbs).

QUESTION — Normajean Weightman, La Plata, Md., gets together for afternoon teas with friends. She would like some really good recipes for scones to put a smile on her friends faces and hear them say, "This is an excellent scone."

QUESTION — Nancy writes that she needs a recipe to make grape jelly using Jell-O. She clipped the recipe from this column several years ago but lost it. She has three huge dishes of grapes and needs to make jelly right away.

QUESTION — Bonnie Hershey, Manheim, is looking for a recipe to make frozen fudge pops made with cornstarch. The fudge pops are very creamy like the store-bought variety.

QUESTION — Jenna Burns, Telford, is hoping to find a recipe for "Poor Man's Fruit Cake," which was a relative's recipe that was lost. The only thing that she knows about it is that it has boiled white raisins and was baked in a tube pan.

QUESTION — R. Emerson, Gordonville, wants to know where to buy a black diamond watermelon.

QUESTION — Pat Elligson-Millers, Md., is looking for a recipe for cooked cabbage slaw in which the cabbage is chopped, cooked, drained, and tossed in a creamy yellow cooked sweet and sour dressing.

QUESTION — A Lancaster County reader wants recipes for cream of mushroom soup that tastes like Campbell's condensed mushroom soup.

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

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 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 — 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.

ANSWER — Joane Merkel wrote that her husband wanted a recipe to make elderberry wine. Thanks to Frances Homa, Alpha, N.J., for sending instructions.

Elderberry Wine

Place berries in a pan. Add enough water to prevent scorching, but bring to a boil only a few minutes. Strain through a cheesecloth. Add four cups sugar for each five cups berry juice. Let stand in a cool place. Skim liquid daily until clear. When bubbles stop rising to the top, the wine is ready to bottle.

ANSWER — Thanks to Josephine Matenus, Dallas, for sending in this recipe to use garden produce. She writes this is a traditional salad served in Germany for Christmas.

Red Cabbage Salad

1 small head red cabbage
2 cups boiling water
¾ cup vegetable oil
2 tablespoons wine vinegar
1 tablespoon sugar
½ teaspoon monosodium glutamate
½ onion, coarsely chopped

Remove outer leaves. Cut cabbage into quarters. Place in large bowl. Pour boiling water over cabbage. Let stand about two minutes to scald cabbage.

Meanwhile, put remaining ingredients in blender and blend until smooth. Drain water from cabbage. Add dressing and mix well. Put a plate on top of bowl and weight with heavy object. Let cabbage stand overnight. It doesn't need to be refrigerated. Makes 4-6 servings.

ANSWER — Here are some more recipes requested for quart jar recipes. Thanks to Sue Hurley, Newville, and Austin R. for e-mailing these.

Soft Drop Sugar Cookie Mix

4 cups flour
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
¾ teaspoon nutmeg
1½ cups sugar

Sift together flour, baking powder, baking soda, salt and nutmeg until thoroughly blended; add sugar. Spoon mixture into a one-quart wide mouth jar; pack firmly, jar will be tightly filled. Secure lid and tie on the following instructions: Blend together one egg and one cup butter; add ½ cup sour cream and one teaspoon vanilla. Stir in dry ingredients from jar and chill dough overnight. Drop cookies by spoonfuls on an ungreased cookie sheet. Bake at 375 degrees for 10 minutes or until lightly golden. Makes 2 dozen.

Snowballs Mix In Jar

½ cup confectioners' sugar
2 cups flour
1 cup chopped pecans

Combine sugar and flour and place in quart jar. Put chopped pecans on top.

Include the following instructions: Preheat oven to 325 degrees. Grease cookie sheets. In a medium bowl, cream together ¾ cup shortening and ¼ cup butter. Stir in 2 teaspoons vanilla extract. Add contents of jar and mix well. Roll dough into one-inch balls and place on prepared cookie sheet. Bake 20-25 minutes, until lightly browned. Cool, and roll in confectioners' sugar. Makes 4 dozen.

M&M's Gift Jar Cookie Mix

¾ cup flour
1 teaspoon baking soda
½ teaspoon salt
½ teaspoon ground cinnamon
½ cup chopped walnuts
1 cup M&M's chocolate mini baking bits, divided

½ cup raisins
¾ cup firmly packed light brown sugar
1¼ cups uncooked quick oats
Combine flour, baking soda, salt and cinnamon. Layer flour mixture, walnuts, ½ cup M&M's, raisins, brown sugar, and remaining ½ cup M&M's. Seal jar.

Attach the following instructions: Preheat oven to 350 degrees. Lightly grease cookie

sheets; set aside. In large bowl, beat ¾ cup softened butter, 1 large egg, ¾ teaspoon vanilla extract until well blended. Stir in contents of jar until well blended. Drop by heaping teaspoons about 2-inches apart on cookie sheets. Bake 9-11 minutes. Cool 2 minutes and remove to cool completely on racks. Makes about 3 dozen cookies.

Oatmeal-Chip Cookie Mix In A Jar

¾ cups flour
½ teaspoon baking soda
½ teaspoon ground cinnamon
¼ teaspoon salt
½ cup packed brown sugar
½ cup granulated sugar
¾ cup semi-sweet chocolate chips
1½ cups quick or old-fashioned oats
½ cup chopped nuts

Combine flour, baking soda, cinnamon, and salt in a small bowl. Place flour mixture in one-quart jar. Layer remaining ingredients in order listed, pressing firmly after each layer. Seal with lid and decorate with fabric and ribbon.

Recipe to attach: Beat ½ cup butter, 1 large egg, ½ teaspoon vanilla in large bowl until well blended. Add cookie mix, mix well, breaking up any clumps. Drop batter by rounded tablespoon on to ungreased cookie sheets. Bake at 375 degrees for 8-10 minutes. Makes 2 dozen.

Chocolate Chip Cookie Mix In A Jar

1¾ cups flour
¾ teaspoon baking soda
¾ teaspoon salt
1½ cups semi-sweet chocolate morsels
¾ cup packed brown sugar
½ cup granulated sugar

Combine flour, baking soda, and salt in small bowl. Place flour mixture in one-quart jar. Layer remaining ingredients in order listed, pressing firmly after each layer. Seal with lid and decorate with fabric.

Recipe to attach: Beat ¾ cup softened butter, 1 large egg, and ¾ teaspoon vanilla in large mixing bowl. Add cookie mix and ½ cup chopped nuts (optional). Mix well, breaking up any clumps. Drop by rounded tablespoons on to ungreased cookie sheets. Bake at 375 degrees for 9-11 minutes. Makes 2 dozen.

Chewy Brownie Mix In A Jar

1½ cups granulated sugar
¾ cup baking cocoa
1½ cups flour
½ teaspoon baking powder
¼ teaspoon salt
¾ cup chopped nuts or chocolate chips or peanut butter chips.

Layer ingredients in order given in one-quart jar, pressing firmly after each layer.

Recipe to attach: Pour brownie mix into large mixing bowl; stir ¾ cup melted butter, 2 large eggs, 2 tablespoons vegetable oil, 1 teaspoon vanilla extract. Mix well. Pour into greased pan. Bake at 350 degrees for 18-20 minutes. Makes 2 dozen brownies.

ANSWER — Here is a recipe sent in by a reader. It did not include the name of the sender nor the answer for which it was intended. Please, readers, make sure you include your name, address, and identify the question you are answering.

Fruit Swirl Coffee Cake

1½ cups sugar
½ cup butter, softened
½ cup shortening
1½ teaspoons baking powder
1 teaspoon vanilla
4 eggs
3 cups flour
21-ounce can pie filling (any flavor)
Glaze: 1 cup confectioners' sugar and 1-2 tablespoons milk. Mix thoroughly.

Heat oven to 350 degrees. Generously grease jelly-roll pan or 2 square pans. Blend sugar, butter, shortening, baking powder, vanilla, and eggs. Beat 3 minutes. Scrape bowl. Stir in flour.

Spread two-thirds batter in pan. Spread pie filling over top. Drop remaining batter on top. Bake 30-45 minutes (start watching at 30 minutes). While warm, drizzle with glaze from teaspoon, swirling. Cut into bars.

New Jersey Youth Is Mix-It-With-Milk Contest Winner

PHILADELPHIA — A Princeton, N.J., sixth-grader concocted her own recipe for success and was selected as a national winner in the monthly Mix It With Milk 'n Jell-O contest.

Jessica Delaney, the 11-year-old daughter of Devon Delaney, Princeton, submitted her winning recipe, "Polar Bear in a Snowstorm." Her entry was among 655 recipes submitted nationwide in the Mix It With Milk 'n Jell-O contest for the month of July. The theme was "Summer Chillin'."

Jessica, who attends John Witherspoon Middle School in Princeton, created the idea using her favorite ingredients, especially cinnamon. The white-colored drink with flecks of cinnamon is like "looking for a polar bear in a

snowstorm," a favorite Delaney family saying.

For her winning entry, Jessica receives \$1,000, a Jell-O prize pack and a trip for two to New York City to compete against other monthly winners in a "Milk Mix Off" in November. The grand-prize winner of the "Milk Mix Off" will walk away with a \$10,000 college scholarship and year's supply of Jell-O.

The Mix It With Milk 'n Jell-O promotion was created to encourage kids to drink more milk by jazzing up regular milk with a multitude of flavors. Kids today are in a calcium crisis and often fail to meet the daily calcium recommendation of 800 milligrams for ages 4-8 and 1,300 milligrams for pre-teens and teens. Milk makes it easy for kids to get the bone-building calcium and other nutrients

their growing bodies need.

Mid-Atlantic Dairy Association staff members handed out brochures that featured various milk drink recipes and provided details of the Mix It With Milk 'n Jell-O contest.

Polar Bear in a Snowstorm

1 cup cold milk
2 tablespoons Vanilla Jell-O Pudding
1 cup crushed ice
½ teaspoon cinnamon

Place milk, pudding and ice in a blender and blend until smooth. Pour one-half of the mixture into a tall glass and top with the cinnamon. Add the remainder of the drink and top with remaining cinnamon.