



## 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** — Esther Zimmerman, New Holland, wants recipes to can deer meat.

**QUESTION** — Mary Shaffer wants recipes for apple blossom cake (a white cake marbled with chocolate and pink batters) and a marble spice cake.

**QUESTION** — Cristy Updike Trass, Interlaken, N.Y., is searching for a recipe for dog bones and would like recipes for amaretto chocolate fudge and cherry vanilla fudge. She believes the cherry vanilla fudge contains maraschino cherries and walnuts.

**QUESTION** — Ralph Webb, Farm Grove, wants diabetic recipes, especially a diabetic icing recipe for cake.

**QUESTION** — Jacqueline-Robert Daniel had a recipe for a chicken coating that included wheat germ, Romano cheese, and spices. Does anyone have the recipe to share?

**QUESTION** — Patricia Harden, Trappe, Md., wants a recipe for chow chow that tastes like that served at Shady Grove Restaurant.

**QUESTION** — Kathy Austin, Belchertown, Mass., wants recipes to make in a crockpot.

**QUESTION** — Richard Klickman, Quakerstown, wants a recipe for zucchini drop cookies and for pumpkin drop cookies.

**QUESTION** — Helen Groff, New Bloomfield, would like a recipe for Hungarian Goulash to make and serve with cooked noodles.

**QUESTION** — A faithful reader from Cumberland County would like recipes to make really light fluffy country-style biscuits and all kinds of doughnut recipes especially the cake type.

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

**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.

**ANSWER** — Paul Earnest, Latrobe, requested a recipe for baked oatmeal. Thanks to Sandi Johnson for sending the following recipe. She writes that the following recipe was the most requested recipe she had while working as a food service director at a camp. Every group that came to camp requested it for breakfast. Sandi's children also like to eat baked oatmeal as a snack when cut into bar cookie sizes. Sandi writes baked oatmeal can be made a day in advance and refrigerated until ready to serve the following day.

Also, thanks to Michelle Good, Beavertown, who sent in the same recipe except she uses 1/2 cup oil instead of butter. Michelle writes that she appreciates all the recipes printed as "what more important job is there than a mom making loving meals for her husband and kids."

### Sandi's Baked Oatmeal

1/2 cup butter, melted  
 1 cup brown sugar  
 2 eggs  
 3 cups oatmeal  
 2 teaspoons baking powder  
 1 teaspoon salt  
 1 cup milk  
 2 teaspoons vanilla  
 Mix together oatmeal, baking powder, milk, and melted butter. Stir in brown sugar, eggs, and vanilla extract. Bake in 9x9-inch greased baking pan for 30 minutes at 350 degrees. Great to add raisins, pecans, or finely chopped apples to the batter before baking.  
 Serve warm with milk, maple syrup, or powdered sugar glaze drizzled over it.

**ANSWER** A Lancaster County reader wanted recipes for cream of mushroom soup that tastes like Campbell's condensed mushroom soup. Thanks to Michelle Good, Beavertown, for sending in her favorite method, which equals a 10-ounce can of condensed soup.

### Cream Of Mushroom Soup

Saute chopped onions and mushrooms in 3 tablespoons butter. Add 3 tablespoons flour, 1/4 teaspoon salt, and slowly whisk in 1 cup milk. Stir until thickened.

Thanks to Rachel Lantz, Myerstown, for sending the following recipe to can, and also one for cream of celery soup.

### Cream Of Mushroom Soup

1/3 cup butter  
 1 pound mushrooms, chopped  
 2 quarts meat stock (chicken bouillon)  
 1 tablespoon salt  
 1/2 teaspoon black pepper  
 1 teaspoon lemon juice  
 Cayenne pepper (few grains)  
 3/4 cup flour

Melt butter. Add mushrooms and cook until brown. Add meat stock, saving enough to mix with flour. Mix together all ingredients and heat until it boils. Put in jars and process in pressure canner at 10 pounds pressure. When opening, use equal amount of soup and milk.

### Cream Of Celery Soup

3 quarts chopped celery  
 2 quarts beef stock or bouillon  
 1/2 pound shortening  
 1/2 cup chopped onions  
 2 tablespoons salt  
 1/2 pound flour

Cook celery in beef stock until very tender. Melt shortening, add onions, and cook until browned. Mix flour with some of the beef stock. Combine all ingredients and cook until mixture thickens. Put in jars. Process pints in pressure canner 30 minutes at 10 pounds pressure.

**ANSWER** — A faithful reader from Cumberland County requested a recipe for a really rich pastry cream filling (the yellow type, not the fluffy white) for doughnuts. Thanks to Sandra Messner, Manheim, who sent in a recipe she often used and wrote that it is absolutely the best — what better guarantee!

### Rich Custard Filling

1/2 cup sugar  
 1/3 cup flour  
 1/2 teaspoon salt  
 2 cups milk  
 4 egg yolks OR 2 whole eggs, beaten  
 2 teaspoons vanilla  
 Mix together sugar, flour, and salt in a saucepan. Stir in milk. Cook over medium heat, stirring until it boils. Boil one minute. Remove from heat. Stir a little more than half the mixture into the egg yolks. Blend back into hot mixture in saucepan. Bring just to a boil. Cool and blend in vanilla. Fills 10-12 large cream puffs.

**ANSWER** — Jean Nestler, Halifax, wanted a recipe for Jenny Lynn pie. Thanks to Shirley Wartzeluft, Robesonia; Mary Shaffer, no address given; Fern Freeman, Ellitsburg; and others for sending recipes. Some recipes are spelled "Jinnie Lynn", and others "Jenny Lind" or "Jenny Linn." Mary wrote that Jenny Lind (1820-1887) was a Swedish soprano who became a famous singer. From 1850-1852, she toured the United States under the management of P.T. Barnum.

### Jenny Lind Pie

1 cup brown sugar  
 1 cup table molasses  
 2 eggs  
 3 tablespoons flour  
 1 teaspoon baking soda  
 1 teaspoon cinnamon  
 1 cup vinegar (not strong)  
 3 cups lukewarm water  
 Mix together all ingredients. Pour into two unbaked pie shells (8- or 9-inch). Sprinkle 1/2 cup bread crumbs on each pie. Bake at 425 degrees for 15 minutes, reduce temperature to 375 degrees and bake 40-45 minutes. Test doneness with knife.

### Jinnie Lynn Pie

1 cup molasses  
 1 cup flour  
 1 cup water  
 1 cup sugar  
 1/2 cup vinegar  
 1 egg  
 1 teaspoon baking soda  
 1 teaspoon cinnamon  
 1 teaspoon cloves  
 Mix together all ingredients and pour into unbaked pie shell. Bake in 350 degree oven until done.

**ANSWER** — Luci Essig, Bernville, wanted recipes to make trifles, a dessert usually consisting of a sponge cake spread with jam, soaked in wine, and sprinkled with crushed macaroons, and topped with custard or whipped cream. Thanks to Noel Oliff, Davidson, Md., for sending two recipes.

### Brownie Trifle

**Brownies.**  
 1 large box instant chocolate pudding  
 1 large container whipped cream or topping  
 Large fresh strawberries, halved  
 Kahula liquor (optional)  
 Make the pudding according to package directions; if desired, substitute some Kahula liquor for the required milk.

Layer the brownies, pudding, whipped cream and strawberries (stand strawberries up along the sides of a trifle bowl or other large bowl).

### Cherry Trifle

**Pound cake**  
 Large cherry Jell-O  
 Large container whipped cream or topping  
 Large strawberries, halved  
 Layer pound cake, Jell-O, and whipped cream. Top with strawberries.

**ANSWER** — Thanks to Sandy Hurley for sending these recipes in answer to Austin R.'s request for soup mixes in a jar for gift giving.

### Grandma's Noodle Soup Mix

4-5-ounces egg noodles  
 3 tablespoons chicken bouillon  
 Salt and pepper to taste  
 1/2 teaspoon dried thyme  
 1/2 teaspoon celery seed  
 3 bay leaves

In a large mixing bowl, carefully blend together all ingredients. Pour into a one-quart wide-mouth jar. Screw on lid. Attach the following instructions: Combine noodle soup mix and six cups water in a large stockpot. Add 3 diced carrots, 2 chopped celery stalks, and one chopped onion. Bring to a boil, reduce heat and simmer, covered, 20 minutes. Stir in three cups chicken and simmer 5 minutes longer. Makes approximately two quarts soup.

### Harvest Soup Mix

3/4 cup dried split peas  
 1/2 cup plus 2 tablespoons beef bouillon  
 1/2 cup barley  
 3/4 cup dried lentils  
 1/2 cup dried, minced onion  
 3/4 cup long-grain wild rice  
 3/4 cup tiny bow tie or alphabet pasta

Blend together all ingredients. Add to a one-quart wide mouth jar, add lid. Tie on a gift card with the following instructions: Add soup mix to a large stockpot. Stir in 3 quarts water, 28-ounce can undrained, diced tomatoes, and 1 1/2 pounds stew beef, browned. Bring to a boil, reduce heat and simmer, covered, 1-2 hours, or until peas, lentils, and rice are tender. Makes approximately 16 one-cup servings.

**ANSWER** — Jenna Burns, Telford, had requested a recipe for Poor Man's Fruit Cake. An answering recipe was printed in the Oct. 25th issue. Since then we have received numerous versions of the recipe. Fern Freeman, Ellitsburg, writes that butterless, eggless, and milkless Poor Man's Cake sometimes called War Cake became popular during World War I.

### Poor Man's Cake

Mix together the following and boil 5 minutes after mixture begins to bubble:  
 2 cups brown sugar  
 2 cups hot water  
 2 teaspoons lard or vegetable shortening  
 1 package raisin  
 1 teaspoon salt  
 1 teaspoon cinnamon  
 1 teaspoon cloves

After mixture is cooked and cooled, add 3 cups flour and 1 teaspoon baking soda dissolved in a little hot water. Bake in greased tube pan for about one hour at 350-375 degrees.

This makes a heavy, dark cake.

Here's an entirely different version from Mrs. Daniel Yoder, Lewistown, who writes that she found this recipe, but it doesn't include instructions for mixing.

### Poor Man's Fruit Cake

2 cups flour  
 3 teaspoons baking powder  
 1/2 teaspoon baking soda  
 1/2 teaspoon cloves  
 1/2 teaspoon cinnamon  
 1/2 teaspoon nutmeg  
 1/2 cup shortening  
 1 cup sugar  
 2 1/2 cups mincemeat  
 2 eggs  
 1 can tomato soup  
 1 cup nuts  
 1 cup raisins  
 Combine ingredients and pour into tube pan. Bake at 350 degrees for 80 minutes.

**ANSWER** — Thanks to Fern Freeman, Ellitsburg, for sending this recipe for Norma Breiinger, New Tripoli.

### Walnut Syrup Topping

Place walnuts in a jar. Pour pure maple syrup over walnuts until covered. Refrigerate until ready to use.