



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 — Mrs. Philip Miller, Gettysburg, is looking for a recipe for barley soup. Her daughter tasted it at a restaurant in Rockwell, Md., and said the soup was delicious.

QUESTION — Charles Dodson wants a recipe for parched or toasted corn.

QUESTION Claire Wedell, Lumberton, N.J., needs a recipe for a good sweet potato pie to make for Thanksgiving — so rush those recipes in for the deadline.

QUESTION — L. Z., Manheim, is searching for a casserole recipe called Straw Stacks, which is eaten with tortilla chips. She writes that this recipe is different than Hay Stacks or Mexican Hats.

QUESTION — A Lititz reader is looking for cookie recipes and hors d'ourves to serve during the holidays.

QUESTION — Esther Zimmerman, New Holland, wants recipes to can deer meat. Check out the hunting recipes on the Home On The Range page this week for lots of wild game recipes.

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 — 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.

ANSWER — Richard Klickman, Quakertown, wanted a recipe for zucchini drop cookies and for pumpkin drop cookies. Thanks to Lynn Murphy, Pine Plains, N.Y.; R. Nolt, New Holland; and others for sending recipes.

Pumpkin Cookies

- 1 cup sugar
- 1 cup canned pumpkin
- ½ cup shortening
- 1 tablespoon grated orange peel
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- ¼ teaspoon salt
- ½ cup raisins
- ½ cup chopped nuts

Heat oven to 375 degrees. Mix together sugar, pumpkin, shortening, and orange peel. Stir in flour, baking powder, baking soda, cinnamon, and salt. Stir in raisins and nuts. Spread with glaze if desired.

Light Brown Glaze

- ¼ cup butter
- 2 cups confectioners' sugar
- 1 teaspoon vanilla
- 1-2 tablespoons milk

Heat butter in a 1½-quart saucepan over medium heat until delicate brown. Stir in confectioners' sugar and vanilla. Stir in milk until smooth.

Pumpkin Drop Cookies

- 2 cups brown sugar
- 1 cup vegetable oil
- 1½ cups cooked, mashed pumpkin
- 2 eggs
- 3 cups flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon vanilla
- 1½ tablespoons cinnamon
- ½ tablespoon ginger
- ½ tablespoon ground cloves

Cream sugar and oil. Add pumpkin and eggs. Add flour, salt, baking powder, baking soda, vanilla, and spices. Mix well.

Drop by heaping spoonfuls onto greased cookie sheet. Bake at 350 degrees for 10-12 minutes.

Pumpkin Chocolate Chip Cookies

- 1 cup mashed pumpkin
- 1 cup sugar
- ½ cup vegetable oil
- 1 egg
- 2 cups flour
- 2 teaspoons baking powder
- 1 teaspoon cinnamon
- 1 teaspoon salt
- ½ cup chopped nuts
- 1 cup chocolate chips
- 1 teaspoon vanilla
- 1 teaspoon baking soda dissolved in 1 tablespoon milk

Mix together all ingredients. Drop batter by teaspoonful on cookie sheet. Bake at 350 degrees for 12 minutes.

Lemon Zucchini Drops

- ½ cup butter, softened
- 1 cup sugar
- 1 egg
- 1 cup shredded zucchini
- 1 teaspoon grated lemon peel
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- ½ teaspoon salt
- ½ cup raisins
- ½ cup chopped nuts

Lemon Glaze

- 2 cups confectioners' sugar
- 2-3 tablespoons lemon juice

Cream butter, sugar, and egg together. Add zucchini and lemon peel. Combine dry ingredients. Add to creamed mixture. Stir in raisins and walnuts. Drop by tablespoon on greased baking sheets. Bake at 375 degrees for 8-10 minutes. Cool. Drizzle with glaze.

ANSWER — Ruth Klingler, Selinsgrove, requested recipes for vegetable breads. Thanks to Barbara Hege, Chambersburg, for sending some.

Pumpkin Bread

- 1½ cups sugar
- 2 eggs
- ½ cup oil
- 1 cup pumpkin
- 1 teaspoon vanilla
- 1½ cups flour
- ½ teaspoon cinnamon
- ½ teaspoon salt
- ½ teaspoon nutmeg
- 1 teaspoon baking soda dissolved in ½ cup warm water
- ½ cup nuts, optional

Combine sugar, pumpkin, eggs, and oil. Add vanilla. Sift flour, salt, cinnamon, and nutmeg. Add alternately with baking soda water. Add nuts if desired. Pour into greased loaf pan. Bake at 350 degrees for one hour.

Zucchini Bread

- 3 large eggs
- 2 cups sugar
- 1 cup oil
- 3 cups flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- ¾ teaspoon cinnamon
- 2 cups grated zucchini
- 3 tablespoons vanilla
- 1 cup nuts

Cream eggs and sugar. Add oil. Add dry ingredients, zucchini, and vanilla. Mix well. Stir in nuts. Bake in bread pans one hour at 350 degrees.

ANSWER — Luci Essig, Bernville, wanted trifle recipes. Thanks to Barbara Hege, Chambersburg, for sending two, and to Frances Homa, Alpha, N.J., for sending two, which include some unusual ingredients. If you can't find them at your supermarket, items are available by mail-order from The Nut Factory, P.O. box 815, Greenacres, WA 99016 or call toll-free (888) 239-5288.

Pumpkin Trifle

- 9x13-inch spice cake, cut into cubes
- 2 cups whipped topping
- 2 cups cooked pumpkin
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg
- ¼ teaspoon ginger
- 2½ cups cold milk
- 2 3.4-ounce package instant vanilla pudding
- 2 3.4-ounce package instant butterscotch pudding

Combine last seven ingredients. In a large glass bowl, layer cubed cake, pumpkin mixture and whipped topping. Repeat layers.

Heavenly Cherry Angel Food Trifle

- 5 cups angel food cake cubes
- 1 cup confectioners' sugar
- 3-ounce package cream cheese, softened
- 8-ounces whipped topping
- 21-ounce can cherry pie filling
- ½ cup toasted chopped pecans

In a medium bowl, combine confectioner's sugar and cream cheese. Reserve 2 tablespoons whipped topping. Fold remaining topping in cream cheese mixture. Place cake cubes in bowl. Pour topping mixture over cake cubes with pecans and mix well. Spread cherry pie filling (blueberry, strawberry, raspberry or other toppings may be substituted) over top. Cover and refrigerate at least three hours. Garnish with reserved topping. Yield: 8-10 servings.

Sponge Trifle

- 4 slices light sponge cake
- Raspberry or strawberry jam
- 6-8 macaroons
- ¼ pint medium or sweet sherry
- 1 ounce almonds, blanched, shredded
- ½ pint custard sauce OR ¼ pint custard and ¼ pint whipped cream folded together
- ¼ cup chantilly cream
- 1 tablespoon chopped toasted blanched almonds

Glaze Cherries
Angelica, a herb from the parsley family
Grated rind of 1 lemon

Cover half the sliced sponge cake with raspberry or strawberry jam. Place the uncovered sides on top. Cut into fingers. Arrange the sponge cake pieces in a glass bowl. Put the macaroons on top. If they are too big, cut them in half. Trickle the sherry over the cake and macaroons. Sprinkle on the lemon rind and almonds. Pour on the custard or the custard and cream. Sprinkle the whole surface with chopped toasted almonds. This prevents a skin from forming on the custard. Decorate the trifle with piped chantilly cream and with glaze cherries and angelica.

Fruit Trifle

Use layers of pureed or chopped stewed fruit between the slices of sponge cake instead of jam. Drain the fruit well before using it — you want a stiff puree or fairly solid fruit mixture. If it's too wet, the trifle will be soggy.

Chantilly Cream

- ¼ pint double cream
- Pinch salt

½-1 tablespoon icing sugar
1-2 drops vanilla essence
Half whip the cream. Sift the salt and sugar on the cream. Add vanilla essence. Whip again to mix in the ingredients and continue whipping until cream is as stiff as desired.

Custard

- 1-ounce custard powder
- 1 pint milk
- 4-ounces sugar

Blend the custard powder with a little milk until there are no lumps. Bring the remaining milk to a boil, and pour it slowly on the custard powder, stirring all the time. Pour the whole mixture back into the saucepan, and heat very slowly, stirring briskly, until thickened. Strain if lumps form.

ANSWER — Kathy Austin, Belchertown, Mass., wanted recipes to make in a crockpot. Thanks to R. Nolt, New Holland, for sending her favorite crockpot recipe.

Delicious Casserole

- 2 cups cubed cheese
- 2 cups uncooked macaroni
- 3 cups milk
- 2 cans creamed soup (mushroom or chicken)
- 2 cups chopped meat (hot dogs or ham)

Mix together ingredients and put in crockpot. Cook on high for 2½-3 hours.