



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 — Lucille Groff, Denver, requests a recipe for Italian Wedding Soup and one for New England Clam Chowder.

QUESTION — A Lititz reader wants a recipe for mozzarella cheese sticks, the kind that are breaded and deep-fried.

QUESTION — A York reader would like a recipe for bishop hats, a kind of cookie containing pecans and shaped like a hat.

QUESTION — Elaine England, Rising Sun, Md., is looking for the quick bread recipe for breakfast bread which was on the back of raisin boxes about 15-20 years ago. She thinks it was on Acme brand raisin boxes. The bread contains cornflakes, orange juice, orange zest, and of course, raisins.

QUESTION — Paul Earnest of Latrobe requests a recipe for carrot and raisin salad, which he often eats at Bird-in-Hand when visiting Lancaster County.

QUESTION — Don Love would like cajun and Creole recipes.

QUESTION — Marian Martin, Lebanon, wants a recipe to make clam patties.

QUESTION — Sarah Lange would like a recipe for journey cake.

QUESTION — A reader would like instructions on how to use powdered vanilla. What is the amount of powdered vanilla needed to equal one teaspoon of liquid vanilla? Does using only the powder make good vanilla flavor or should it be dissolved in liquid first?

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.

ANSWER — Jacqueline-Robert Daniel requested a recipe for a chicken coating that included wheat germ, Romano cheese, and spices. You may adapt by substituting wheat germ for the bread crumbs, and adding herbs such as thyme, basil, marjoram, oregano, garlic powder, or parsley. Substitute Romano cheese or shredded Swiss cheese for the Parmesan and Monterey Jack for the cheddar.

Baked Chicken Breasts

- 4 medium chicken breasts
- 1/2 cup bread crumbs
- 1/2 cup grated Parmesan cheese
- 1 teaspoon or less salt
- 1 egg, beaten
- 2 teaspoons oil
- 1 cup shredded cheddar cheese

Skin and bone chicken, rinse and pat dry. Combine bread crumbs, Parmesan cheese, and salt on plate. Beat egg and oil in bowl. Dip chicken into egg mixture; coat with bread crumbs. Arrange in baking pan. Bake at 350 degrees for 30-35 minutes or until tender and slightly browned. Sprinkle with cheddar cheese. Bake 5 minutes longer or until cheese melts.

May substitute cut-up chicken pieces and bake 1-1 1/2 hours. Yield: 4 servings.

ANSWER — Cristy Updike Trass, Interlaken, N.Y., requested recipes for amaretto chocolate fudge and cherry vanilla fudge. Thanks to Betty Belliveau, Hoosick Falls, N.Y., for sending what she calls is an infallible fudge, creamy white with bits of cherries.

Opera Fudge

- 2 cups sugar
- 1/2 cup milk
- 1/2 cup heavy cream
- 1 tablespoon corn syrup
- 1 tablespoon butter
- 1/2 teaspoon vanilla
- 1/4 cup chopped candied cherries

1/4 cup walnuts

Butter sides of heavy 2-quart saucepan. Combine sugar, milk, cream, corn syrup, and salt in saucepan. Cook and stir over medium heat until sugar dissolves and mixture comes to boiling point. Cook to soft ball stage (236 degrees). Immediately remove from heat. Cool to lukewarm 110 degrees without stirring. Add butter and vanilla. Beat vigorously until mixture becomes very thick and starts to lose its gloss. Quickly stir in cherries and nuts. Pour mixture into shallow pan or platter. Mark while warm. Cut when firm.

Here is a fudge recipe from Ashley Bird, Centre County dairy princess.

Easy Fudge

1 pound butter, melted
2 pounds confectionery sugar
8 tablespoons cocoa
12 ounces peanut butter
1 tablespoon vanilla
Mix confectionery sugar, cocoa, peanut butter, and vanilla. Pour butter over mixture and mix well. Add nuts if desired, spread in pan. Chill.

ANSWER — A Smithsburg reader is looking for a recipe to make an English muffin type bread with lots of nooks and crannies. Thanks to Ron Judson, Campbell Hall, N.Y., for sending this recipe.

English Muffin Bread

5 teaspoons dry yeast
3 cups flour
1 tablespoon sugar
1/2 teaspoon baking soda
2/3 cup powdered dry milk
2 1/2 cups water
Mix all dry ingredients together. Heat water until very warm and add to dry ingredients. Beat well. Add an additional 1 1/2-2 cups flour to make a stiff dough. Divide into two greased bread pans that have been sprinkled with corn meal. Let rise about one hour. Microwave on high, one at a time, for exactly 6 1/2 minutes. Let stand 5 minutes before removing from pan. Slice and toast.

Thanks to Glenna Eisentrout, Bruceton Mills, W.V., for sending this recipe.

English Muffin Loaves

5 1/2-6 cups flour
2 packages active dry yeast
1 tablespoon sugar
2 teaspoons salt
1/4 teaspoon baking soda
2 cups milk
1/2 cup water
Cornmeal
Combine 3 cups flour, yeast, sugar, salt, and soda. Heat liquids until very warm. Add to dry mixture; beat well. Stir in enough flour to make a stiff batter. Spoon into 8 1/2x4 1/2-inch pans that have been greased and sprinkled with cornmeal. Sprinkle tops with cornmeal. Cover; let rise in warm place for 45 minutes. Bake at 400 degrees for 25 minutes. Remove from pans immediately and cool.

To serve: Slice and toast. Makes 16 slices per loaf.

QUESTION — Kay Wildasin, Seven Valleys, requested a fruit cake recipe in which all the fruit is cooked, cooled, and then added to the batter. Thanks to Glenna Eisentrout, Bruceton Mills, W.V., for sending a recipe that is for fruit-cakes baked in soup, but Glenna bakes it in a tube pan rather than miniatures.

Golden Miniatures

4 cups sifted flour
2 teaspoons baking powder
1 1/2 teaspoon nutmeg
2 teaspoons cinnamon
1/2 teaspoon salt
2 cups butter
2 cups brown sugar, firmly packed
12 eggs
1 tablespoon grated lemon peel
3 cups coarsely chopped pecans
Candied pineapple, cut up (directions for candying fruit follows)
Candied cherries, halved
Sift together flour, baking powder, nutmeg, cinnamon, and salt. Reserve 1/3 cup of mixture. Cream butter and brown sugar. Add eggs, one at a time, beating well. Gradually add flour mixture, mixing well. Add lemon peel.

Toss 1/3 cup flour with fruit-nut mixture. Stir into batter.

Spoon into 12 greased and floured 10 1/2-ounce cans, filling 1-inch from top. Bake at 275 degrees for one hour and 15 minutes or until cake tests done. Cool.

Before serving, you can frost cakes with an icing made by combining 2 cups sifted confectioners' sugar, 1 tablespoon soft butter, 1 tablespoon milk, and 1/2 teaspoon vanilla. Blend well. Drizzle over cakes. Decorate with candied fruit.

Candied Pineapples and Cherries:

Drain 2 (1 pound 14-ounce) cans sliced pineapple; reserve syrup. Combine 2 cups sugar, 1/2 cup light corn syrup, and 1 1/2 cups pineapple syrup in a heavy 10-inch skillet. Cook over me-

dium heat, stirring constantly, until mixture boils. Cook until temperature reaches 234 degrees.

Add a third of the pineapple slices, bring to a boil. Reduce heat, simmer 25 minutes or until pineapple is transparent around edges. Remove; drain on a wire rack. Repeat with remaining pineapple. Add three (8-ounce) jars maraschino cherries, drained. Simmer for 25 minutes. Let dry 24 hours at room temperature.

ANSWER — LeRoy Serventi requested a recipe to pickle tongue and heart. Thanks to Margaret Shellenberger, York, for sending this recipe that can be used to pickle both heart and tongue.

Pickled Heart And Tongue

2 cups sugar
1 cup vinegar
4-6 cloves garlic
A few allspice and cloves
Heat sugar and vinegar until it dissolves. Add spices and garlic to heart, tongue or whatever you want to pickle. Let stand in refrigerator at least 10 days.

ANSWER — Mrs. Gross, Dillsburg, requested a recipe for funny cake. Thanks to Frances Homa, Alpha, N.J.; Rhoda Martin, Myerstown; Anna Martin, Denver; and others for sending recipes.

Funny Cake Pie

Syrup:

- 1/2 cup sugar
- 1/2 teaspoon vanilla
- 1/4 cup cocoa
- 1/2 cup hot water

Cake mixture:

- 1 cup sugar
- 1/4 cup oil
- 1 egg
- 1/2 cup milk
- 1/2 teaspoon vanilla
- 1 cup flour
- 1/2 teaspoon salt
- 1 teaspoon baking powder

Mix 1/2 cup sugar, cocoa, water, and 1/2 teaspoon vanilla, and set aside. Cream together 1 cup sugar, oil, and egg. Add milk and 1/2 teaspoon vanilla. Sift together flour, salt, and baking powder. Add to batter. Pour syrup mixture into pie crust and top with cake batter. Bake at 375 degrees for 45-50 minutes.

ANSWER — For Ralph Webb who wanted diabetic recipes, here is one a reader sent in. She suggests buying a cookbook, "Wow, This is Sugar Free," Apple View Publications, 4495 Cutler Rd., Apple Creek, Ohio 44606.

Diabetic Cake Decorating Icing

1/2 pint cream
Pinch salt
1 tablespoon white grape juice concentrate
1/2 teaspoon vanilla
2 8-ounce packages cream cheese, room temperature
2 tablespoons powdered milk, approximately
Whip first four ingredients in a chilled bowl until soft peaks form. Add cream cheese and mix. While whipping at medium speed, add powdered milk until desired consistency.

Note: For a sweeter icing for special occasions, use sugar-free vanilla pudding (dry) in place of powdered milk. Take your birthday photos the same day you decorate as this icing tends to dry out and crack.

ANSWER — Barbara Moyer, North Wales, sends this recipe that she is sure readers will enjoy — these are delicious, she writes.

Pumpkin Buns

Dissolve 1 package yeast in 1/4 cup warm water
3/4 cup warm milk
1/4 cup sugar
1/4 cup shortening
1 cup pumpkin
1 egg, beaten
1 teaspoon salt
Stir together yeast and water. Let set 5-10 minutes.

Stir in the remaining ingredients. Add bread flour until dough is stiff enough to knead. Knead on lightly floured surface six minutes. Place in greased bowl covered until doubled. Punch down and knead one minute. Let rise 30 minutes. Divide into two parts and roll out in rectangles. Spread with softened butter, sprinkle generously with brown sugar and cinnamon. Roll up and slice, placing rolls cut-side down in greased pans. Let rise until doubled. Bake at 375 degrees 15-20 minutes until browning. Ice with caramel icing.

Caramel Icing

1 cup brown sugar
1/2 cup butter
1/4 cup milk
1 1/2-2 cups powdered sugar
2 tablespoons shortening
Melt butter, add brown sugar and cook 2 minutes, stirring constantly. Add milk. Stir until it comes to a boil. Remove from heat and cool. Add powdered sugar and shortening until it reaches spreading consistency. Ice pumpkin rolls while warm.