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Sweet Treat for Spring

Coconut Lemon Torte starts with a white cake mix

Wednesday, March 01, 2006

March arrives today, ushering in a month of changeable weather and the spring equinox in less than three weeks.

We can celebrate with a touch of spring in our menus and a memorable sweet ending to a special meal. Serve Coconut Lemon Torte on a raised cake stand or a decorative plate. The torte, made with a white cake mix, takes just 15 minutes to prepare. It's baked for 30 minutes, split into four layers and layered with a mixture of sweetened condensed milk, egg yolks, lemon juice and lemon rind.

The torte is frosted with whipped topping, then coated with flaked coconut. Garnish with fresh mint leaves and lemon wedges or curls of fresh lemon peel.

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Beans Soup that they would like to share?"

Joe Leotta, of Fulton, responded: "Here is a recipe for Helen. It's one that my three daughters love to eat."

E-mail from Ashley Hanry, of Camillus: "I would like to request the Green Tea Cake recipe from Roji Tea Lounge at 108 E. Washington St., Syracuse."

No one sent a recipe for that cake. The recipe below for Green Tea Pound Cake is from www.cdkitchen.com. It's made with matcha, a green tea powder that can be found in Asian grocery stores.

Joanne S., of Syracuse, wrote: "Not since the Lyncourt Grill on Court Street closed have I had a good piece of chocolate pie. The pie was chocolatey, rich and creamy, and the crust was flaky and moist (not dry). I would love to get this recipe or a similar one."

A few weeks ago we printed a recipe from a reader. Another one comes from Marion Brown, of Tully: "Hope the enclosed recipe, made from scratch, will meet Joanne's expectations."

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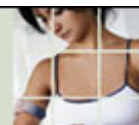
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Sweet Treat for Spring

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Marian Farmer, of Cato, wanted to share a recipe for pumpkin bread that she says is a favorite of her husband, Frederick.

Reader requests

E-mail from Marie Sturge, of Liverpool: "I was wondering if you could possibly get the recipe for the delicious potatoes served at the Inn of the Seasons on Onondaga Hill?"

Ginger V., of Syracuse, is looking for a Sloppy Joe recipe made with brown sugar, ketchup and Dijon mustard. The one she is looking for calls for 5 pounds of hamburger.

Fran R., of Liverpool, wants to locate a recipe for blueberry scones.

E-mail from Elaine Ehrlich, of Weedsport: "I have eaten a few times at The American Cafe in Carousel Mall and would love the recipe for the mango dressing served with the Hawaiian Chicken and Shrimp salad. It is absolutely delicious. I know that it has coconut in it."

From Joan, on the "Recipe Swap" forum at Syracuse.com (post 572): "Would love to get the recipe for sauerbraten from the Skillet Restaurant that used to be on West Fayette Street."

Today's healthy recipe

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Key West Chicken is from the new cookbook "Mr. Food's Diabetic Dinners in a Dash," (American Diabetes Association, \$16.95, paperback).

- Evelyn Clayton

If you would like to respond to a request, have a request of your own or simply want to share a favorite recipe or cooking tip, write to Evelyn Clayton, Recipe Swap, CNY, The Post-Standard, P.O. Box 4915, Syracuse, NY 13221. Please include your name, address and telephone number. You can also respond by fax at 470-2111 or by e-mail to features@syracuse.com.

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