

Angels Cook Book



Quick and Easy, Ham and Potato Soup

3 ½ cups peeled and diced potatoes	5 tablespoons butter
½ cup diced celery	5 tablespoons all-purpose flour
½ cup finely chopped onion	2 cups milk
¾ cup diced cooked ham	(optional) cooked bacon crumbles as topping
3 ¼ cups water	
2 tablespoons chicken bouillon granules	
½ teaspoon salt, or to taste	
1 teaspoon ground white or black pepper, or to taste	

Instructions:

Combine the potatoes, celery, onion, ham and water in a stockpot. Bring to a boil, then cook over medium heat until potatoes are tender, about 10 to 15 minutes. Stir in the chicken bouillon, salt and pepper.

In a separate saucepan, melt butter over medium-low heat. Whisk in flour with a fork, and cook, stirring constantly until thick, about 1 minute. Slowly stir in milk as not to allow lumps to form until all of the milk has been added. Continue stirring over medium-low heat until thick, 4 to 5 minutes.

Stir the milk mixture into the stockpot, and cook soup until heated through. Serve immediately.

Nutritional Information

Serving Size: 8 servings • Calories: 195
www.allrecipes.com/recipe/56927



Walnut Streusel Pumpkin Bread

Pumpkin Bread:	½ teaspoon ground cinnamon
½ cup salted butter, softened	¼ teaspoon nutmeg
½ cup sugar	¼ teaspoon ground ginger (Optional)
¼ cup light brown sugar, packed	
1 teaspoon vanilla extract	Walnut Streusel Topping:
2 eggs	¼ cup cold salted butter, cubed
1 cup pumpkin puree (plain)	¼ cup light brown sugar
¼ cup whole milk	¼ cup quick cooking oats
1 ½ cups all-purpose flour	¼ cup flour
1 ½ teaspoons baking powder	½ cup walnuts, chopped
½ teaspoon baking soda	
½ teaspoon salt	

Instructions:

Preheat oven to 350 degrees F.

Assemble topping by mixing butter, light brown sugar, oats, flour, and walnuts together in a bowl, and cream together using a fork to form large crumbles. Set aside.

In a large bowl, cream together the butter and white sugar with a hand mixer. Add light brown sugar, vanilla, eggs, and pumpkin puree. Mix until incorporated.

In a separate bowl, sift together flour, baking soda, baking powder, salt, and spices.

With the mixer on low speed, add half of the dry mix to the wet ingredients and mix until incorporated. Continue by adding the remainder of the dry ingredients and the milk to the batter, mix together until the batter is smooth (be careful not to over mix).

Pour batter into a greased loaf pan and sprinkle with streusel topping.

Place on middle rack of oven and bake for 65 minutes or until a toothpick comes out clean. Remove bread from oven and allow to cool completely before serving.

Nutritional Information

Serving Size: 8 servings • Calories: 437
www.allrecipes.com/recipe/255477