

# Angels Cook Book



## Apple Walnut Stuffed Pork Roast

5 tablespoons butter	½ teaspoon ground cinnamon
1 apple peeled, cored, and chopped	½ teaspoon kosher salt
1 small onion, chopped	¼ teaspoon ground cloves
1 celery stalk, diced	¼ teaspoon ground nutmeg
½ cup chopped walnuts	¼ teaspoon ground ginger
1 cup unsweetened applesauce	Kosher salt and fresh ground pepper to taste
1 ½ cups water	1 (3 pound) boneless rolled pork loin roast
5 cups coarse dry breadcrumbs	

### Instructions:

Preheat oven to 325 degrees F (165 degrees C).

Melt the butter in a medium saucepan over medium heat. Stir in the apple, onion, celery, and walnuts, and cook 5 minutes until vegetables are tender. Mix in the applesauce, water, and breadcrumbs. Cook and stir until the breadcrumbs have absorbed the liquid. Season with cinnamon, kosher salt, cloves, nutmeg, and ginger.

Unroll the pork roast, and place in a baking dish. Season with salt and pepper to taste. Spoon the stuffing mixture over the roast. Arrange any excess stuffing around the roast. Roll the roast so that the fatty side is on top, and tie with kitchen twine.

Bake 45 to 50 minutes in the preheated oven to an internal temperature of 145 degrees F (63 degrees C).

### Nutritional Information

Serving Size: 8 servings • Calories: 551  
[www.allrecipes.com/recipe/59599](http://www.allrecipes.com/recipe/59599)



## Layered Peppermint Bark

20 ounces white chocolate, coarsely chopped, divided	6 tablespoons heavy cream
30 peppermint candies, crushed, divided	1 teaspoon peppermint extract
10 ounces dark chocolate, coarsely chopped	

### Instructions:

Line a 9x12 inch baking pan with aluminum foil or parchment paper.

Melt half of the white chocolate in the top of a double boiler over just barely simmering water, stirring frequently and scraping down the sides with a rubber spatula to avoid scorching. Spread the white chocolate into the prepared pan. Sprinkle 1/4 of the crushed peppermints evenly over the white chocolate. Chill until firm, about 15 minutes.

Meanwhile, melt the dark chocolate, heavy cream, and peppermint extract together in the top of a double boiler over just barely simmering water, stirring frequently, until just melted. Quickly pour the chocolate layer over the chilled white chocolate layer; spread evenly. Chill until firm, about 20 minutes.

Melt the remaining white chocolate in the top of a double boiler over just barely simmering water, stirring frequently, until just melted. Spread quickly over the chilled bark. Sprinkle with the remaining peppermint pieces; chill until firm, about 20 minutes. Cut or break into small pieces to serve.

### Nutritional Information

Serving Size: 32 servings • Calories: 207  
[www.allrecipes.com/recipe/185947](http://www.allrecipes.com/recipe/185947)