

Angels Cook Book



Slow Cooker Lasagna

1 pound lean ground beef	mozzarella cheese
1 medium onion, chopped	12 ounces cottage cheese
2 teaspoons minced garlic	½ cup grated Parmesan cheese
1 (29 ounce) can tomato sauce	1 (12 ounce) package lasagna noodles
1 (6 ounce) can tomato paste	
1 teaspoon dried oregano	
16 ounces shredded	

Instructions:

Cook ground beef, onion, and garlic in a large skillet over medium heat until the meat is browned. Add tomato sauce, tomato paste, salt, and oregano and stir until well combined and heated through.

Stir mozzarella, cottage cheese, and Parmesan together in a large bowl.

Spoon a layer of the meat mixture onto the bottom of a slow cooker. Add a double layer of uncooked lasagna noodles, breaking noodles to fit into cooker as needed. Top noodles with a portion of cheese mixture. Repeat the layering of sauce, noodles, and cheese until all the ingredients are used.

Cover and cook on Low for 4 to 6 hours.

Nutritional Information

Serving Size: 10 servings • Calories: 446
www.allrecipes.com/recipe/11959



Cinnamon Swirl Bread

1 ⅓ cups white sugar, divided	½ teaspoon salt
2 teaspoons ground cinnamon	1 large egg, beaten
2 cups all-purpose flour	1 cup milk
1 tablespoon baking powder	⅓ cup vegetable oil

Instructions:

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 9x5-inch loaf pan.

Mix together ⅓ cup sugar and 2 teaspoons cinnamon in a small bowl; set aside.

Combine flour, remaining 1 cup sugar, baking powder, and salt together in a large bowl. Combine egg, milk, and oil in a separate bowl; add to flour mixture. Stir until just moistened.

Pour ½ of the batter into the prepared pan. Sprinkle with ½ of the reserved cinnamon-sugar mixture. Repeat with remaining batter and cinnamon-sugar mixture. Draw a knife through batter to marble.

Bake in the preheated oven until a toothpick inserted into the center of the loaf comes out clean, 45 to 50 minutes.

Let cool in the pan for 10 minutes before removing to a wire rack to cool completely. Wrap in foil and let sit overnight before slicing.

Nutritional Information

Serving Size: 12 servings • Calories: 233
www.allrecipes.com/recipe/23376