

# Angels Cook Book



## Spanakopita

3 tablespoons olive oil	½ cup chopped fresh parsley
1 large onion, chopped	1 cup crumbled feta cheese
1 bunch green onions, chopped	½ cup ricotta cheese
2 cloves garlic, minced	2 large eggs, lightly beaten
2 pounds spinach, rinsed and chopped	8 sheets phyllo dough
	¼ cup olive oil, or as needed

### Instructions:

Preheat the oven to 350 degrees F (175 degrees C). Lightly oil a 9-inch square baking pan.

Heat 3 tablespoons olive oil in a large skillet over medium heat. Saute chopped onion, green onions, and garlic in the hot oil until soft and lightly browned, about 5 minutes. Stir in spinach and parsley, and continue to saute until spinach is limp, about 2 minutes. Remove from the heat and set aside to cool.

Mix feta cheese, ricotta cheese, and eggs in a medium bowl until well combined. Stir in spinach mixture.

Lay one sheet of phyllo dough in the prepared baking pan, and brush lightly with olive oil. Lay another sheet of phyllo dough on top and brush with olive oil. Repeat the process with two more sheets of phyllo dough; the sheets will overlap the pan.

Spread spinach and cheese mixture into the pan. Fold any overhanging dough over the filling. Brush with oil.

Layer the remaining 4 sheets of phyllo dough, brushing each with oil. Tuck overhanging dough into the pan to seal the filling.

Bake in the preheated oven until golden brown, 30 to 40 minutes.

Cut into squares and serve while hot.

### Nutritional Information

Serving Size: 6 servings • Calories: 496

[www.allrecipes.com/recipe/18417/spanakopita-greek-spinach-pie/](http://www.allrecipes.com/recipe/18417/spanakopita-greek-spinach-pie/)



## Greek Baklava

1 (16 ounce) package phyllo dough	1 cup water
1 pound chopped nuts	1 cup white sugar
1 cup butter	1 teaspoon vanilla extract
1 teaspoon ground cinnamon	½ cup honey

### Instructions:

Preheat oven to 350 degrees F(175 degrees C). Butter the bottoms and sides of a 9x13 inch pan.

Chop nuts and toss with cinnamon. Set aside. Unroll phyllo dough. Cut whole stack in half to fit pan. Cover phyllo with a dampened cloth to keep from drying out as you work. Place two sheets of dough in pan, butter thoroughly. Repeat until you have 8 sheets layered. Sprinkle 2 - 3 tablespoons of nut mixture on top. Top with two sheets of dough, butter, nuts, layering as you go. The top layer should be about 6 - 8 sheets deep.

Using a sharp knife cut into diamond or square shapes all the way to the bottom of the pan. You may cut into 4 long rows the make diagonal cuts. Bake for about 50 minutes until baklava is golden and crisp.

Make sauce while baklava is baking. Boil sugar and water until sugar is melted. Add vanilla and honey. Simmer for about 20 minutes.

Remove baklava from oven and immediately spoon sauce over it. Let cool. Serve in cupcake papers. This freezes well. Leave it uncovered as it gets soggy if it is wrapped up.

### Nutritional Information

Serving Size: 18 servings • Calories: 393

[www.allrecipes.com/recipe/9454/greek-baklava/](http://www.allrecipes.com/recipe/9454/greek-baklava/)