

# Angels Cook Book



## Carbonara Beans

4 slices thick-cut pepper  
bacon, chopped  
2 cloves garlic, minced  
¼ cup dry white wine  
½ cup whipping cream  
½ cup and 2 tablespoons grated  
Pecorino Romano or Parmesan  
cheese, divided

¼ teaspoon cracked black  
pepper, plus more for garnish  
2 (14.5 ounce) cans cannellini  
beans, rinsed and drained  
Chopped fresh parsley,  
for garnish

### Instructions:

Gather all ingredients.

Cook bacon in a large skillet over medium heat until browned and crispy, about 5 minutes. Add garlic and cook 30 seconds more.

Add wine and simmer until reduced by half, about 3 minutes.

Add cream and bring just to a simmer. Stir in the ½ cup cheese, salt, and cracked black pepper; continue cooking until lightly thickened, stirring often, about 3 minutes.

Add beans and heat through, about 2 minutes.

Sprinkle with additional cracked black pepper, remaining 2 tablespoons cheese, and parsley.

### Nutritional Information

Serving Size: 4 servings • Calories: 515  
[www.allrecipes.com/carbonara-beans-recipe-8767242](http://www.allrecipes.com/carbonara-beans-recipe-8767242)



## Whole Orange Blender Cake

1 navel orange or other  
thin-skinned orange, at  
room temperature  
3 large eggs, at  
room temperature  
⅓ cup butter, melted  
1 teaspoon vanilla extract  
2 cups all-purpose flour

⅔ cup white sugar  
2 teaspoons baking powder  
½ teaspoon salt  
¾ cup confectioner's sugar  
1 tablespoon orange juice  
or milk

### Instructions:

Gather all ingredients.

Preheat the oven to 350°F (180°C). Coat an 8x4-inch loaf pan with nonstick spray and line with parchment paper.

Wash the orange and blot dry with paper towels. Cut into 8 equal parts and remove any seeds.

Combine orange pieces, eggs, sugar, melted butter, and vanilla in a blender. Cover and blend until smooth, about 30 seconds. Add flour, baking powder, and salt. Cover and pulse just until combined and batter is smooth.

Add batter to prepared pan.

Bake until a toothpick inserted into the center comes out clean, about 45 minutes.

Cool in the pan on a wire rack 10 minutes. Remove from pan and cool completely on a wire rack.

Whisk together powdered sugar and orange juice until smooth. Drizzle over the cooled loaf.

### Nutritional Information

Serving Size: 8 servings • Calories: 396  
[www.allrecipes.com/whole-orange-blender-cake-recipe-8769291](http://www.allrecipes.com/whole-orange-blender-cake-recipe-8769291)