

# Angels Cook Book



## Chicken Pot Pie

1 pound skinless, boneless chicken breast halves - cubed	½ teaspoon salt
1 cup sliced carrots	¼ teaspoon black pepper
1 cup frozen green peas	¼ teaspoon celery seed
½ cup sliced celery	1 ¾ cups chicken broth
⅓ cup butter	⅔ cup milk
⅓ cup chopped onion	2 (9 inch) unbaked pie crusts
⅓ cup all-purpose flour	

### Instructions:

Preheat the oven to 425 degrees F (220 degrees C.)

Combine chicken, carrots, peas, and celery in a saucepan; add water to cover and bring to a boil. Boil for 15 minutes, then remove from the heat and drain.

While the chicken is cooking, melt butter in another saucepan over medium heat. Add onion and cook until soft and translucent, 5 to 7 minutes. Stir in flour, salt, pepper, and celery seed. Slowly stir in chicken broth and milk. Reduce heat to medium-low and simmer until thick, 5 to 10 minutes. Remove from heat and set aside.

Place chicken and vegetables in the bottom pie crust. Pour hot liquid mixture over top. Cover with top crust, seal the edges, and cut away any excess dough. Make several small slits in the top crust to allow steam to escape.

Bake in the preheated oven until pastry is golden brown and filling is bubbly, 30 to 35 minutes. Cool for 10 minutes before serving.

### Nutritional Information

Serving Size: 8 servings • Calories: 412  
[www.allrecipes.com/recipe/26317](http://www.allrecipes.com/recipe/26317)



## Pumpkin Whoopie Pies

2 ½ cups all-purpose flour	1 teaspoon vanilla extract
2 cups packed brown sugar	1 ½ tablespoons ground cinnamon
1 cup vegetable oil	½ tablespoon ground ginger
1 ½ cups solid pack pumpkin puree	½ tablespoon ground cloves
2 eggs	1 egg white
3 cups all-purpose flour	2 tablespoons milk
1 teaspoon salt	1 teaspoon vanilla extract
1 teaspoon baking powder	2 cups confectioners' sugar
1 teaspoon baking soda	¾ cup shortening

### Instructions:

Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheets.

Combine the oil and brown sugar. Mix in the pumpkin and eggs, beating well. Add the flour, salt, baking powder, baking soda, 1 teaspoon vanilla, cinnamon, ginger and cloves. Mix well.

Drop dough by heaping teaspoons onto the prepared baking sheets. Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes. Let cookies cool then make sandwiches from two cookies filled with whoopie pie filling.

To make whoopie pie filling: beat egg white and mix with the milk, 1 teaspoon vanilla and 1 cup of the confectioners' sugar. Mix well then beat in the shortening and the remaining cup of confectioners' sugar. Beat until light and fluffy.

### Nutritional Information

Serving Size: 18 servings • Calories: 425  
[www.allrecipes.com/recipe/11331](http://www.allrecipes.com/recipe/11331)