

Angels Cook Book



Cheddar Bay Biscuit Chicken Cobbler

2 tablespoons unsalted butter, melted
3/4 teaspoon freshly ground black pepper
4 cups shredded rotisserie chicken
1/4 teaspoon kosher salt, or to taste
1 (15 ounce) package frozen mixed vegetables
1 (10.5 ounce) can condensed cream of chicken soup
1 teaspoon chopped fresh thyme, plus more for garnish
1/2 cup heavy whipping cream
1 package cheddar biscuit mix
1 1/2 cups chicken broth

Instructions:

Preheat the oven to 350° F (175° C). Coat the bottom of a 13x9-inch baking dish with melted butter.

Place shredded chicken and vegetables into the dish; season with thyme, pepper, and salt. Pour over condensed soup, broth, and cream; stir until well combined.

Prepare biscuit mix according to package instructions.

Drop 8 (about 1/4 cup) biscuit dough portions onto chicken and vegetable mixture.

Bake in the preheated oven, uncovered, until biscuits are golden brown on top and casserole is bubbling around the edges, about 40 minutes. Sprinkle with thyme.

Nutritional Information

Serving Size: 8 servings • Calories: 531

www.allrecipes.com/recipe/8533467/cheddar-bay-biscuit-cobbler/



Chocolate Chip Pumpkin Bread

3 cups white sugar
1 (15 ounce) can of pumpkin puree
4 large eggs
1 cup vegetable oil
2/3 cup water
3 1/2 cups all-purpose flour
2 teaspoons baking soda
1 tablespoon ground cinnamon, or to taste
1 tablespoon ground nutmeg, or to taste
1 1/2 teaspoons salt
1 cup miniature semisweet chocolate chips
1/2 cup chopped walnuts

Instructions:

Gather all ingredients. Preheat the oven to 350° F (175° C). Grease and flour three 9x5-inch loaf pans (or three empty 16-ounce coffee tins).

Combine sugar, pumpkin, eggs, oil, and water in a large bowl. Beat with an electric mixer until smooth. Blend in flour, cinnamon, nutmeg, baking soda, and salt.

Fold in chocolate chips and nuts.

Evenly divide batter between the prepared pans; they should be 1/2 to 3/4 full.

Bake in the preheated oven until a knife inserted into the center comes out clean, about 1 hour.

Remove from the oven and let cool on wire racks before removing from the pans. Enjoy!

Nutritional Information

Serving Size: 30 servings • Calories: 252

www.allrecipes.com/recipe/6732/chocolate-chip-pumpkin-bread/