

# Angels Cook Book



## Tomato Zucchini Casserole

1 ½ cups grated cheddar cheese	¾ cup fine bread crumbs
⅓ cup grated Parmesan cheese	2 medium zucchinis, thinly sliced
5 plum tomatoes, thinly sliced	2 tablespoons finely chopped onion
2 cloves garlic, minced	¼ cup butter
½ teaspoon dried oregano	
½ teaspoon dried basil	
salt and pepper to taste	

### Instructions:

Gather all ingredients. Preheat the oven to 375° F (190° C). Lightly butter a 9x9-inch pan.

Combine Cheddar, Parmesan, garlic, oregano, and basil in a large bowl. Season with salt and pepper; set aside.

Arrange 1/2 of the zucchini slices in the prepared pan. Sprinkle 1/4 of the cheese and herb mixture on top.

Arrange 1/2 of the tomatoes and top with another 1/4 of the cheese mixture. Repeat layers.

Melt butter in a skillet over medium heat. Add onions; cook and stir until soft and translucent. Stir in bread crumbs; cook until they have absorbed the butter.

Sprinkle on top of casserole.

Cover loosely with foil and bake in the preheated oven for 25 minutes. Remove foil and bake until the top is crusty and vegetables are tender, about 20 minutes.

Serve and enjoy!

### Nutritional Information

Serving Size: 4 servings • Calories: 426

[www.allrecipes.com/recipe/87563/tomato-zucchini-casserole/](http://www.allrecipes.com/recipe/87563/tomato-zucchini-casserole/)



## Mrs. Sigg's Snickerdoodles

### Cookies:

1 ½ cups white sugar  
½ cup butter, softened  
½ cup shortening  
2 large eggs  
2 teaspoons vanilla extract  
2 ¾ cups all-purpose flour

2 teaspoons cream of tartar  
1 teaspoon baking soda  
¼ teaspoon salt

### Cinnamon-Sugar Coating:

2 tablespoons white sugar  
2 teaspoons ground cinnamon

### Instructions:

Preheat the oven to 400° F (200° C).

Make cookies: Beat sugar, butter, shortening, eggs, and vanilla in a large bowl until smooth and creamy.

Whisk flour, cream of tartar, baking soda, and salt together in a separate bowl. Gradually mix dry ingredients mixture into the wet ingredients just until combined. Shape dough into walnut-sized balls.

Make cinnamon-sugar: Combine sugar and cinnamon in a small bowl or zip-top plastic bag.

Place dough balls in cinnamon-sugar and roll or shake until coated. Place 2 inches apart on ungreased baking sheets.

Bake in the preheated oven until set but not too hard, 8 to 10 minutes, switching racks halfway through.

Remove from the oven and immediately transfer to wire racks to cool.

### Nutritional Information

Serving Size: 48 servings • Calories: 92

[www.allrecipes.com/recipe/10687/mrs-siggs-snickerdoodles/](http://www.allrecipes.com/recipe/10687/mrs-siggs-snickerdoodles/)