

Angels Cook Book



Fall Salad with Cranberry Vinaigrette

½ cup cider vinegar	1 pinch freshly ground black pepper
¼ cup fresh cranberries	2 medium heads Belgian endive, washed, dried and chopped
¼ cup olive oil	½ cup toasted walnuts, chopped
2 red Anjou pears	½ cup crumbled Gorgonzola cheese
2 teaspoons white sugar	
⅛ teaspoon kosher salt	
2 heads romaine lettuce, rinsed, dried, and torn into bite-size pieces	

Instructions:

Combine vinegar and cranberries in a saucepan; cook over medium heat until cranberries soften. Remove from heat; add olive oil, sugar, salt, and pepper. Place in blender and mix until smooth. Refrigerate until chilled.

Core and julienne one pear, core and dice the other.

Combine Romaine lettuce, endive, diced pears, walnuts, and Gorgonzola in a large bowl. Drizzle and toss with enough dressing to coat.

Divide among salad plates and garnish with julienned pear. Top with additional walnuts if you like.

Nutritional Information

Serving Size: 8 servings • Calories: 214

www.allrecipes.com/recipe/13791/fall-salad-with-cranberry-vinaigrette/



Éclair Cake

3 cups milk	1 (16 ounce) package graham cracker squares
1 (8 ounce) container frozen whipped topping, thawed	1 (16 ounce) package prepared chocolate frosting
2 (3.5 ounce) package instant vanilla pudding mix	

Instructions:

Gather all ingredients.

Stir milk, whipped topping, and pudding mix together in a medium bowl until well combined.

Arrange a single layer of graham cracker squares in the bottom of a 9x13-inch baking pan.

Evenly spread half of the pudding mixture over the crackers; top with another layer of crackers and the remaining pudding mixture. Top with a final layer of graham crackers. Cover and refrigerate for 30 minutes.

Spread frosting over the chilled cake up to the edges of the pan. Cover again and chill for at least 3 ½ hours before serving.

Serve and enjoy!

Nutritional Information

Serving Size: 14 servings • Calories: 395

www.allrecipes.com/recipe/7304/eclair-cake/