

Angels Cook Book



Holiday Meat Pie

1 medium potato, peeled and cubed	¼ teaspoon dried sage
½ pound ground beef	¼ teaspoon ground cloves
½ pound ground pork	1 teaspoon salt
½ cup chopped onion	¼ teaspoon ground black pepper
⅓ clove garlic, chopped	¼ cup water
½ teaspoon mustard powder	1 (15 ounce) package refrigerated pie crusts
½ teaspoon dried thyme	

Instructions:

Gather all ingredients. Preheat the oven to 425°F (220°C).

Place potato in a saucepan with enough water to cover. Bring to a boil, and cook until tender, about 5 minutes.

Drain, mash, and set aside.

Meanwhile, crumble ground beef and pork into a large saucepan. Add onion, garlic, mustard powder, thyme, sage, cloves, salt, and black pepper. Stir in water. Cook over medium heat, stirring, until meat is evenly browned.

Remove from the heat and mix in mashed potato.

Ease one pie crust into a 9-inch pie plate. Fill with meat mixture, then top with the remaining pie crust.

Trim any excess dough, then crimp the edges with the tines of a fork to seal. Prick top crust a few times with a knife to vent steam. Cover the edges of the crust with aluminum foil.

Bake in the preheated oven until crust is browned.

Nutritional Information

Serving Size: 8 servings • Calories: 381

www.allrecipes.com/recipe/76296/meat-pie/



Apple Butter Spice Cake

Cake:	wheat germ
2 cups all-purpose flour	1 cup sour cream
1 teaspoon baking powder	2 eggs, room temperature
1 teaspoon baking soda	
½ teaspoon salt	Topping:
½ cup butter, room temperature	1 cup packed brown sugar
1 cup white sugar	1 teaspoon ground cinnamon
¾ cup apple butter	½ teaspoon ground nutmeg
1 teaspoon vanilla extract	½ cup chopped pecans
½ cup whole bran cereal or	

Instructions:

Preheat oven to 350°F (175°C). Grease a 9x13-inch pan.

Prepare the topping by mixing together the brown sugar, cinnamon, nutmeg, and chopped pecans.

Sift together the flour, baking powder, baking soda, and salt.

Beat butter and sugar together in a large bowl with an electric mixer until light and fluffy; add eggs one at a time, thoroughly beating each egg into the butter mixture before adding the next. Add apple butter, vanilla, and wheat germ or bran cereal. Add sifted dry ingredients alternately with sour cream; mix well after each addition.

Pour half the batter into the prepared pan, then sprinkle with half the topping. Add the remaining batter and sprinkle the rest of the topping on top.

Bake in a preheated oven at the specified temperature for about 40 minutes, or until a tester inserted in the center comes out clean.

Nutritional Information

Serving Size: 12 servings • Calories: 399

www.allrecipes.com/recipe/13801/apple-butter-spice-cake/