

# Angels Cook Book



## Creamy Tuscan White Bean Skillet

|                                                        |                                                                                                   |
|--------------------------------------------------------|---------------------------------------------------------------------------------------------------|
| 1 tablespoon olive oil                                 | 4 cups torn kale or spinach                                                                       |
| 1/2 cup chopped onion                                  | 1/4 teaspoon salt                                                                                 |
| 1/2 teaspoon freshly ground black pepper               | 1/2 cup vegetable broth                                                                           |
| 2 (15 ounce) cans cannellini beans, rinsed and drained | 1/2 cup heavy cream                                                                               |
| 1 (14.5 ounce) can artichoke hearts, drained           | 1/3 cup grated Parmesan cheese                                                                    |
| 1/2 cup oil-packed sun-dried tomatoes, chopped         | 2 cloves garlic, minced                                                                           |
| 1/2 teaspoon crushed red pepper                        | 1 tablespoon chopped fresh oregano, or 1 teaspoon dried oregano, plus more for garnish (optional) |

### Instructions:

Gather all ingredients.

Heat oil in a very large skillet over medium heat. Add onion; cook until softened, about 4 minutes. Add garlic and cook for an additional 30 seconds.

Add beans, artichoke hearts, sun-dried tomatoes, oregano, crushed red pepper, black pepper, and salt to the skillet; stir to combine.

Pour in broth and cream; bring to a simmer and cook until lightly thickened, stirring occasionally, 5 minutes.

Add kale and reduce heat to low. Cook until kale begins to soften, stirring often, 2 to 3 minutes longer. Remove from the heat.

Sprinkle the cheese over the beans and stir; garnish with additional chopped fresh oregano.

### Nutritional Information

Serving Size: 4 servings • Calories: 328

[www.allrecipes.com/creamy-tuscan-white-bean-skillet-recipe-8769362](http://www.allrecipes.com/creamy-tuscan-white-bean-skillet-recipe-8769362)



## Lemon Ricotta Cookies with Glaze

|                                           |                               |
|-------------------------------------------|-------------------------------|
| 1 cup white sugar                         | 2 cups all-purpose flour      |
| 1/2 cup unsalted butter, softened         | 1 1/2 teaspoons baking powder |
| 1 cup ricotta cheese, at room temperature | 1/2 teaspoon salt             |
| 2 tablespoons lemon juice                 | <b>Lemon Icing:</b>           |
| 1 tablespoon almond extract               | 1/2 cup powdered sugar        |
| 1/2 teaspoon lemon zest                   | 2 tablespoons lemon juice     |
| 1 large egg, room temperature             |                               |

### Instructions:

Preheat the oven to 350°F (175°C). Line a baking sheet with parchment paper.

Beat sugar and butter in a large bowl with an electric mixer on low speed until blended. Increase speed to high and beat until light and fluffy, about 5 minutes. Beat in ricotta cheese, lemon juice, almond extract, lemon zest, and egg on medium speed until well combined. Reduce speed to low. Add flour, baking powder, and salt; beat slowly until a dough forms.

Drop dough about 2 inches apart onto the prepared baking sheet using a cookie scoop.

Bake in the preheated oven until cookies are very lightly golden but still soft, 12 to 15 minutes. Remove from oven, transfer to a wire rack, and cool completely before icing, about 30 minutes.

Stir powdered sugar and lemon juice together in a small bowl to make a smooth icing. Drizzle icing onto the cookies. Set cookies aside to allow lemon glaze to dry completely.

### Nutritional Information

Serving Size: 36 servings • Calories: 80

[www.allrecipes.com/recipe/279991/lemony-almond-ricotta-cookies/](http://www.allrecipes.com/recipe/279991/lemony-almond-ricotta-cookies/)