

# Angels Cook Book



## Sweet Potato Burritos

|                                     |                                      |
|-------------------------------------|--------------------------------------|
| 1 tablespoon vegetable oil          | 2 teaspoons ground cumin             |
| 1 onion, chopped                    | 1 pinch cayenne pepper, or to taste  |
| 4 cloves garlic, minced             | 4 cups mashed cooked sweet potatoes  |
| 6 cups canned kidney beans, drained | 12 (10 inch) flour tortillas, warmed |
| 2 cups water                        | 8 ounces shredded Cheddar cheese     |
| 3 tablespoons soy sauce             |                                      |
| 3 tablespoons chili powder          |                                      |
| 4 teaspoons prepared mustard        |                                      |

### Instructions:

Preheat the oven to 350 degrees F (175 degrees C).

Heat oil in a medium skillet. Cook and stir onion and garlic in hot oil until onion is soft. Mash beans into onion mixture. Gradually stir in water; heat until warm, 2 to 3 minutes. Remove from heat and stir in soy sauce, chili powder, mustard, cumin, and cayenne pepper.

Divide bean mixture and mashed sweet potatoes evenly between warm tortillas; top with cheese. Fold tortillas, burrito-style, around fillings and place on a baking sheet.

Bake in the preheated oven until warmed through, about 12 minutes.

### Nutritional Information

Serving Size: 12 servings • Calories: 505

[www.allrecipes.com/recipe/13954/addictive-sweet-potato-burritos/](http://www.allrecipes.com/recipe/13954/addictive-sweet-potato-burritos/)



## Key Lime Cupcakes

### Cake:

1 (15.25 ounce) package white cake mix  
1 cup water  
3 eggs  
1/3 cup vegetable oil  
2 tablespoons lime zest  
1 tablespoon fresh lime juice  
3 drops green food coloring (optional)

### Topping:

1/2 cup butter, softened  
1 (8 ounce) package cream cheese, softened  
2 tablespoons lime zest  
1/2 teaspoon vanilla extract  
1 1/2 cups confectioners' sugar, sifted  
2 tbsp. pearlized sprinkles, or as needed (optional)

### Instructions:

Preheat oven to 350 degrees F (175 degrees C). Line 24 muffin cups with paper liners or spray with cooking spray.

Mix cake mix, water, eggs, and vegetable oil together in a bowl using an electric mixer until batter is smooth, about 2 minutes. Add 2 tablespoons lime zest, lime juice, and food coloring; mix well. Pour batter into the prepared muffin cups.

Bake in the preheated oven until golden and a toothpick inserted in the center of a cupcake comes out clean, about 18 minutes. Cool cupcakes on a wire rack.

Beat butter and cream cheese together in a bowl using an electric mixer until smooth and creamy. Add 2 tablespoons lime zest and vanilla extract to creamed butter mixture; mix well. Mix confectioners' sugar, 1/2 cup at a time, into creamed butter mixture until frosting is smooth; chill in refrigerator until frosting is thickened, about 30 minutes.

Spread frosting onto each cupcake and top with sprinkles.

### Nutritional Information

Serving Size: 24 servings • Calories: 215

[www.allrecipes.com/recipe/237538/key-lime-cupcakes/](http://www.allrecipes.com/recipe/237538/key-lime-cupcakes/)