

Angels Cook Book



Baked Mushroom Risotto

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| 3 tablespoons butter | ½ cup heavy whipping cream |
| 3 cups diced mushrooms | ½ cup chicken broth |
| Salt to taste | 2 tablespoons heavy whipping cream |
| ½ yellow onion, diced | ½ cup finely grated Parmigiano-Reggiano cheese |
| Ground black pepper to taste | 2 tablespoons chopped fresh chives |
| 1 pinch cayenne pepper | |
| 1 cup carnaroli rice | |
| 2 cups chicken broth, divided | |

Instructions:

Preheat oven to 400 degrees F (200 degrees C).

Melt butter in large, oven-proof skillet over medium-high heat. Add mushrooms; season with salt, and cook and stir mushrooms until brown. They will begin browning after the moisture evaporates.

Reduce heat to medium and stir in onion. Sprinkle with black pepper and cayenne pepper. Cook and stir until onions are translucent and soft.

Pour rice into skillet and stir until each rice grain is coated with butter. Season with salt.

Pour 1 cup chicken broth into the rice mixture. Raise heat to medium-high and cook, stirring rice until liquid is completely absorbed by the rice.

Pour another cup chicken stock into the rice and stir until mixture comes to a simmer.

Bake in preheated oven until grains are almost tender but still slightly firm, about 15 minutes. Transfer skillet to stove top. Season with more salt, if necessary.

Combine the remaining 1/2 cup chicken broth and cream; pour into the skillet. Cook on medium heat, stirring constantly until rice is tender, 1 or 2 minutes. Remove skillet from heat.

Drizzle 2 tablespoons cream over rice. Add the grated Parmigiano-Reggiano and chives; stir. Serve immediately.

Nutritional Information

Serving Size: 4 servings • Calories: 480
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Iced Pumpkin Cookies

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| 2 ½ cups all-purpose flour | ½ cup butter, softened |
| 2 teaspoons ground cinnamon | 1 cup canned pumpkin puree |
| 1 teaspoon baking powder | 1 egg |
| 1 teaspoon baking soda | 1 teaspoon vanilla extract |
| ½ teaspoon ground nutmeg | Icing: |
| ½ teaspoon ground cloves | 2 cups confectioners' sugar |
| ½ teaspoon salt | 3 tablespoons milk |
| 1 ½ cups white sugar | 1 tablespoon melted butter |
| | 1 teaspoon vanilla extract |

Instructions:

Preheat the oven to 350 degrees F (175 degrees C). Grease two cookie sheets.

Make cookies: Combine flour, cinnamon, baking powder, baking soda, nutmeg, cloves, and salt in a medium bowl.

Cream together sugar and butter in a mixing bowl until fluffy, 2 to 3 minutes. Add pumpkin, egg, and vanilla; beat until creamy. Mix in flour mixture until combined. Drop tablespoonfuls of dough onto the prepared cookie sheets; flatten slightly.

Bake in the preheated oven until centers are set, 15 to 20 minutes, switching racks halfway through. Transfer cookies to a wire rack to cool to room temperature, about 30 minutes.

Meanwhile, make icing: Stir together confectioners' sugar, milk, butter, and vanilla in a bowl until smooth. Add milk as needed, to achieve drizzling consistency.

Drizzle icing over cooled cookies with a fork.

Nutritional Information

Serving Size: 36 servings • Calories: 122
www.allrecipes.com/recipe/10033