

Angels Cook Book



Maple Salmon

1 pound salmon	2 tablespoons soy sauce
¼ cup maple syrup	1 clove garlic, minced
⅛ teaspoon ground black pepper	¼ teaspoon garlic salt

Instructions:

Gather all ingredients.

Stir maple syrup, soy sauce, garlic, garlic salt, and pepper together in a small bowl.

Cut salmon into 4 equal-sized fillets; place in a shallow glass baking dish and coat with maple syrup mixture. Cover the dish and marinate salmon in the refrigerator for 30 minutes, turning once halfway.

Preheat the oven to 400°F (200°C).

Place the baking dish in the preheated oven and bake salmon uncovered until flesh easily flakes with a fork, about 20 minutes.

Serve and enjoy!

Nutritional Information

Serving Size: 4 servings • Calories: 265

www.allrecipes.com/recipe/51283/maple-salmon/



Red Velvet Cupcakes

1 ½ cups white sugar	1 tablespoon distilled white vinegar
½ cup butter	2 cups all-purpose flour
2 large eggs	⅓ cup unsweetened cocoa powder
1 cup buttermilk	1 teaspoon salt
1 fluid ounce red food coloring	
1 teaspoon vanilla extract	
1 ½ teaspoons baking soda	

Instructions:

Preheat the oven to 350°F (175°C). Grease two 12-cup muffin pans or line with 20 paper baking cups.

Beat sugar and butter in a large bowl with an electric mixer until light and fluffy. Mix in eggs, buttermilk, red food coloring, and vanilla. Stir in baking soda and vinegar. Combine flour, cocoa powder, and salt; stir into the batter just until blended. Spoon batter into the prepared cups, dividing evenly.

Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter and frost with desired frosting.

Nutritional Information

Serving Size: 20 servings • Calories: 160

www.allrecipes.com/recipe/105768/moist-red-velvet-cupcakes/