

# Angels Cook Book



## Cream of Mushroom Soup

5 cups sliced fresh mushrooms	¼ teaspoon salt
1 ½ cups chicken stock	¼ teaspoon ground black pepper
½ cup chopped onion	1 cup half-and-half or heavy cream
⅛ teaspoon dried thyme	1 tablespoon sherry
3 tablespoons butter	
3 tablespoons all-purpose flour	

### Instructions:

Gather all ingredients.

Simmer mushrooms, stock, onion, and thyme in a large heavy saucepan until vegetables are tender, 10 to 15 minutes.

Carefully transfer the hot mixture to a blender or food processor. Cover and hold lid down with a potholder; pulse until creamy but still with some chunks of vegetable.

Melt butter in the same saucepan. Whisk in flour until smooth. Whisk in salt and pepper. Slowly whisk in half-and-half and mushroom mixture.

Bring soup to a boil and cook, stirring constantly, until thickened.

Stir in sherry. Taste and season with more salt as desired.

Serve and enjoy!

### Nutritional Information

Serving Size: 6 servings • Calories: 165

[www.allrecipes.com/recipe/13096/cream-of-mushroom-soup-i/](http://www.allrecipes.com/recipe/13096/cream-of-mushroom-soup-i/)



## Vasilopita (Greek New Years Cake)

2 cups white sugar	½ teaspoon baking soda
1 cup butter	1 tablespoon fresh lemon juice
3 cups all-purpose flour	¼ cup blanched slivered almonds
6 large eggs	2 tablespoons white sugar
2 teaspoons baking powder	
1 cup warm milk (110°F/45°C)	

### Instructions:

Preheat the oven to 350°F (175°C). Generously grease a 10-inch round cake pan.

Beat sugar and butter together in a medium bowl until lighter in color; stir in flour and mix until the mixture is mealy. Add eggs one at a time, mixing well after each addition. Combine baking powder and milk; add to egg mixture, mix well. Combine lemon juice and baking soda; stir into the batter. Pour into the prepared cake pan.

Bake in the preheated oven for 20 minutes. Remove and sprinkle the nuts and sugar over the cake, then return it to the oven until cake springs back to the touch, about 20 to 30 additional minutes. Gently cut a small hole in the cake and place a quarter in the hole. Try to cover the hole with sugar. Cool cake on a rack for 10 minutes before inverting onto a plate.

Serve cake warm.

### Nutritional Information

Serving Size: 12 servings • Calories: 447

[www.allrecipes.com/recipe/15723/vaselopita-greek-new-years-cake/](http://www.allrecipes.com/recipe/15723/vaselopita-greek-new-years-cake/)