

Angels Cook Book



Baked Ziti

1 pound dry ziti pasta	1 ½ cups sour cream
1 onion, chopped	2 tablespoons grated Parmesan cheese
1 pound lean ground beef	
2 (26 ounce) jars spaghetti sauce	
6 ounces provolone cheese, sliced	
6 ounces mozzarella cheese, shredded	

Instructions:

Bring a large pot of lightly salted water to a boil. Add ziti pasta, and cook until al dente, about 8 minutes; drain.

Meanwhile, brown ground beef and onion in a large skillet over medium heat; stir in spaghetti sauce and simmer for 15 minutes.

Preheat the oven to 350 degrees F (175 degrees C). Butter a 9x13-inch baking dish.

Spread 1/2 of the ziti in the bottom of the prepared dish; top with Provolone cheese, sour cream, 1/2 of the meat sauce, remaining ziti, mozzarella cheese, and remaining meat sauce. Top with grated Parmesan cheese.

Bake in the preheated oven until heated through and cheeses have melted, about 30 minutes.

Nutritional Information

Serving Size: 10 servings • Calories: 578
www.allrecipes.com/recipe/11758/baked-ziti-i/



Nana's Cranberry Kuchen

½ cup white sugar	Topping:
½ cup milk	¾ cup all-purpose flour
2 tablespoons vegetable oil	½ cup white sugar
1 egg	3 tablespoons butter, softened
1 cup all-purpose flour	
2 teaspoons baking powder	
½ teaspoon salt	
2 cups fresh cranberries, chopped	

Instructions:

Preheat the oven to 375 degrees F (190 degrees C). Grease an 8-inch square cake pan.

Stir sugar, milk, vegetable oil, and egg together until well blended. Add flour, baking powder, and salt; stir until incorporated. Pour into the prepared cake pan and sprinkle chopped cranberries over the top.

Combine flour, sugar, and butter for the topping in a bowl and mix until crumbly. Sprinkle over cranberries in the cake pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 25 minutes. Remove from the oven and allow to cool slightly. Serve warm.

Nutritional Information

Serving Size: 12 servings • Calories: 196
www.allrecipes.com/recipe/277584/nanas-cranberry-kuchen/