

Angels Cook Book



Chicken Pot Pie

1 pound skinless, boneless chicken breast halves - cubed
1 cup sliced carrots
1 cup frozen green peas
½ cup sliced celery
⅓ cup butter
⅓ cup chopped onion
⅓ cup all-purpose flour
½ teaspoon salt

¼ teaspoon black pepper
¼ teaspoon celery seed
1 ¾ cups chicken broth
⅔ cup milk
2 (9 inch) unbaked pie crusts

Instructions:

Gather all ingredients and preheat the oven to 425 degrees F (220 degrees C.).

Combine chicken, carrots, peas, and celery in a saucepan; add water to cover and bring to a boil. Boil for 15 minutes, then remove from the heat and drain.

While the chicken is cooking, melt butter in another saucepan over medium heat. Add onion and cook until soft and translucent, 5 to 7 minutes. Stir in flour, salt, pepper, and celery seed.

Slowly stir in chicken broth and milk.

Reduce heat to medium-low and simmer until thick, 5 to 10 minutes. Remove from heat and set aside.

Place chicken and vegetables in the bottom pie crust. Pour hot liquid mixture over top.

Cover with top crust, seal the edges, and cut away any excess dough. Make several small slits in the top crust to allow steam to escape.

Bake in the preheated oven until pastry is golden brown and filling is bubbly, 30 to 35 minutes. Cool for 10 minutes before serving.

Nutritional Information

Serving Size: 8 servings • Calories: 412

www.allrecipes.com/recipe/26317/chicken-pot-pie-ix/



Cranberry Orange Cookies

Cookies:
1 cup unsalted butter, softened
1 cup white sugar
½ cup packed brown sugar
1 large egg
2 tablespoons orange juice
1 teaspoon grated orange zest
2 ½ cups all-purpose flour
½ teaspoon baking soda

½ teaspoon salt
2 cups chopped cranberries
½ cup chopped walnuts (Optional)

Glaze:
1 ½ cups confectioners' sugar
3 tablespoons orange juice
½ teaspoon grated orange zest

Instructions:

Preheat the oven to 375 degrees F (190 degrees C).

Make the cookies: Cream butter, white sugar, and brown sugar in a mixing bowl until smooth. Beat in egg until well blended. Mix in orange juice and zest.

Whisk together flour, baking soda, and salt in a separate bowl. Stir flour mixture into the butter mixture until combined. Mix in cranberries and walnuts until evenly distributed.

Drop dough by rounded tablespoonfuls 2 inches apart onto ungreased cookie sheets.

Bake in the preheated oven, switching racks halfway through, until edges are golden, 12 to 14 minutes. Transfer cookies to wire racks to cool completely.

Meanwhile, make the glaze: Mix together confectioners' sugar, orange juice, and zest in a small bowl until smooth.

Spread glaze over the tops of the cooled cookies; let stand until set.

Nutritional Information

Serving Size: 110 servings • Calories: 48

www.allrecipes.com/recipe/40180/cranberry-orange-cookies/