



Gluten-free Holiday Baking 2010



Whether this is your first holiday season on a gluten-free diet, or you're a seasoned veteran, I know there are recipes in this e-book that will help you to have a memorable holiday season, and possibly start some new traditions too.

This free e-book has been put together with love and gratitude by bloggers and readers alike, as our way of saying "Thank You ". Just because you are gluten-free doesn't mean that you have to miss all the delicious treats that come along with the holiday season.

The recipes are all gluten-free, with some also being nut free, soy free, casein free, sugar free, and dairy free. There is definitely something in here that everyone can enjoy.

We Hope that You All Have a Blessed & Happy Holiday Season!

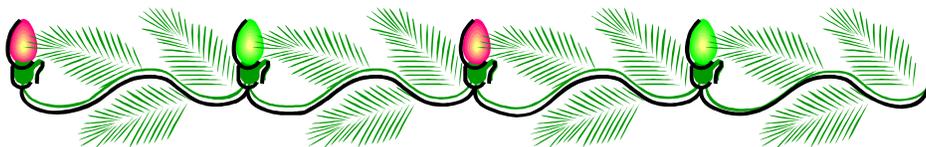


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Turtle Brownies

Submitted by *The Baking Beauties*
www.thebakingbeauties.com



Ingredients:

Brownies

- 3 ounces unsweetened chocolate, coarsely chopped
- 12 Tbsp (1 1/2 sticks) unsalted butter, cut into pieces (I used margarine, and then omitted the salt)
- 3 large eggs
- 1/2 cup light brown sugar
- 1 cup granulated white sugar
- 1 1/2 tsp vanilla extract
- 1/2 cup plus 2 Tbsp Featherlight Flour Mix (*see note)
- 1/2 tsp Xanthan gum
- 1/4 tsp salt (omit if using margarine)

Caramel Topping

- 40 Kraft caramels (10 ounces), unwrapped
- 1/2 cup heavy whipping cream
- 2 cups pecan halves, toasted

Ganache Topping

- 2 oz. semisweet chocolate
- 1/4 cup heavy whipping cream

Directions:

Preheat oven to 350 degrees F. Line a 9x13-inch baking pan with parchment paper (makes for easy removal later).

Brownies:

1. Melt the chopped chocolate and butter in a stainless steel bowl placed over a saucepan of simmering water. Remove from heat and set aside while you make the brownie batter.
2. Meanwhile, in the bowl of your electric mixer, beat the eggs and sugars until smooth. Beat in the vanilla extract and then the melted chocolate mixture. Scrape down the sides of the bowl and, on low speed, beat in the flour, xanthan gum & salt.
3. Pour into the prepared pan and bake for about 20 minutes, or just until the brownies are barely firm to the touch. Remove from oven and place on a wire rack.

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Caramel Topping:

1. Place the unwrapped caramels and cream in a saucepan and melt, over low heat (stirring frequently), until smooth.
2. Remove from heat and stir in the toasted pecans, making sure all the pecans are coated with caramel. Spread the caramel topping evenly over the still warm brownies and let cool to room temperature. Then cover and refrigerate brownies for an hour or until the brownies are firm.

Ganache:

1. Place the chopped chocolate in a heatproof bowl. Heat the cream in a small saucepan over medium heat (or microware until hot). Bring just to a boil. Immediately pour the boiling cream over the chocolate and allow to stand for 5 minutes. Stir with a whisk until smooth.
2. Remove the brownies from the refrigerator and, using a fork, drizzle the Ganache over the brownies in a zigzag pattern. Cover and refrigerate until the chocolate is set. Using a sharp knife, cut the brownies into 48 bars.
3. Store, covered, in the refrigerator for 7 to 10 days, or in the freezer for longer storage.

NOTES:

- To toast pecans, bake for 10 minutes in a 350 degree oven, until lightly browned & fragrant.
- The featherlight flour mix that I use is from Bette Hagman. It is as follows: 3 cups rice flour, 3 cups tapioca starch, 3 cups cornstarch, 3 Tbsp potato flour.



Christmas Morning Cinnamon Rolls

Submitted by Linda Etherton

www.glutenfreehomemaker.com

Linda has been eating gluten free since October 2000 when she was diagnosed with celiac disease. In 2008 she started blogging at GlutenFreeHomemaker.com where she enjoys sharing her recipes.



Ingredients:

Rolls:

- 4 Tb. butter, softened
- 1/2 c. sugar
- 1 1/3 c. warm milk (reserve some)
- 2 eggs
- 1/2 c. oil
- 2 tsp. vanilla
- 1 1/2 c. sorghum flour (3/4 c. sorghum & 3/4 c. millet flour worked better)
- 1 1/2 c. corn starch
- 1/2 tsp. baking soda
- 4 tsp. baking powder
- 4 tsp. xanthan gum
- 1 tsp. salt
- 1 Tb. instant yeast

Filling (enough for both rolls):

- 1 – 1 1/2 c. brown sugar
- 1 Tb. cinnamon
- 2/3 c. chopped nuts (optional)

Glaze:

- 3/4 c. powdered sugar
- 1 tsp. vanilla
- milk

Directions:

1. Using a mixer, combine the butter and sugar. Mix well. Add the milk (hold back ~1/4 c.), egg, oil, and vanilla. Combine the dry ingredients and add to the wet mixture. (If you don't use instant yeast, you should add it to the milk.) Beat on high until well mixed with no lumps. Add more milk if needed. The dough should be soft but not like batter. The first time I made these they were too wet and barely held together. They ended up not being distinct rolls in the dish, but they still tasted great.

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2. Lay out two pieces of plastic wrap and sprinkle them with sugar. Put half the dough on each piece of plastic wrap. Follow the remaining instructions for each half. Cover the dough with another piece of plastic wrap. Use a rolling pin to roll the dough into a 13 1/2 inch square. Lift the top piece of plastic wrap often and reposition if necessary. You can spray the wrap with cooking spray if the dough is sticking. It might take two piece of plastic wrap on the top and bottom to accommodate the size.
3. Combine the filling ingredients. I used 1 c. brown sugar (divided between the two halves). Remove the top layer of plastic wrap. Spread the filling on the dough leaving a margin at one side. As you roll the dough, the filling will get shifted. The margin keeps it from being pushed all the way out at the end. Roll the dough by lifting up the plastic wrap. Once you get the roll started, it will roll on its own. Once rolled, smooth out the edge. If you want nice clean end pieces, cut a little off each end. I leave them as is. Cut the roll into 8 slices by cutting the roll in half, then cutting each half in half, then cutting the quarters in half. Use a sharp knife. I find it helps to spray it with cooking spray. Spray or grease two glass pie dishes or a 9 x 13 inch baking pan. Place the rolls in the pan and bake at 375 degrees for 20 minutes.
4. Combine the glaze ingredients. Add milk a teaspoon at a time until the glaze is the right consistency. You can adjust the amount of glaze to your taste. Drizzle the glaze over the warm rolls and serve.



Spritz Cookies

Submitted by Linda Etherton

www.glutenfreehomemaker.com

Linda has been eating gluten free since October 2000 when she was diagnosed with celiac disease. In 2008 she started blogging at GlutenFreeHomemaker.com where she enjoys sharing her recipes.



Ingredients:

- 2/3 c. sugar
- 1 c. butter (2 sticks)
- 1 egg
- 1 tsp. vanilla extract
- 1/2 tsp. almond extract (or additional vanilla)
- 1 1/2 c. white rice flour
- 1/2 c. potato starch
- 1/4 c. tapioca starch
- 1/2 tsp. xanthan gum
- 1/2 tsp. salt

Directions:

1. Preheat oven to 375 degrees F.
2. In your mixer bowl, cream together the butter and sugar by beating on high for a couple of minutes. Scrape down the sides of the bowl and add the egg and extracts. Beat again for a couple of minutes. Combine the dry ingredients and add them to the mixer bowl. Turn the mixer on low to get the flour incorporated, then turn to medium for about 30 seconds to get it mixed. Remove the paddle and scrape the sides of the bowl.
3. Put the dough into the cookie press. I did this by using an ice tea spoon and pushing hunks of the dough down the tube. Place desired shapes on an ungreased cookie sheet. The cookies don't spread much so they can be pretty close together. Add sprinkles to the tops of the dough if desired. Using the cookie press and decorating the cookies is fund to do with kids.
4. Bake the cookies in a 375 degree oven for 6 – 8 minutes. The edges will be lightly browned.



Chicken and Dressing

Submitted by Grace Good

www.gracefullyglutenfree.blogspot.com

"My blog is to provide friendship, encouragement, and advice that has been tried and proven to those suffering from Celiac Spru, gluten sensitivities, or wheat allergies."

Servings: 15

Cooking Time: 45 minutes Cuisine: Gluten-Free

Preparation Time: 1 hour

Ingredients :

- 2 or 3 chicken breast, cooked and deboned
- 1 ½ sticks butter
- 2 makings of your favorite cornbread recipe
- chicken broth
- 1 bunch green onions
- 2 or 3 eggs
- 2 pkgs. Lipton Cup a Soup cream of chicken

Directions:

1. Cover chicken breast in water and boil until done. Remove chicken from Broth (save broth) and set aside to cool.
2. While cooling, sauté onions in 1/2 stick butter and set aside to cool.
3. Remove chicken from bone. In a bowl beat the eggs and milk together. Add 1 stick of melted butter and Lipton Cup a Soup to chicken broth.
4. Mix corn bread, meat and vegetables together. Add broth and egg mixture. Make sure it is real juicy if not add milk or more broth. Add salt and pepper to taste.
5. Bake at 350 degrees until golden brown on top. ENJOY!!!!



Gluten-Free Cheesecake

Submitted by Carla Spacher

www.glutenfreerecipebox.com

About: Gluten-Free Recipe Box. Gluten-Free Recipes: Everyday, Gourmet, Dairy-Free, Casein-Free, Vegan, Sugar-Free, Refined Sugar-Free and More!



Ingredients:

Crust:

- 1/3 cup rice flour
- 1/4 cup sorghum flour
- 1/4 cup tapioca flour
- 1/4 cup corn starch
- 1/8 cup (2 Tablespoons) ground gluten free oats or GF oat flour
- 1/2 teaspoon xanthan gum
- 1/2 teaspoon cinnamon
- 1/4 cup dark brown sugar
- 1/4 teaspoon baking soda
- pinch of sea salt
- 6 Tablespoons butter
- 3 teaspoons honey
- 1/2 teaspoon vanilla
- 2 Tablespoons warm water (just warm enough to dissolve honey)

Filling:

- 2 (8 ounce) packages cream cheese, softened
- 3/4 cup white sugar
- 1/4 cup tapioca flour
- 3/4 cup milk
- 2 eggs, beaten
- 1 1/2 cups sour cream
- 1/2 Tablespoon vanilla extract

Chocolate Topping (optional):

- 3 Tablespoons butter
- 1/4 cup gluten-free semi-sweet chocolate chips (I used Nestle's)
- 1/4 cup whipping cream
- 1/2 cup sugar
- 1/4 cup unsweetened pure cocoa powder
- 1/3 teaspoon vanilla extract

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Instructions:

1. Preheat oven to 350°F.
2. In a bowl, mix all dry ingredients.
3. With a pastry cutter or 2 knives cut butter into dry ingredients.
4. Add water, honey and vanilla together in a cup and whisk thoroughly; add to dry ingredients and blend until a dough is formed.
5. Press the dough onto the bottom of a 10" springform pan and up the sides about 1/4" to 1/2".
6. Bake at 350°F for about 45 minutes.
7. In a mixing bowl, blend until smooth, cream cheese, sugar and flour.
8. Add eggs and blend until creamy.
9. Add milk slowly and blend until creamy.
10. Mix in sour cream and vanilla; and blend again.
11. Pour cream filling on top of the crust.
12. Bake for 50 – 55 minutes. If you see any browning around the top edges definitely remove it at that time.
13. Refrigerate overnight to chill. Once chilled the center will sink in a bit, leaving a nice edge to hold the topping.
14. In a small sauce pan melt butter and chocolate chips, stirring with a wooden spoon.
15. Add whipping cream and cocoa powder; stir until shiny and smooth.
16. Pour over top of cheesecake to fill up the well, reserving some for rim; smooth quickly before chocolate sets. Drip the sauce from a spoon along the top of the rim, forcing it to drip in both directions and a little down the sides every few inches.
17. Chill several hours.
18. Slice and serve.

Tips

- You can use any topping you wish: strawberry glaze, cherry glaze, etc.
- If you have a pastry bag and decorating tips you can add decorative additions with sweetened whipped cream.
- If you wish to hide all the imperfections of the cheesecake make 1.5 times the chocolate sauce and use the whole thing or enough to hide imperfections.
- If you're a cream cheese lover and wish a heavier cake you may substitute 8 oz. of sour cream for 8 oz. of cream cheese.

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Pie Crust For Anything! (9 or 10 inch two-layer crust)

Submitted by Tamara Wheeler

Ingredients:

- 2 1/2 cups gluten-free flour mix (see NOTE)
- 1 cup shortening
- 1 teaspoon salt
- 1 teaspoon xanthan gum
- 1 large egg (yes, it HAS to be large)
- 1 tablespoon vinegar
- 1/3 to 1/2 cup cold water

Directions:

1. Use stand mixer and non-whisk for best results. Mix flour, shortening, salt and xanthan gum on low speed until mixture is pebbly.
2. Add egg, vinegar and 1/3 cup water, mix on low speed until well mixed and dough becomes ball-like. If dough is not soft and pliable, add a few drops of water at a time until it is. This dough feels exactly like the dough you would make with wheat flour, so don't feel like you have to scrimp on the water. If it takes more than 1/2 cup, oh, well, the weather might be dry. If it's less, it just might be raining!
3. Bake at whatever temperature you need for your filling, from 300' to 450', or on 350' for 20-22 minutes for pre-baked crust. Although this recipe doesn't rise, it can bow in the middle, so baking stones are recommended if you are pre-baking the crust. Fruit fillings are best if baked for 1 hour at 350'.

Tip for pie crust: Lay plastic wrap out on your counter then put your pie dough on the wrap to roll it out. Do not use flour to keep it from sticking to the plastic wrap: You WANT it to stick! If you use a top sheet of plastic wrap, you do not have to use flour mix on top, it's an easy clean-up, and you can pick up the crust and lay it into your pie pan without breaking it.

Second tip: Don't be afraid to pass this recipe to your friends who use wheat flour! Just omit the xanthan gum and use regular wheat flour and a little less water, about 1/4 to 1/3 cup, and it will turn out perfectly every time!

NOTE: Flour Mix (makes 9 cups total):

3 cups brown rice flour (finely ground)

3 cups white rice flour (finely ground)

2 cups potato starch (NOT potato flour!)

1 cup tapioca starch

As long as you make the 3:3:2:1 ratio, you can cut/multiply this down/up to any size. The ratio for 3 cups flour mix is 1:1:2/3:1/3.



Pumpkin Pie filling Extraordinaire

Submitted by Tamara Wheeler

Ingredients:

- 1 1/2 cup sugar
- 4 large eggs (or you could use 5 medium or 7 small)
- 1 teaspoon salt
- 3 teaspoons cinnamon
- 1 teaspoon ginger
- 3/4 teaspoon cloves
- 1/2 teaspoon nutmeg
- 1 teaspoon vanilla
- 1 can solid pack pumpkin (29 oz.)
- 2 cans evaporated milk (12 or 13 ozs. each)
- 2 10" unbaked pie shells (just use my recipe - one batch does it!)

Directions:

1. Preheat oven to 350 degrees F.
2. Mix sugar, all spices, vanilla, salt and eggs in a large bowl with a whisk.
3. Add pumpkin and mix with wooden spoon until well blended.
4. Pour milk into mixture and carefully stir until smooth. Filling will be very liquid.
5. Pour filling into pie crusts and place pie plates on a baking sheet to prevent spillover in the oven.
6. Bake at 350 degrees F for 1 hour, 10 minutes (70 minutes total). Pie is done if the middle of the filling is slightly bulging while still in the oven. DON'T PRICK THIS PIE to test doneness.
7. Let pie cool on rack for 30 minutes before serving.

Tip for perfect pumpkin pie: The less bubbles there are in your batter the better the pie will bake and look when it is done. Over-mixing and/or mixing too fast will cause bubbling to occur and the pie will fall in some places and not in others, giving it an uneven surface. Pumpkin pie is fragile until it cools a bit, so don't bump it when you remove it from the oven. Your pie will taste better than anything you've ever purchased, and it'll make you look like a pro!

Tip #2: Taste is how you like it, not how the recipe says to do it. If you like a lot of cinnamon, add a little more. If you like less cloves, take a little out. It really is up to you (and no one will ever know you did it if you don't tell them!).

Basic baking tip: If it has liquid in it, put a cookie sheet under it to prevent oven spills. And if you're really in a hurry, or just want to cut down on clean-up, make sure you line the cookie sheet with foil so the clean-up is simply taking the foil off the cookie sheet instead of soaking and then scrubbing off the baked-on food.



Grandma Hardman's Old-Fashioned Cream Pie

Submitted by Beth Maurer

"I eat and cook gluten free to relieve symptoms from my Crohn's Disease. I have always had a passion for cooking and baking, and now I have a passion for making gluten free baked goods that anyone would love to eat! Check out my group on Facebook: Gluten Free and Good for more gluten free ideas."

Why have pumpkin pie, when you can have Old-fashioned Cream pie! This is the pie that my Grandma always makes for our family holiday parties. It is sweet and creamy, not custard like because it does not have any eggs. The nutmeg is a must!!



Ingredients:

- 1 stick butter (the real thing)
- 1 C sugar
- 2 C milk (whole, or half and half is best)
- 1/4 C cornstarch
- 1/2 C milk
- 1/2 tsp. vanilla
- nutmeg
- 1 baked gluten free pie shell (still hot is best)

Directions:

1. Heat butter, sugar and milk in a heavy pan until very hot.
2. Combine cornstarch and 1/2 cup milk and add to the hot milk mixture, stirring constantly. Cook until thickened (about 5 minutes) stirring constantly.
3. Pour into baked pie shell. Sprinkle top of filling with nutmeg and bake at 400 degrees F for 5 minutes. Allow to cool and refrigerate.



No Roll Pie Crust

Submitted by Beth Maurer

" I eat and cook gluten free to relieve symptoms from my Crohn's Disease. I have always had a passion for cooking and baking, and now I have a passion for making gluten free baked goods that anyone would love to eat! Check out my group on Facebook: Gluten Free and Good for more gluten free ideas."

This is my go to pie crust recipe converted to GF. I don't like to roll out pie crust so this is one you just press into the pan!

Ingredients:

- 1 1/2 C GF flour mixture (see below*)
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 1/2 C vegetable oil
- 2 tablespoons milk

Directions:

1. Combine in a small bowl and mix well.
2. Press into a pie pan and bake at 350 degrees F for 15 minutes or until starts to brown.
3. Or fill and bake as directed.

***GF flour mix**

1 cup rice flour
1 cup cornstarch
1 cup tapioca starch/flour
1 Tbsp. potato flour
Mix together.



Almond Lace Cookies

Submitted by Beth Maurer

" I eat and cook gluten free to relieve symptoms from my Crohn's Disease. I have always had a passion for cooking and baking, and now I have a passion for making gluten free baked goods that anyone would love to eat! Check out my group on Facebook: Gluten Free and Good for more gluten free ideas."

These light paper thin cookies filled with rich dark chocolate are sure to please anyone. They are perfect paired with a simple bowl of sherbet at the end of a meal!

Ingredients:

- 1/3 C sliced almonds
- 1/2 C brown sugar
- 1 tsp. vanilla extract
- 1/2 tsp. butter flavored extract (optional)
- 2 tablespoons water
- melted dark chocolate



Directions:

1. Preheat the oven to 375 degrees F. Line cookie sheet with parchment paper and lightly spray with nonstick spray.
2. In a small food processor grind the sliced almonds until fine. Add the brown sugar, extracts, and water. Processes again until it makes a paste. Allow to sit for 10-15 minutes.
3. Drop 1/2 teaspoonfuls cookie dough onto sprayed cookie sheet 4 inches apart. (These cookies will spread out a lot!)
4. Bake for 5-7 minutes or until the cookie is a golden color, flat, and bubbly.
5. Remove from oven. Remove the parchment sheet from your cookie sheet and place on a wire rack to cool.
6. Re-line the cookie sheet, spray and measure out more cookie dough. Repeat until all the cookie dough is used.
7. Once all the cookies are baked match up like sized cookies. Drizzle one flat side with dark chocolate and press to the flat side of the other cookie. Let set until the chocolate has set up.



Quinoa Oat Fruit Granola (Slow Cooker)

~ Used in Ricotta Lemon Cheesecake Recipe (next page)

Submitted by Nancy Guppy

www.chapmanslanding.blogspot.com

Nancy is a registered dietitian living on a century old farm in Nipissing village, northern Ontario. Her northern Ontario food and nutrition blog promotes healthy eating using fresh seasonal ingredients, organics, growing what you can and supporting local and Canadian agriculture. Most of her recipes are gluten free and she teaches gluten free cooking classes at the farm.

Ingredients:

4 cups quinoa flakes
4 cups oat flakes, large
1 tsp cinnamon, ground
1/4 cup raisins
1/2 cup sunflower seeds
1/4 cup almonds, sliced
1/2 cup maple syrup
1/4 cup vegetable oil

Directions:

1. Place ingredients in the slow cooker, mix well. Use gluten free large flake oats and not the instant or quick cooking variety.
2. Set on low, stirring every half-hour or so until dry and golden, about 3 hours. Keep lid propped open while cooking so moisture can escape and granola crisps.
3. Stir in optional additions during last hour of cooking. Try raisins, dried cranberries or cherries, coconut, nuts and seeds.
4. Cool and store in air-tight container.



Ricotta Lemon Cheesecake with Strawberry Sauce

Submitted by Nancy Guppy

www.chapmanslanding.blogspot.com

Nancy is a registered dietitian living on a century old farm in Nipissing village, northern Ontario. Her northern Ontario food and nutrition blog promotes healthy eating using fresh seasonal ingredients, organics, growing what you can and supporting local and Canadian agriculture. Most of her recipes are gluten free and she teaches gluten free cooking classes at the farm.

Ingredients:

- 1 cup quinoa oat granola (See recipe on page 15)
- 500 g tub ricotta cheese, partly skim milk
- 4 eggs, medium
- 1/2 cup sugar, white cane
- 1/2 cup yogurt, plain
- 2 Tbsp rice flour (brown works)
- 1/4 cup lemon juice, fresh squeezed
- 2 tsp lemon zest
- 1 tsp vanilla
- 1/2 cup sour cream
- 2 cups strawberries, frozen, unsweetened, thawed
- 1/4 cup sugar, white cane
- 2 Tbsp lemon juice, fresh squeezed
- 1 Tbsp cornstarch



Directions:

1. Grease bottom of cheese cake mold (spring form pan). Spread granola evenly over bottom (See recipe on page 15).
2. In food processor combine ricotta cheese with eggs, sugar, plain yogurt, rice flour, fresh lemon juice, lemon peel and vanilla. Process until smooth. Pour cheesecake batter over granola and bake in 375 degrees F oven for 45-60 minutes or until centre of cake is firm to touch and a knife inserted in centre comes out clean. Let cool.
3. Spread cake with light sour cream and refrigerate.
4. Make strawberry sauce by combining frozen berries (or fresh) with sugar, fresh squeezed lemon juice and cornstarch. Cook over medium heat and bring to a boil. Simmer a few minutes then cool. Sauce will thicken as it cools. Pour over cheesecake or serve on the side.

Optional additions: Finely minced lemon balm or other fresh herb to the cheesecake base. The topping above is for a cooked strawberry sauce but you can use any combination of fresh or frozen berries. Melt your home-made jam in winter and pour over cheesecake for a little taste of summer.



Gluten Free Short Bread Cookies

Submitted by Kathryn Hogan

"My name is Kathryn Hogan. I initially started gluten free baking for my autistic son however discovered that I myself am gluten intolerant. Gluten free blogs have been a lifesaver for us. It's so wonderful that people are willing to share their cooking experiences with others to help them along the way. I recently adapted several ideas for gluten free shortbread and came up with this recipe. I hope you enjoy it as much as we do. ~~ Happy Holidays!!"

Cream together:

- 1/2 cup butter or margarine
- 1/2 cup powdered sugar
- 1/2 tsp vanilla (or almond extract)

Whisk together:

- 1/2 cup corn starch
- 1/4 cup almond meal flour
- 1/4 cup sorghum flour
- 1/4 cup sweet rice flour
- 1/4 tsp xanthan gum
- 1/8 tsp salt



Fold flour mixture into butter mixture until fully incorporated.
Cover with plastic wrap and refrigerate at least 1 hour. Over night is better.

24 hours is best.

Directions:

1. Preheat oven to 350 degrees F.
2. Grease cookie sheet or line with parchment paper.
3. Roll cookies into 1/2 inch balls and flatten with ball of your hand. They will stick to anything else. Bake for approximately 8-10 minutes until edges set. Remove from oven and let set on cookie sheet 5 minutes before removing to cookie rack to cool.
4. Decorate to your heart's desire. Method of preference here is melted semi sweet chocolate.



Apricot-Pineapple Custard Tart

Submitted by Tamara Wheeler

"This is the beginning of a new day. You have been given this day to use as you will. You can waste it or use it for good. What you do today is important because you are exchanging a day of your life for it. When tomorrow comes, this day will be gone forever; in it's place is something that you have left behind...let it be something good."

- Tamara Elizabeth Wheeler



Tart shell:

Ingredients:

- 2 1/2 cups gluten-free flour mix (see NOTE)
- 1 cup shortening
- 1/2 teaspoon salt
- 1 large egg (yes, it HAS to be large)
- 1 tablespoon white vinegar
- 1/4 cup + 1 tablespoon cold water
- 2 teaspoons xanthan gun

NOTE: Flour Mix (makes 9 cups total):

3 cups brown rice flour (finely ground)

3 cups white rice flour (finely ground)

2 cups potato starch (NOT potato flour!)

1 cup tapioca starch

As long as you make the 3:3:2:1 ratio, you can cut/multiply this down/up to any size. The ratio for 3 cups flour mix is 1:1:2/3:1/3.

Directions:

1. Preheat oven to 400 degrees F (you know your own oven; alter the temp to be as close to 400 degrees as you can get).
2. Mix flour, salt and shortening (and xanthan, if using) in mixer bowl until pebbly. Add water, vinegar and egg all at once (I measure water, then add vinegar and egg to it in the same measuring cup) and mix for about 1 minute on medium-slow speed. If dough doesn't stick together like a lump on the beater, add another teaspoon of water. Repeat adding water until the dough does make a lump on the beater. It will be soft and easy to roll out when it's done.
3. Roll out and place in tart shell or deep dish 9" or 10" pie shell. Do not bake at this point.

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Custard:

Ingredients:

- 5 large eggs (yes, they HAVE to be large)
- 1/2 cup sugar (or a bit more, if you like creme brulée)
- 1 teaspoon vanilla
- 2 cups milk
- Splash of nutmeg

Directions:

1. Mix eggs and sugar together until smooth. Add vanilla, nutmeg and milk. Mix well and pour into shell.
2. Bake for 50 minutes. Custard is done when it is puffy and looks like it's growing out of the shell. Remove from oven and place on cooling rack. It's important to let the custard tart cool from all sides (it makes it look really pretty and comes out of the pan really clean!) You can also use the toothpick method, but it makes a mark that can gather fluids as it cools, so I don't like to.

While custard is baking, make the apricot-pineapple topping.

Apricot-Pineapple Smear:

Ingredients:

- 1 can 24 to 36 ounce apricots, drained and liquid kept (I used a quart jar of home canned apricots)
- 1 can 16 ounce pineapple tidbits, drained
- 3/4 cup sugar
- 1 teaspoon vanilla
- 4 tablespoons cornstarch

Directions:

Chop apricots and pineapple together until lumpy, but don't puree all the way. Add apricot liquid as needed to chop/puree fruit. Put the fruit mix into a large saucepan and add sugar, vanilla and cornstarch. Mix well, making sure cornstarch has no lumps. Turn on stove to medium heat and cook mixture stirring constantly until boiling point (cornstarch will be clear at this point). Remove from heat and set aside to cool.

When custard comes out of oven, immediately pour (or spoon) fruit mixture over tart. This helps the flavor of the fruit get into the custard and makes it taste amazing! Cool completely and add real whipped cream (you know, the fake stuff doesn't do anything for me). Fan a strawberry over the tart, and you're ready to serve! Enjoy!



Chocolate-Glazed Mocha Shortbread

Submitted by Carolyn Ketchum

www.dreamaboutfood.blogspot.com

"Baking is one of my favourite pasttimes, and I wasn't about to let pre-diabetes stop me from enjoying it. I now bake mostly low carb and many of my recipes are also gluten free. I believe I have actually become a better and more creative baker because of the need to find alternatives to flour and sugar. Who woulda thunk it?"

Note: I recognize that many people who need or choose to go gluten free do not need to be low carb, so I am including instructions on using sugar instead of alternative sweeteners.

Ingredients:

Shortbread:

- 1 1/2 cups almond meal
- 1/4 cocoa powder
- 1/4 cup erythritol (or 3/4 cup white sugar)
- 2 tsp instant coffee granules
- 1/2 tsp salt
- 1/2 tsp xanthan gum
- 1/4 tsp cream of tartar
- 3/4 cups butter, softened
- 1 egg
- 16 drops stevia extract (omit if using sugar)



Chocolate Glaze:

- 1 tbsp coconut oil or butter
- 2.5 oz unsweetened chocolate (or semi-sweet chocolate), chopped
- 2 tbsp cocoa powder
- 2 tbsp powdered erythritol (omit if using semi-sweet chocolate)
- 1/2 tsp vanilla
- 8 drops stevia extract (omit if using semi-sweet chocolate)

Directions:

For the Shortbread:

1. Preheat oven to 325F and spray a 9-inch springform pan with cooking spray.
2. In a medium bowl, whisk together almond meal, cocoa, erythritol or sugar, coffee, xanthan gum and cream of tartar.

(continued on next page)



3. In another bowl, beat butter until light and fluffy. Beat in egg and stevia extract until smooth. Beat in half of almond meal mixture until combined. Beat in remaining almond meal mixture until the dough begins to clump together.
4. Using a rubber spatula, spread dough in prepared pan. It will be very sticky and difficult to spread, so try to just get it to the edges of the pan. Then take a piece of parchment paper or plastic wrap to cover the surface and press more evenly into pan using fingertips.
5. Bake until firm around edges and slightly soft and puffy in the center, about 30-35 minutes. Remove from oven and let cool for at least 15 minutes. Gently remove pan sides. With a large sharp knife, cut into 16 wedges.
6. Gently remove wedges to a baking sheet lined with parchment paper or a silicone mat. Reduce oven temperature to 200F and continue to bake shortbread wedges for another 25 minutes. Turn off oven and let shortbread continue to dry out for 1 hour. Do not open oven door, you do not want the heat to escape.
7. Remove from oven and let cool completely on pan.

For the glaze:

1. Melt coconut oil or butter and chocolate in a small saucepan over low heat. Stir in cocoa powder and erythritol until no clumps remain.
2. Remove from heat and stir in vanilla and stevia extract. Let cool until thickened but still pourable (I hurried this up by placing the pan in the refrigerator).
3. Drizzle over cool shortbread on pan. Chill shortbread until chocolate is firm, about 20-30 minutes.



Gluten-Free & Vegan Caramel

Submitted by Maggie Savage

www.SheLetThemEatCake.com

Maggie is a gluten-free, dairy-free, egg-free and real food blogger. Maggie's husband was diagnosed with Celiac Disease about 7 years ago and she's been baking gluten-free since. Her 4 year old son was diagnosed with gluten, dairy, and egg sensitivities. It was this news that lead Maggie's family to become an entirely gluten-free and dairy-free family. In the past couple of years Maggie and her family have discovered real food and the power that comes with eating real food. They've never felt better.



Ingredients:

- 3/4 cups non-dairy milk (I use soy milk or almond milk)
- 3/4 cups evaporated cane juice (cane sugar)
- 1/3 cups organic brown rice syrup
- 1 tablespoon arrowroot powder
- 1 tablespoon water
- 2 tablespoons Earth Balance non-dairy butter or coconut oil

Directions:

1. Cook non-dairy milk, cane sugar, and brown rice syrup in a medium saucepan over medium heat. Whisk mixture regularly for three minutes.
2. In a small bowl, whisk arrowroot powder and water. Add to the saucepan and combine.
3. Cook this mixture until it thickens. I cook it, stirring constantly, for approximately 20 minutes.
4. Once your caramel has reached desired consistency (or softball stage on your candy thermometer) remove from heat and add the Earth Balance or coconut oil. Stir until non-dairy butter has melted. Let your caramel cool for 15 minutes, depending on the recipe you're using it for.



Gluten Free Multi-Grain Sweet Potato Ginger Bread

Submitted by Kathryn Hogan

"My name is Kathryn Hogan. I initially started gluten free baking for my autistic son however discovered that I myself am gluten intolerant. Gluten free blogs have been a lifesaver for us. It's so wonderful that people are willing to share their cooking experiences with others to help them along the way. I recently adapted several ideas for gluten free shortbread and came up with this recipe. I hope you enjoy it as much as we do. ~~ Happy Holidays!!"

Whisk together:

- 1/4 cup millet flour
- 1/4 cup sorghum flour
- 1/4 cup brown rice flour
- 1/4 cup almond flour
- 1/2 cup tapioca flour
- 1/4 cup sweet rice flour
- 1/4 cup corn starch
- 3 Tbsp. golden flax meal
- 1/2 cup granulated sugar
- 1/4 cup brown sugar
- 1 tsp baking soda
- 1 tsp salt
- 1 tsp xanthan gum
- 1/2 tsp baking powder
- 2 tsp ground cinnamon
- 1 tsp ground ginger



In a blender combine:

- 3 whole eggs
- 1 cup mashed sweet potatoes
- 1/2 cup applesauce
- 1/3 cup oil of choice (or sub. additional applesauce)
- 1/2 cup molasses (I use robust)

Blend until smooth.

1. Preheat oven 350 degrees F.
2. Bake in pan of choice until inserted toothpick comes out clean.
 - Bread pan 35-45 minutes
 - 9x13 cake pan 20-30 minutes
 - Muffins (depending on size) 15-20 minutes.

Watch carefully as they can overcook very quickly.

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Drizzle with Lemon Icing:

Ingredients:

- 1 Tbsp. Milk or cream
- 2 tsp lemon juice
- 1/4 tsp lemon zest
- 1/4 tsp vanilla
- 1 Tbsp. corn syrup +
- approx. 1-2 cup confectioners sugar

Directions:

Mix together to desired consistency. Spread over cake and let set.

**This bread can also be dressed up with toasted pecans, raisins and dates.

*** The apple sauce and pumpkin puree and pumpkin pie spices could be substituted for the sweet potatoes and spices. Just make sure to have 1 1/2 cups of puree total.

*** Also if you do not have a particular flour on hand simply substitute one of the others. Just make sure you are subbing grains for grains and starches for starches.



Cranberry Filled Orange Meringue Nests

Submitted by Shoshana Ohriner

www.couldntbeparve.com

"Couldn't Be Parve is a website dedicated to making truly delicious dairy-free desserts and confections without unnatural ingredients. Many recipes are gluten-free and/or vegan as well, making it a great resource for people with all kinds of dietary restrictions."



Orange Meringue Nests

Ingredients:

- 3 large egg whites, room temperature
- pinch of cream of tartar
- 2-3 drops concentrated orange oil
- Scant 1/2 cup granulated sugar
- 1 tablespoon cornstarch, sifted

Directions:

1. Using a 2 inch cookie cutter or jar top, draw 8 circles on a sheet of parchment paper. Turn the paper over, and place on a baking sheet; set aside.
2. Preheat oven to 200° F. In the bowl of a stand mixer fitted with the whisk attachment, combine the egg whites, cream of tartar, and orange oil. Beat on medium-low speed until soft peaks form, about 1 to 2 minutes.
3. Reduce to low speed and gradually sprinkle the sugar over the whites. Increase the speed to high and whisk until stiff, glossy peaks form, 2 to 3 minutes more. Remove from stand mixer; sift cornstarch over mixture, using a large spatula fold to combine.
4. Fit a pastry bag with a large plain pastry tip and fill pastry bag with meringue. Starting in the centre of one of the circles, holding the pastry bag vertically, pipe from the middle outwards. Pipe one or two layers around circle to form a rim around the edge. Repeat with remaining circles.
5. Transfer baking sheet to oven, and bake for 1 hour. Reduce temperature to 175° F, and continue to bake until meringue has dried but is still white, about 1 1/2 hour more. Turn off oven and leave meringue nests in for at least 2 hours to dry, preferably overnight.

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Cranberry curd

Ingredients:

- 1/4 unsweetened cranberry concentrate (available at natural foods stores)
- 1 cup sugar
- 3 eggs
- pinch of salt (omit if using salted margarine or butter)
- 4 tablespoons margarine or butter, cut into 8 pieces

Directions:

1. Combine the cranberry concentrate, sugar and salt in a small saucepan. Whisk the eggs in a small bowl and add them to the saucepan. Place the saucepan over low heat and stir continuously until the mixture thickens and coats the back of the spoon.
2. Remove from the heat and stir in the margarine or butter. Strain through a fine mesh sieve, cover with plastic wrap and refrigerate until cold.

To assemble the dessert:

Spoon cranberry curd into the center of the meringue nests. Refrigerate for at least one hour to slightly soften the meringues.



Eggnog Panna Cotta

Submitted by Shoshana Ohriner

www.couldntbeparve.com

"Couldn't Be Parve is a website dedicated to making truly delicious dairy-free desserts and confections without unnatural ingredients. Many recipes are gluten-free and/or vegan as well, making it a great resource for people with all kinds of dietary restrictions."



Makes 12 (4 oz) servings

Ingredients:

- 3 cups almond milk (I used Almond Breeze unsweetened original)
- 1 cup soy milk powder
- 1/2 cup vegetable oil
- 2/3 cup sugar
- pinch of salt
- 6 large egg yolks
- 1 1/2 teaspoons freshly grated nutmeg
- 2 tablespoons dark rum
- 2 tablespoons brandy
- 1 tablespoon vanilla
- 2 teaspoons gelatine

Directions:

1. In a medium saucepan whisk together 2 cups of almond milk, soy milk powder, oil, sugar and salt. Place the egg yolks into a medium bowl and whisking to combine. Place the remaining cup of almond milk in another medium bowl set over a bowl of ice water and set the strainer on top.
2. Slowly stream the warm mixture into the egg yolks while whisking constantly. Scrape the warmed yolk mixture back into the pan and cook over medium heat stirring constantly with a heatproof spatula. Make sure to scrape the bottom of the pan with the spatula while stirring. Cook until the mixture thickens and coats the back of the spatula. Pour the custard through the strainer into the remaining almond milk. Stir in the nutmeg, rum, brandy and vanilla. Stir over the ice bath until cool.

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3. Remove 1/2 cup of the cool custard and place it in a small bowl. Sprinkle the gelatin over the 1/2 cup of custard and stir to combine. Return the remaining custard to the pan and heat until just barely steaming. Do not let it boil. Stir in the gelatin mixture and stir well to dissolve the gelatin. Pour the custard into serving cups or ramekins and chill until set, at least several hours.
4. Once the panna cotta is set, serve it either in the serving cup or turn it out onto a plate. To unmold the panna cotta on a plate set the bottom of the ramekin in hot water for 20 seconds and then run a thin sharp knife around the edges of the custard. Place a plate on top and invert. Serve with Rum Caramel Sauce (recipe below).

Rum Caramel Sauce

Ingredients:

- 1 cup sugar
- 1 cup water
- 1 tablespoon rum

Directions:

1. Spread the sugar in an even layer on the bottom of a large heavy saucepan. Pour 1/2 cup of water evenly over the top.
2. Heat the sugar over medium heat without stirring until the mixture begins to bubble. If it is cooking unevenly gently swirl the pan, but it is important not to stir.
3. Cook until the sugar turns a deep amber color and begins to smoke slightly.
4. Remove from the heat and carefully pour in the remaining 1/2 cup of water. It will steam up a lot, so pour carefully. When it stops steaming whisk the caramel until smooth.
5. Whisk in the rum.

Caramel sauce can be stored in an airtight container in the refrigerator for up to one month.



Chai Truffles

Submitted by Shoshana Ohriner

www.couldntbeparve.com

"Couldn't Be Parve is a website dedicated to making truly delicious dairy-free desserts and confections without unnatural ingredients. Many recipes are gluten-free and/or vegan as well, making it a great resource for people with all kinds of dietary restrictions."

Makes approximately 30 large truffles

These spicy chai truffles make a great gift, and are a welcome addition to any cookie platter



Ingredients:

- 1 cup coconut milk
- 2 small sticks cinnamon
- 10-12 cloves
- 1/2 star anise
- 3 cardamom
- 3 peppercorns
- 13 1/2 ounces bittersweet or semisweet chocolate, coarsely chopped

For Coating

- 6 oz chocolate, coarsely chopped
- cocoa powder, finely chopped almonds or chocolate shavings for coating

Directions:

1. Combine the coconut milk and spices in a small saucepan and bring to a simmer. Cover the pan and remove from the heat. Let steep for 30 minutes. Pour the mixture through a fine mesh strainer and return the coconut milk to the pan.
2. Line a shallow baking pan with plastic wrap leaving enough hanging over the sides to cover the ganache once it is in the pan.
3. Place the chocolate in a medium heatproof bowl in a wide skilled or barely simmering water and stir frequently until most of the chocolate is melted. This can also be done in a microwave at 50% power. Microwave for 1 1/2 minutes then stir. Continue microwaving in 30 second intervals, stirring after each one, until most of the chocolate is melted. Remove chocolate from heat and stir until smooth. Set aside.

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4. Bring the coconut milk back to a boil. Remove from the heat and let it stand for 3 minutes to cool slightly. Pour the hot coconut milk over the chocolate and whisk briskly keeping the whisk in contact with the bottom or sides of the bowl to reduce splashing. Whisk until the coconut milk is completely mixed with the chocolate. Once the ganache is mixed it should be smooth and glossy and slightly thickened like pudding. Do not mix it beyond this point. Immediately scrape the ganache into the lined pan and let cool at room temperature, without stirring or disturbing it.
5. Once the ganache is cool fold the plastic wrap over it and let set at room temperature for at least several hours, preferably overnight, until firm enough to scoop. Once the ganache has set it can be refrigerated for a day or two or frozen for up to 2 months.
6. To shape the truffles use a small ice cream scoop or melon baller to form $\frac{3}{4}$ to 1 inch balls of ganache. Refrigerate briefly to allow the balls to firm up slightly.
7. Melt the remaining chocolate and place the coating (cocoa powder, almonds or chocolate shavings) in a small bowl. To make chocolate shavings use a vegetable peeler to shave thin pieces from a large piece of chocolate. Place a cookie sheet or plate next to the bowl for the finished truffles.
8. To finish the truffles place a small amount of chocolate in one hand. Pick up one uncoated truffle and roll it in the chocolate on your hand. The goal is to get a thin coating over the entire truffle. Immediately drop it into the coating, and using a fork push it around until fully coated. Transfer to the cookie sheet or plate.
9. Repeat with the remaining truffles. Refrigerate a few minutes until set, and then store in an airtight container.



Apple Spice Cake with Bourbon Sauce

Submitted by Sara Jeanne Burke

"This is one of my Mother's holiday recipes that I have adapted to be gluten-free. As kids growing up in Kentucky, my brothers and I always looked forward to this cake and since we weren't allowed to have the sauce with it (that was for the grownups!), my Mother would serve our portions with whipped cream, to us a delightful alternative!"

Ingredients:

- 3 cups gluten-free flour, your choice
- 1 1/4 cups palm sugar, or sweetener of your choice
- 1 1/2 tsp xanthum gum
- 1 tsp baking soda
- 1 tsp baking powder
- 1 tsp cinnamon
- 1/2 tsp allspice
- 1 tsp salt
- 2 large eggs
- 1 cup vegetable oil
- 1 1/2 cups applesauce
- 1 cup chopped walnuts

Directions:

1. Heat oven to 350 degrees F. Lightly butter bundt pan or 9x13 pan.
2. In a large bowl, sift together dry ingredients. In another bowl stir together eggs, oil and applesauce.
3. Stir egg mixture into dry ingredients and blend well. Stir in walnuts.
4. Pour batter into prepared pan and bake about 45 - 50 minutes or until it tests done.
5. Cool several minutes and turn out onto rack to finish cooling.

Make bourbon sauce as follows:

- 1 cup palm sugar, or sweetener of your choice
- 2 Tbsp cornstarch
- 1/4 tsp salt
- 1 1/2 cups boiling water
- 2 tsp butter
- 1 tsp vanilla
- 1/2 cup bourbon

Combine sugar, cornstarch and salt in small saucepan. Add boiling water and stir to dissolve. Continue cooking on low heat till thickened. Remove from heat and stir in butter until melted. Stir in vanilla and bourbon. Stir till blended and serve over warm cake.



Very Merry Sorbet

Submitted Sarah Roberson

www.lifeisstillsweet.com

"My name is Sarah and I like to cook and I like to eat. To keep my sweetie feeling a little better I try to make most of our meals and treats gluten free. Life Is Still Sweet is my little corner of the blogging world where I share all that I'm blessed with, gluten or no gluten. Happy Holidays!"



Ingredients:

- 2 cups leftover cranberry sauce
- 2 cups cranberry juice
- 2 Tablespoons lime juice
- zest of one lime
- 1/2 cup light corn syrup

Directions:

1. Mix all ingredients together and cool at least 2 hours.
2. Pour into ice cream maker and follow manufacturers directions.
3. Store in the freezer and take out 5 minutes before serving to soften slightly.

You could easily turn these into an "adult" dessert with some orange liqueur served along side.



Crustless Pumpkin Pie

Submitted by Jeanine Friesen

www.thebakingbeauties.com

Ingredients:

- 15 ounce can pumpkin (or fresh cooked equivalent)
- 1/2 cup packed brown sugar
- 1/2 cup granulated sugar
- 1/8 tsp ground cloves
- 1/2 Tbsp ground cinnamon
- 1 tsp ground ginger
- 1/2 tsp salt
- 2 tsp baking powder
- 1/2 cup sorghum flour
- 2 Tbsp tapioca starch
- 2 tsp vanilla
- 2 Tbsp olive oil
- 2 well beaten eggs
- 1/2 cup evaporated milk (see note)
- 1/2 cup heavy cream

Directions:

1. Preheat oven to 350 degrees.
2. Grease a pie plate (I use a 9 1/2-inch Pyrex pie plate) with some oil.
3. Combine all ingredients & mix until well combined.
4. Pour into prepared pie plate, and bake in preheated oven for 60-70 minutes. The pie is done when a knife inserted into the middle comes out clean.
5. Top with desired topping (real whipped cream at our house).

NOTE: I did not have any evaporated milk on hand, so I mixed 1/3 cup dry milk powder with 3/8 cup water. This yields 1/2 cup.



White Chocolate Cranberry Cookies

Submitted by Jeanine Friesen

www.thebakingbeauties.com

Ingredients:

1/2 cup butter, softened
1/2 cup packed brown sugar
1/2 cup white sugar
1 egg (if it's too dry after mixing, add a second egg)
1 1/2 tsp brandy flavouring
3/4 cup brown rice flour
1/2 cup potato starch
1/4 cup tapioca flour
1 tsp xanthan gum
1 tsp baking soda
1/2 tsp baking powder
3/4 cup white chocolate chips
1 cup dried cranberries



Directions:

1. Preheat oven to 350 degrees F. Line cookie sheets with parchment paper.
2. In a large bowl, cream together the butter, brown sugar, and white sugar until smooth. Beat in the egg and brandy flavour.
3. Sift all remaining dry ingredients together to mix well.
4. Stir the dry ingredients into the butter, sugar & egg mixture. Mix in the chocolate chips and cranberries.
5. Drop by a heaping tablespoon onto prepared cookie sheets.
6. Bake approximately 12 minutes in the preheated oven. For best results, take them out while they are still slightly doughy. Allow cookies to cool for 1 minute on the cookie sheets before transferring to wire racks to cool completely.



Grandma's Peanut Brittle

Submitted by Jeanine Friesen
www.thebakingbeauties.com

Ingredients:

- 2 cups shelled peanuts
- 2 cups granulated sugar
- 1/4 tsp salt
- 1/4 tsp baking soda
- 1 tsp vanilla



Directions:

1. Line a baking sheet with parchment paper. Grease. Arrange peanuts in a single layer on parchment paper.
2. In a heavy bottom pan, heat sugar gradually over medium/medium-high heat. Stir constantly until a golden syrup.
3. Remove from heat. Stir in salt, baking soda & vanilla. Stir to combine.
4. Pour syrup over peanuts.
5. Break into small pieces when cooled.



GF/CF/SF Oat 'n Sesame Cookies

Submitted by Deb Steel

Ingredients:

- 3 eggs or 12 Tbsp egg white
- 1/4 cup olive oil/coconut oil
- 1/8 cup honey
- 1/4 tsp Vanilla Stevia or plain Stevia if you wish
- 1 tsp baking soda
- 1 Tbsp Vanilla
- 3/4 cup Tahini or Almond Butter(or you could use Sunbutter but it turned my cookies green!)
- 3/4 cup raisins
- 3/4 cup CF chocolate chips or carob chips
- 4 1/2 cups GF oats or quinoa flakes(or next time I want to use half oats, half shredded coconut flakes, unsweetened)
- 2-4 tsp cinnamon(I like a stronger taste of it!)
- 4 Tbsp applesauce, unsweetened



Directions:

1. Preheat oven to 350 degrees F.
2. In a medium sized bowl, combine all wet ingredients.
3. In a large bowl (or stand mixer), combine all dry ingredients.
4. Add wet ingredients to the dry ingredients, and mix until combined.
5. On parchment lined cookie sheet, drop cookie dough with tablespoons or a cookie scoop. Flatten slightly with fork.
6. Bake in preheated oven for approximately 10 minutes.
7. Allow to sit for 5 minutes before removing cookies to cooling rack. Store in an airtight container once cooled.



Peanut Butter Squares

Submitted by Kathleen Duquette

www.imadetoast.com

Kathleen loves baking and finding ways to make her old favourites, gluten free. Her blog, I Made Toast, came from the excitement of making a loaf of homemade gluten free bread that actually tasted like and had the texture of wheat bread.



Ingredients:

- 6 tbsp butter
- 1/2 cup crunchy peanut butter
- 1/2 cup brown sugar
- 1/2 cup corn syrup
- 2 cups rice crisp cereal - I use Erewhon
- 1/2 cup chopped pecans
- 1 cup semisweet chocolate chips
- 1/3 cup crunchy peanut butter

Directions:

1. Line a 8x8 square pan with parchment paper.
2. In medium saucepan, melt butter, 1/2 cup of peanut butter, brown sugar and corn syrup. Stir until smooth.
3. Pour in the cereal and nuts and stir until coated.
4. Pour into prepared pan.
5. Melt chocolate chips and 1/3 cup peanut butter together in small saucepan or melt in microwave 30 seconds at a time, stirring after each interval until melted.
6. Pour over cereal, spreading evenly.
7. Chill until firm and cut into whatever size pieces you wish.

Variations:

1. You can also add up to 1 cup additional cereal for a firmer version which can be precut and drizzled.
2. Use a 13 x 9 inch pan for thinner squares.



Pumpkin Cheesecake with Gingersnap Crust (gluten-free, dairy-free)

Submitted by Johnna Perry
www.52Sweets.com

Johnna's website is www.52Sweets.com. On a quest to demystify gluten-free baking, Johnna bakes one sweet each week to share with a friend.



Ingredients:

8 oz. gluten-free Gingersnaps (I use Trader Joe's)
4 Tbsp. vegan butter spread (Earth Balance)
1/4 cup sugar
3 1/2 cups raw cashews, soaked in water for at least 2 hours (overnight is great!)
1/2 cup lemon juice, approximately 2 lemons
3/4 cup agave nectar
1 cup coconut oil, liquefied
1/2 cup water
2 tsp. vanilla bean paste
1/2 tsp. sea salt
1 tsp. lemon zest
1 tsp. fresh grated ginger root
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 cup pumpkin butter plus extra to drizzle (I use Trader Joe's)

Directions:

1. Preheat oven to 350 degrees F.
2. Place gingersnaps in food processor. Process until the cookies are crumbs. Melt the butter spread and mix with gingersnaps and sugar in a mixing bowl.
3. Press the cookie crumb mixture into the bottom of either a 9" springform pan OR 4 mini springform pans. Press the crumbs 1/2 of the way up the sides of the pan.
4. Bake for 12 to 17 minutes, until the edges of the crust begin to brown.
5. Liquefy the coconut oil by placing it in a glass measuring cup and microwaving for 30 seconds to 1 minute. Alternately, you can float the glass measuring cup in a large bowl of hot water.

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6. Combine all remaining ingredients, including coconut oil, in food processor. Process until mixture is smooth, at least 4 minutes. The mixture will be a bit runny.
7. After crust has cooled, pour mixture on top of crust and spread evenly. Cover and freeze overnight. While this is not a frozen cake, freezing it will solidify the coconut oil.
8. Remove from freezer and refrigerate. Remove from refrigerator 30-60 minutes before serving. Drizzle pumpkin butter over the top immediately before serving. Enjoy!



Chocolate Dump (It) Cake, Gluten-Free

-adapted from Amanda Hesser

Submitted by Jeanne Sauvage

www.artofglutenfreebaking.com

Jeanne Sauvage, with her blog Art of Gluten-Free Baking (<http://artofglutenfreebaking.com>), is dedicated to developing, adapting, and providing the best tasting recipes for gluten-free baking. Bake, have fun, and enjoy!



Special equipment needed

-stand mixer is quite useful, but a hand mixer will do

-tube pan

Note: this recipe uses my gf flour mix, Jeanne's Gluten-Free All-Purpose Flour Mix (mix together and store in a cool, dark place):

- 1 1/4 C (170g) brown rice flour
- 1 1/4 C (205g) white rice flour
- 1 C (120g) tapioca flour
- 1 C (165g) sweet rice flour (also known as Mochiko)
- 2 scant tsp. xanthan gum

(you can also use the gluten-free flour mixture (not baking mix) of your choice—just be sure it contains xanthan gum. Or, you can add 1/4 tsp. xanthan gum per cup of gluten-free flour. If you use bean flour, it will add a bean taste to the cake)

Ingredients:

For the Cake:

- 2 C (280g) Jeanne's Gluten-Free All-Purpose Flour Mix
- 2 tsp baking soda
- 2 tsp baking powder
- 1 tsp salt
- 2 C (400g) granulated sugar
- 1/2 C (1 stick; 4 oz; 115g) unsalted butter (or butter substitute) at room temperature
- 4 oz (115g) unsweetened chocolate, chopped
- 1 C (235ml) milk (or milk substitute)
- 1 tsp apple cider vinegar
- 2 large or extra large eggs
- 1 tsp vanilla extract
- extra melted butter and tapioca flour for the pan

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For the Frosting

- 1 1/2 C (255g) semi-sweet chocolate chips (or semi-sweet chocolate chopped)
- 1 1/2 C (340g) sour cream, at room temperature

Directions:

1. Preheat oven to 375 degrees F. Grease and flour your tube pan with the extra butter and tapioca flour.
2. In a medium bowl, mix together the flour, baking soda, baking powder, and salt. Set aside.
3. In a small bowl, mix together the milk and the apple cider vinegar. Set aside.
4. In the bowl of your stand mixer fitted with the whisk, beat the eggs for several minutes—until light and fluffy. Add the vanilla and beat until combined.
5. While your eggs are beating, melt together the butter, chocolate, sugar, and 1 C of water in a saucepan set over very low heat. Whisk to combine. Once melted, remove from heat to cool for a few minutes.
6. Once the mixture is cool and your eggs are light and fluffy, turn on your mixer to low, and slowly pour the chocolate mixture into the eggs. Beat until just combined. In alternating batches, add the flour mixture and the milk mixture, beginning and ending with the flour mixture. Beat until just combined.
7. Pour into your prepared tube pan. Thump once on the counter to release any trapped air bubbles. Bake at 375 degrees for about 40-45 minutes, or until tester comes out clean.
8. Cool in pan for 5 minutes then carefully turn out onto wire wrack to cool completely.
9. While the cake is cooling, make your frosting. Melt the chocolate chips in a saucepan set over very low heat. Stir in the sour cream, 1/4 C at a time, until the mixture is smooth.
10. When the cake is cool you can either frost the cake as is, or you can cut the cake in half horizontally and then frost the middle as well as the outside. There will be more than enough frosting to do either method.

Enjoy!



Christmas Pavlova

Submitted by Annette Ross

"Our Christmas Pavlova is a family tradition. Different members of the family prepare it each year, using the same recipe handed down from generation to generation. What makes this different from other pavlovas cooked during the year is the topping of red and green fruits to illustrate the holiday spirit. "

4 Egg whites at room temperature
8 oz Castor (Superfine) Sugar
1 tsp White vinegar
1/2 tsp Vanilla essence
2 level tsp Cornstarch
300 ml whipping cream
250 g strawberries, hulled, sliced
2 kiwifruit, peeled, sliced
150 g raspberries

Directions:

1. Preheat oven to 250° F (120° C). Line a baking tray with baking paper. On the underside of the paper draw an 18cm circle, (this helps when forming the pavlova).
2. In an electric mixer beat the egg whites till soft peaks form . Continue beating, gradually adding sugar 1 tablespoon at a time. The mixture needs to be beaten till the sugar has dissolved. This takes about 10 minutes. To test if all the sugar has dissolved, rub a small amount between your fingers and the mix will not feel gritty.
3. Add the vinegar, vanilla and corn starch, and mix for another minute.
4. Pile the mixture onto baking tray (using drawn circle as a guide). Using a palette knife or spatula, shape into a circle with high sides. Place into oven and do not open the oven door for 1 hour and 15 minutes. Turn off the oven and leave the pavlova in oven, with door slightly ajar until cool.
5. Top the pavlova with the whipped cream and decorate with fruit as desired. (The moisture from the cream will soften the meringue so decorate the pavlova just prior to serving.) Serve.



Cranberry Pecan Crescents

Submitted by Carolyn Ketchum

All Day I Dream About Food

www.dreamaboutfood.blogspot.com



Ingredients:

Cookies:

- 2 cups pecans
- 1/2 cup unsweetened dried cranberries, chopped
- 1/4 cup almond meal
- 1/4 cup granulated erythritol OR 3/4 cup sugar
- 1 egg
- 1/2 tsp vanilla
- 12 drops stevia extract (omit if using sugar)
- 1-2 tbsp powdered erythritol OR powdered sugar, sifted (optional)

Chocolate Glaze:

- 1/2 tbsp coconut oil or butter
- 1.5oz unsweetened chocolate (or semisweet)
- 1 tbsp powdered erythritol (omit if using semisweet chocolate)
- 1/4 tsp vanilla
- 4 drops stevia extract (omit if using semisweet chocolate)

Directions:

1. Preheat oven to 350F and line a large baking sheet with parchment.
2. For the cookies, process pecans in food processor until they are fully ground and are just beginning to clump together.
3. Transfer pecans to a bowl and stir in cranberries, almond meal and erythritol until combined. Add egg, vanilla and stevia and mix vigorously until dough comes together into one ball or clump.
4. Roll dough between palms into 1-inch balls. Using your fingers, shape each ball into a crescent and place on prepared baking sheet. They won't spread so you can put them fairly close together.
5. Bake 12-15 minutes or until edges are beginning to brown and cookies are firm. Cool on pan 10 minutes. Sprinkle with powdered erythritol, if using.
6. For the glaze, melt coconut oil or butter and chocolate in a small saucepan over low heat. Stir in cocoa powder and erythritol until no clumps remain. Remove from heat and stir in vanilla and stevia extract. Let cool until slightly thickened.
7. Line another baking sheet with parchment. Dip one end of cooled cookies in chocolate glaze. Lay on baking sheet and let sit or chill in refrigerator until firm.



Cranberry Walnut Bread

Submitted by Amy Green

Simply Sugar & Gluten-Free

www.simplysugarandglutenfree.com

Amy Green, M.Ed., authors Simply Sugar & Gluten-Free, a blog about eating well, eliminating refined sugars and wheat, and maintaining a healthy weight.

Over the years she's learned that eating healthier doesn't equal deprivation.

Look for Amy's first cookbook, Simply Sugar & Gluten-Free: 120 Easy & Delicious Recipes You Can Make in 20 Minutes or Less, which will be released in January 2011.

Makes (1) 8 x 4 loaf

Ingredients:

- 1 cup fresh cranberries, divided
- 1/2 cup agave
- 2 tablespoons yacon syrup
- 1 teaspoon orange zest
- 1 teaspoon organic vanilla
- 1/2 cup organic buckwheat flour
- 1/2 cup organic quinoa flour
- 1/2 cup arrowroot flour
- 2 teaspoons baking soda
- 1 teaspoon cinnamon
- 1/4 teaspoon salt
- 1/8 teaspoon cloves
- 1 free-range, omega 3 egg, lightly beaten
- 1/4 cup light sour cream
- 2 tablespoons applesauce
- 1/4 cup unsalted butter, melted
- 1 cup chopped walnuts



(continued on next page)



Directions:

1. Preheat oven to 350 degrees F. Prepare an 8×4 loaf pan with cooking spray.
2. Place half of cranberries, agave, yacon syrup, orange zest, and vanilla in a medium saucepan. Bring to a boil then reduce to a simmer for about 5 minutes, until cranberries are soft. Put remaining cranberries in a large bowl. Pour contents of saucepan into bowl with cranberries. Set aside.
3. Place buckwheat, quinoa, arrowroot, baking soda, cinnamon, and cloves into the bowl of your stand mixer. Whisk until the ingredients are thoroughly combined. In a separate bowl, combine egg, sour cream, applesauce, and melted butter. Fit your mixer with the paddle attachment. Add egg mix to flour and mix on stir until the flour has large mealy chunks. Strain liquid from cranberries, reserving liquid. Add liquid to flour mix, with mixer on stir until just combined. Do not over-mix. Dump cranberries and walnuts on top of batter and fold them in.
4. Turn batter into prepared loaf pan. Bake for 25 – 30 minutes or until a toothpick tests clean. Let cool on a wire rack for 10 minutes in pan. Remove bread from pan and then let cool completely before slicing. Serve with whipped cream cheese, freshly whipped cream, or warm applesauce.



Rolled Sugar Cookies

Submitted by Lady Fire-Eyes

firebear.wordpress.com

Ingredients:

- 3 Cups Bean Mix Flour (see Note below)
- 1 Cup Light Mix Flour (see Note below)
- 1 Teaspoon Xanthan Gum
- 1 Teaspoon Baking Powder
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Nutmeg
- 1 Cup (2 sticks) Butter
- 1 1/2 Cups Sugar
- 1 Teaspoon Vanilla
- 1 egg
- 1/2 cup Sour Cream (you can use soured milk)

Directions:

1. Soften the butter.
2. In a large bowl combine all your dry ingredients and set aside.
3. Now Blend all your wet ingredients together with an electric mixer.
4. Pour wet into dry and blend. It will look crumbly. Do not panic. Get your hands in there and form some dough balls. I make about 6 and put them in sealed plastic bags. You can make one and cover the bowl.
5. Refrigerate over night.
6. The next day they will feel hard as a rock. They are fine. Sprinkle rolling area with flour of choice. (I use Tapioca) I roll it between plastic. As you roll it out it will become smooth and more like dough.
7. Cut out your cookies with cutters or free hand shapes with a sharp knife.
8. Lightly spray your cookie sheets. (Pam is Gluten Free..I use a spray bottle).
9. Bake in preheated 350 degree F oven for 8-10 minutes, they will look light.
10. Take off the sheet pan and cool on racks or parchment paper.
11. Frost and enjoy!

NOTES:

- Bean Mix Flour - 2 cups garfava bean flour, 1 cup sorghum flour, 3 cups cornstarch, 3 cups tapioca flour.
- Light Mix Flour - 6 cups white rice flour, 2 cups potato flour, 1 cup tapioca starch.



Flourless Pumpkin Roll

Submitted by Carol @ Easy To Be Gluten Free
<http://easytobeglutenfree.com/>

"Our focus is to provide easy gluten free recipes that use affordable and easy to find ingredients and that the whole family can enjoy."



Ingredients:

- 6 eggs, room temperature, separated
- 2/3 cup sugar
- 1 cup finely ground nuts (I've used walnuts, pecans or hazelnuts)(measured after ground)
- 2/3 cup canned pumpkin (not pie filling mix)
- 2 teaspoons cinnamon
- 1 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1 tablespoon confectioners sugar

Filling:

- 4 tablespoons butter, softened
- 1 (8 oz) package cream cheese, softened
- 1 cup confectioners sugar
- 1/2 teaspoon vanilla

Directions:

1. Preheat oven to 350°F.
2. Lightly grease a 10" X 15" jellyroll pan. Line with parchment paper (or waxed paper). Grease parchment paper. Set aside.
3. Beat the egg yolks with the sugar in a medium bowl with an electric mixer on medium speed until thick and lemon colored, about 3 minutes. Stir in the nuts, pumpkin, cinnamon, ginger and nutmeg.
4. Wash and dry the beaters. Beat the egg whites in a clean, medium bowl with an electric mixer on medium speed, until stiff but not dry. Gently fold the beaten whites into the yolk mixture. Transfer batter to prepared pan. Bake until top springs back after lightly touching, 15-20 minutes.
5. Carefully invert the pan onto a smooth, clean kitchen towel sprinkled with 1 tablespoon powdered sugar. Remove pan and carefully remove parchment paper. Carefully roll cake up in the towel, jelly roll style starting with the short side. Allow to cool completely.

Prepare filling:

1. In a small bowl, beat the cream cheese, butter, 1 cup confectioners sugar and vanilla until smooth and fluffy.
2. Unroll cake; spread filling evenly over cake to within 1/2 in. of edges. Roll up again. Place seam side down on a serving platter. Cover and refrigerate for 1 hour before serving.

Serves 10-12



Cranberry Blondies

Submitted by Jeanine Friesen
www.thebakingbeauties.com

Makes 12 bars

Ingredients:

- 1 cup All-Purpose gluten-free flour blend (see note)
- 1/2 tsp Xanthan gum
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/2 cup butter or margarine, softened
- 1/2 cup granulated sugar
- 1/2 cup brown sugar, packed
- 2 eggs
- 1 tsp vanilla
- 1/2 cup dried cranberries
- 1/2 cup coarsely chopped white chocolate (chips is fine)
- 1 cup fresh cranberries (I chopped mine)



Directions:

1. Preheat oven to 350 degrees F. Line a 9x9-inch pan with parchment or foil coated with cooking spray and set aside.
2. In a small mixing bowl, combine flour, xanthan gum, baking powder, baking soda and salt. Set aside.
3. In a large mixing bowl (or stand mixer), beat butter until creamy. Beat in sugars, until light.
4. Add eggs, one at a time, and vanilla.
5. Stir flour mixture into margarine, sugar & egg mixture.
6. Stir in dried cranberries and white chocolate chunks.
7. Spread batter in prepared pan. Sprinkle with fresh cranberries; press in lightly with a spatula.
8. Bake for 25 to 30 minutes or until a toothpick inserted near the center comes out clean.
9. Cool on wire rack for 1 hour. Lift parchment/foil to remove from pan. Cut into bars.

NOTE: All-Purpose Gluten-Free Flour Mix

4 cups superfine brown rice flour, 1 1/3 cups potato starch (not flour), 2/3 cup tapioca starch.

Combine all ingredients in a large zipper-top bag. Shake until well blended.



Peanut Butter Cup Cookies

Submitted by Jeanine Friesen

www.thebakingbeauties.com

Ingredients:

1 3/4 cup All Purpose Gluten Free Flour Mix
(See Note)
1/2 tsp xanthan gum
1/2 tsp salt
1 tsp baking soda
1/2 cup butter, softened
1/2 cup white sugar
1/2 cup peanut butter
1/2 cup brown sugar, packed
1 egg, beaten
1 tsp vanilla extract
2 Tbsp milk
40 miniature chocolate covered peanut butter cups, unwrapped (There were 20 per bag, approx. 240 grams)



Directions:

1. Preheat oven to 375 degrees F.
2. Unwrap all the peanut butter cups. Placing them in a tray, and put them in the freezer until you need them (this will help them to keep their shape when you push them into the peanut butter cookie).
3. Sift together the flour, xanthan gum, salt and baking soda. Set aside.
4. Cream together the butter, sugar, peanut butter and brown sugar until fluffy. Beat in the egg, vanilla and milk. Add the flour mixture. Mix well.
5. Shape into 40 balls (I used my smallest cookie scoop) and place each into an ungreased mini muffin pan.
6. Bake at 375 degrees F for about 8 minutes. Remove from oven, wait 1 minute, and press a mini peanut butter cup into each ball. Cool completely before carefully removing from the pan.

NOTE: All-Purpose Gluten-Free Flour Mix

4 cups superfine brown rice flour, 1 1/3 cups potato starch (not flour), 2/3 cup tapioca starch.

Combine all ingredients in a large zipper-top bag. Shake until well blended.



Cappuccino-Caramel Oat Bars

Submitted by Jeanine Friesen

www.thebakingbeauties.com

Ingredients:

3 cups rolled oats
2 1/3 cup All Purpose Gluten Free Flour
(see note)
1/2 tsp Xanthan gum
1 cup chopped pecans
1 tsp baking soda
1/4 tsp salt
1 cup butter or margarine, softened
2 cups packed brown sugar
2 eggs
1 Tbsp (or more) instant coffee powder or instant espresso powder
2 tsp vanilla
3/4 cup caramel ice cream topping
1/2 cup chopped pecans
Coffee Glaze (optional)



Directions:

1. Preheat oven to 350 degrees F. Line a 15x10 inch pan with parchment paper, set aside.
2. In a large bowl, stir together oats, flour, xanthan gum, 1 cup pecans, baking soda, and salt. Set aside.
3. In a large mixing bowl (or stand mixer) beat butter with an electric mixer on medium to high speed for 30 seconds. Add brown sugar and beat until combined, scraping the sides of the bowl occasionally. Beat in eggs, 1 Tbsp (or more if you wish) instant coffee powder, and vanilla until combined.
4. Beat in the oat/flour mixture, using a wooden spoon to finish if necessary. Reserve 2 cups of the mixture for the topping.
5. Using floured (GF) hands, press remaining oat mixture evenly into bottom of prepared pan. Spread caramel topping evenly over crust to within 1/4" of edges. Drop spoonfuls of reserved topping mixture over caramel topping; sprinkle with the 1/2 cup pecans.
6. Bake in the preheated oven for 20 to 25 minutes or until edges are set (do not overbake). Cool in pan on a wire rack. If desired, drizzle with Coffee Glaze. Cut into bars. Makes 48 bars.

(continued on next page)



Coffee Glaze:

In a small bowl combine 2 Tbsp very hot milk and 1 tsp instant coffee powder, stir until dissolved. Stir in 1 cup sifted powdered sugar until smooth. Drizzle over bars in pan. Let stand for 15 minutes to set glaze.

To Store:

Cover pan tightly and store at room temperature for up to 3 days or freeze for up to 1 month.

NOTE: All-Purpose Gluten-Free Flour Mix

4 cups superfine brown rice flour, 1 1/3 cups potato starch (not flour), 2/3 cup tapioca starch.

Combine all ingredients in a large zipper-top bag. Shake until well blended.



Blueberry Zucchini Loaf

Submitted by Jeanine Friesen

www.thebakingbeauties.com



Ingredients:

- 3 eggs, lightly beaten
- 1 cup vegetable oil (you could do 1/2 cup oil & 1/2 cup apple sauce if you want to cut down on fat)
- 3 tsp vanilla extract
- 2 cups white sugar
- 3 cups shredded zucchini
- 3 cups gluten-free flour blend (see note)
- 1 tsp xanthan gum
- 1 tsp guar gum
- 1 tsp salt
- 2 tsp baking powder
- 1 tsp baking soda
- 1 Tbsp cinnamon
- 2 cups fresh or frozen blueberries

Directions:

1. Preheat oven to 350 degrees. Lightly grease two 5"x9" bread pans (I used 2 silicone bread pans, so I did not grease them).
2. In a medium bowl, combine flour, xanthan gum, guar gum, salt, baking powder, baking soda, and cinnamon. Stir together to blend.
3. In a large bowl, beat together the eggs, oil, vanilla and sugar. Fold in the zucchini. Stir in the flour mixture. Gently fold in the blueberries. Transfer to the prepared pans.
4. Bake 55-60 minutes (longer if you used frozen berries) in the preheated oven, or until a knife inserted in the center of a loaf comes out clean. Cool 10 minutes in pans before turning out onto a cooling rack. Cool completely before cutting (if you can resist).

Note: The flour blend I use is 4 cups of brown rice flour, 1 1/3 cup potato starch and 2/3 cup tapioca starch. Combine in large zipper bag. Shake to mix.



Peanut Butter Cups

Submitted by Aine Olson

Ingredients:

- 1 pound Powdered Sugar, sifted
- 1/4 pound Butter, softened
- 12 ounces peanut butter
- 1 tsp vanilla extract

- 1 twelve ounce bag dark Chocolate
- 1 twelve ounce bag milk Chocolate
(For melting. Merkens is a good brand.)
- Peanut Butter cup molds (available at craft or candy making stores)
- Peanut Butter cup papers (available at craft or candy making stores)

Directions:

1. Mix first four ingredients until smooth and completely combined. Use a food processor for this, scraping down the sides to make sure everything is mixed well. It ought to be able to form small balls to fit into the chocolate molds when firm but not be crumbly or sticky.
2. Over a double boiler with the hot water on simmer, not boil, melt the two bags of chocolate. Depending on the size of bag, you may have some left over. This is not a problem. (See hint below.) Chocolate needs to be kept on a low simmer so as not to be too hot. This will keep it smooth and able to be used. Too much heat will make it into an unusable paste that will ruin your mood and your peanut butter cup project.
3. When chocolate is melted, use a spoon to spread chocolate evenly in each mold cup. Chill the molds with the chocolate in them in the freezer until firm. Meanwhile, make little balls of the filling that will fit neatly into the molds. Remove molds from freezer when chocolate is firm. Place peanut butter balls into each mold, then use a spoon to cover each one over with chocolate. Put them back in the freezer until firm. Don't rush this step. When firm, pop peanut butter cups out on to waxed paper, then carefully and quickly put them into the peanut butter cup papers. Any that have thin areas may have filling coming out or be deformed in some other way. These are "trial" cups and will be happily consumed by any helpers or kibbitzers you may have hanging around. Remember that any with holes have had all the calories fall out anyway, so you can enjoy the misfits without guilt.

If you have more chocolate than filling, you can mix your favorite nuts and fruits, peanuts and caramel snips, crushed Starlight Mints, (or whatever you dream up), in a bowl, then pour over the chocolate. Mix quickly and drop onto waxed paper or the slick side of "freezer paper." Let cool completely, then remove and store.

These go over very well with recipients, provided your family allows any to remain, but be fairly warned -- after you make them fresh they will be forever spoiled for store bought peanut butter cups!

Enjoy!!



*A Special Thank You to all of the Contributors,
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Thank You!

Happy Holidays to You and Yours!

