

Bread and Muffin Recipes

From

glutenfree.com

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Appetizers, Side Dishes, and Snack Recipes

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Double Chocolate Mocha Cookies

1 bag Gluten-Free Pantry Chocolate Chip Cookie Mix (Item #126037M)
¼ cup Nestles Quick ®
1 Tablespoon instant coffee granules
2/3 cup unsalted butter, softened
2 eggs
2 teaspoons gluten-free vanilla (#956089)

Preheat oven to 350°.

1. Combine Chocolate Chip Cookie Mix , Quik, and coffee granules. Reserve. In a separate bowl, beat butter until fluffy. Add dry ingredients. Beat until mixture is light and fluffy. Beat in eggs and vanilla.
2. Drop tablespoons of dough onto parchment-lined cookie sheets. Leave about 2 inches between cookies.
3. Bake 12 minutes.
4. Cool completely and transfer to an airtight container.

Yields 4 dozen cookies.

Key Lime Cheesecake

This recipe was served by Chef Howard Snitzer of the Atlanta Airport Marriott during the recent CSA (Celiac Sprue Association) Conference in Atlanta, GA.

Crust:

1 cup toasted almonds , finely chopped
1/2 cup finely chopped pecans
1/2 cup butter, melted

Filling:

1 cup sugar
2 lbs. cream cheese (or reduced fat cream cheese) , softened
1/2 tsp ground nutmeg
4 egg yolks
1/4 cup Key Lime Juice* or freshly squeezed lime juice
Preheat oven to 350°.

1. Mix crust ingredients together and press into the bottom and halfway up the sides of a 9 inch springform pan
2. Beat sugar and cream cheese until smooth. Add yolks, one at a time, and beating after each addition. Beat mixture another 3 min. Add key lime juice and beat to incorporate.
3. Pour into prepared crust . Place on top rack of oven. Place a pan of water on the lower rack. Bake cheesecake for 45 minutes or until a knife inserted into the center comes out clean.

Cool completely at room temperature and chill at least 2 hours before serving.

Serve with a dollop of whipped cream and a slice of lime for garnish.

Serves 8

*Available in many grocery stores.

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Chocolate Chip Pizza

Kids will love making this recipe! If they are too young to use the oven, they can simply decorate the finished pizza.

1 bag Gluten-Free Pantry Chocolate Chip Cookie Mix (#126037M)
½ cup seedless raspberry preserves, warmed
¼ cup M & M candies
2 Tbs. chopped walnuts
2 Tbs. shredded flake coconut

Heat oven to 350°. Lightly spray a 12-inch pizza pan with vegetable spray. Prepare mix according to instructions for cookies and spread evenly in pan. Use lightly oiled plastic wrap to press and flatten dough to the edges of the pan. Bake 17-18 minutes or until lightly browned. Let cool completely in pan on a wire rack.

Spread preserves evenly over pizza, leaving a 1-inch border along the outer edge. Sprinkle with remaining toppings. Cut into wedges and serve.

Serves 12.

Lemon Squares

1 ¼ cups Gluten-Free Pantry French Bread & Pizza Mix (#126057M or #126060M)
½ cup butter or margarine, softened
¼ cup confectioners' sugar
2 eggs
1 cup granulated sugar
½ tsp. baking powder
¼ tsp. salt
2 Tbs. lemon juice

1. Preheat oven to 350°.
2. Blend flour, butter and confectioners' sugar thoroughly. Press evenly into the bottom of an 8-x-8-inch pan . Bake 20 min.
3. Beat together remaining ingredients. Pour over crust and bake 20-25 min.
DO NOT OVER BAKE. (Filling will puff during baking, but flattens when cooled.)

Makes 16 squares.

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Orange Chiffon Cake

Adapted from a recipe in Family Circle April , 2000

5 egg whites
1/2 tsp. cream of tartar
3 cups Gluten-Free Pantry Old Fashioned Cake & Cookie Mix (#126031M)
3 egg yolks
3/4 cup orange juice
1/2 cup vegetable oil
1/4 cup frozen orange juice concentrate, thawed
1 tsp. grated orange rind

Glaze:

2 cups confectioners' sugar, sifted
3 Tbs. orange juice

Heat oven to 325°. Beat egg whites and cream of tartar on high speed until whites form stiff peaks (about 3 min.).

Combine cake mix, egg yolks, orange juice, oil, orange juice concentrate, and orange rind in a large bowl. Beat on low speed for 1 min. Scrape sides of bowl and beat at medium speed for 2 min. Turn egg whites onto top of batter and fold into mixture. Pour batter into ungreased 10-inch tube pan. Smooth top.

Bake 45-50 min. or until golden brown and top of cake springs back to touch.

Remove from oven and turn upside down on neck of a glass bottle to cool 1 hour. Run a sharp knife around the edge of the cake. Invert onto wire rack then turn upright onto serving platter.

Beat together glaze ingredients for 1 min. Spread over cake. Let stand 20 min. Slice and serve. Serves 12.

Cream Cheese Frosting

1 ½ oz. low fat cream cheese
2 Tbs. softened unsalted butter
1 tsp. vanilla
½ tsp. orange or lemon juice
2-3 cups powdered sugar

Beat first four ingredients together until fluffy. Add half the powdered sugar. Beat well and add extra sugar as needed for smooth, thick consistency. Add color, if desired, and frost cookies.

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Knock-off Vanilla Wafers

Make gf knock-offs of Nabisco Nilla Wafers. I was told a gf version would be "similar" but not as brown.

1/2 c. powdered sugar
1/3 c. sugar
1/3 c. shortening
1 egg
1 t. vanilla
1/8 t. salt
1 1/2 c. GF flour mix (#126013M or 126008M))
1 1/2 t. baking powder
1 T. water

Cream sugars, shortening, egg, vanilla & salt. Add the flour & baking powder. Add 1T water & continue mixing until dough forms a ball. Roll = dough into 3/4" balls & flatten slightly onto a lightly greased cookie = sheet. Bake 15-18 min. at 325 deg. or until cookies are light brown. Make = 50-56 cookies.

Easy Egg-Free Carrot Cake

1 pkg. (14 oz.) Spice Cake Mix (126032M)
Ener-G Egg Replacer equivalent to 1 egg
2/3 c. raw carrots, finely shredded
8- oz. can crushed pineapple, very well drained (use 2/3 of contents)
1/2 c. shredded coconut
1/2 c. chopped walnuts
1 cup soy yogurt
1 tsp. GF vanilla
2 Tbsp. vegetable oil
2 Tbsp. applesauce

Mix well and bake at 350° for 35 minutes in 9" round pan.

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Lemon Poppyseed Cake

Adapted with permission from www.glutenfreeda.com.

2 cups French Bread Pizza Mix (#126060M)
2 tsp. g-f baking powder
1 1/2 cups sugar
8 ounces g-f cream cheese
1/2 cup unsalted butter, room temp.
4 large egg yolks
1/3 cup freshly squeezed lemon juice
1/4 cup milk
1/8 cup poppy seeds
2 Tablespoon lemon zest
1-1/2 teaspoons g-f vanilla (#956089)
6 egg whites, beaten to soft peak stage

Glaze:

2 Tablespoons unsalted butter
2 Tbs. lemon juice
1-1/2 cups powdered sugar

Preheat the oven to 325° F. Lightly grease a 9-inch tube pan.

For the cake:

Combine the mix and baking powder. Cream together 1 1/2 cups sugar, cream cheese, and butter. Add egg yolks, lemon juice, and milk and beat. Add the flour mixture, and beat at low speed until just combined. Fold in poppy seeds, lemon zest and vanilla. Gently fold in the egg whites. Spoon batter into a lightly greased pan. Bake 325° F for 50 min. or until a wooden pick inserted in the center comes out clean. Cool in pan for 15 min. Remove cake and cool completely on the wire rack. Frost with glaze below.

For the glaze:

Beat together butter and lemon juice until light and fluffy. Gradually add the powdered sugar and beat. Add water until desired consistency. Spread glaze over cooled cake.

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Low Fat Lemon Cheese Cake With Lemon Shortbread Crust

Adapted from a recipe in the Gluten-free Pantry Companion

Crust:

4 Pamela's Lemon Shortbread Cookies, crushed (#957035)

2 Tablespoons melted butter

Filling:

2, 8-oz. packages reduced-fat cream cheese, at room temperature (or 1 package of low-fat and 1 package no-fat cream cheese)

1, 14-oz. can low-fat sweetened condensed milk

4 egg whites

1 large egg

1/3 cup freshly squeezed lemon juice

1 teaspoon gluten-free vanilla

2 teaspoons freshly grated lemon rind

1/3 cup cornstarch

Preheat oven to 300°. Spray the bottom of an 8-inch springform pan with vegetable spray.

Toss the cookie crumbs with the melted butter and press into the bottom of the pan. In a large bowl, beat the cream cheese until fluffy. Slowly add the condensed milk, beating until smooth. Add egg whites, egg, lemon juice, vanilla, and lemon rind. Blend until all ingredients are thoroughly combined.

Add cornstarch to batter and stir until very smooth. Pour mixture into prepared pan.

Bake 55-60 minutes or until center is set. Cool cake completely. Once cake is cooled, it should be stored in the refrigerator.

Serves 8.

Old Fashioned Marble Cake

Prepare batter only for Old Fashioned Cake (#126029M), and Danielle's Chocolate Cake (126041M), according to cake instructions on the package.

Preheat the oven to 350° and lightly oil an 11-x- 17-x-1 inch sheet pan. Scoop the batter onto pan, alternating the two kinds of batter. Finish by scooping small amounts of white batter over the chocolate batter and vice versa.

Swirl with a sharp knife. Bake 27-30 minutes or until toothpick inserted in the center of the cake comes away clean. Cool and serve.

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Sunrise Orange Cake

2, 15-oz. bags Old Fashioned Cake & Cookie Mix (#126029M)

Preheat oven to 350°. Lightly oil a 9-13-inch pan. Prepare mix according to instructions on bag, substituting orange juice for milk or water. Bake for 30-32 minutes or until a toothpick inserted in the center of the cake comes away clean.

Let cake cool for 15 minutes in pan. Turn onto wire rack and cool completely. Set on serving platter and frost with recipe below. Garnish with orange slices

Frosting

Beat together:

1, 8-oz. package low-fat or regular cream cheese, softened at room temperature

1 1/2 cups confectioner's sugar

1/4 cup orange juice

1 tsp. g-f vanilla

1 Tbs. grated orange peel, optional

1, 11-oz. can Mandarin Orange slices, drained (for garnish) or fresh orange slices

Chocolate Sundae Cake

2 bags Gluten-Free Pantry Danielle's Chocolate Cake Mix (#126041M)

1 1/2 cup chopped pecans

1-7 1/2 oz. jar Marshmallow Fluff

1 1/2 cup gluten free chocolate chips

15-18 gluten free caramels

2 tsp. gluten free vanilla

Preheat oven to 350°. Prepare 2 chocolate cakes according to package directions. Remove from oven and let cool. Transfer to cookie sheet. Spread a layer of fluff on each cake. Place cookie sheet in oven for 8 -10 minutes. Do not let the fluff brown. Remove from oven and cool.

Transfer one layer to a serving plate. Combine caramels and vanilla and microwave . Mixture should be soft enough to drizzle over each cake layer. Microwave chocolate chips and drizzle the same way. Sprinkle each layer with nuts. Using 2 spatulas, place one layer on top of the other to form a double layer cake. Enjoy!

Lemonade Cake

This is a perfect dessert for Easter and Mother's Day entertaining, and everything in between!

1 bag Gluten Free Pantry Old Fashioned Cake and Cookie Mix (#126029M)

2 Tbs. butter or margarine

1 cup confectioners sugar

1/2 tsp. gluten free vanilla

6 oz. lemonade concentrate

Lemon slices-optional

Preheat oven to 350°. Prepare cake mix according to package directions.

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Meanwhile, in a saucepan, mix together butter, sugar, vanilla and lemonade to form a glaze. Bring to a boil. Reduce heat and cook 3-4 minutes. After cake has been removed from oven, poke holes through it with a fork.

Pour glaze over cake. Garnish with fresh lemon slices.

Cool and serve 8.

Vegan Carrot Cake

1 GFP Spice Cake Mix (#126032M)

1 ½ tsp. egg replacer (#956122)+2 Tbs. water

2/3 cup shredded carrots

1-8 oz. can crushed pineapple-drain and use 2/3 of contents

1/2 cup coconut

1/2 cup walnuts

1 cup soy yogurt

1 tsp. vanilla

2 Tbs. oil

2 Tbs. Applesauce

Preheat oven to 350°. Grease 9 inch round pan. Mix all ingredients together and bake 35 minutes. Cool in pan for 10 min. then turn onto wire rack and cool completely.

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Vegan Cranberry-Orange Scones

2 oz. orange juice
4 Tbs. applesauce
3 oz. vanilla soy yogurt
Egg Replacer (#956122) to equal 2 eggs
1 bag GFP Cranberry Orange Bread/Muffin Mix (#126062)

Preheat oven to 350°. In mixing bowl, combine orange juice, applesauce and yogurt. Mix egg replacer according to package directions to equal 2 eggs. Add this to liquid ingredients. Add mix and combine all. Batter will be lumpy. Scoop onto parchment lined cookie sheet. Bake 20-25 minutes. Makes approximately 8-10 scones.

Chocolate Raspberry Delight

Here's another, easy, delicious cake that begins with our new Chocolate Cake Mix.

1 stick unsalted butter, softened
1 bag GFP Chocolate Cake Mix (#126041m)
2 large eggs
1 cup reduced-fat gluten-free sour cream
2 Tbs. vegetable oil
½ cup mini chocolate chips (#126044)

Preheat oven to 350°. Beat butter until light and fluffy. Add mix and beat until mixture is crumbly. Add eggs, sour cream, oil and beat well. Fold in chocolate chips. Spoon into lightly oiled 10-inch springform pan. Bake 40 minutes. Cool 10 minutes in pan. Remove ring and cool completely. Great with whipped cream or ice cream.

Raspberry Sauce

1 pint raspberries
1/2 cup confectioner's sugar
2 tsp freshly squeezed lemon juice

Puree together in a food processor or a blender. Spoon over slices of cooled cake.

Danielle's Chocolate Peanut Butter Cup Cake

2 bags of Danielle's Decadent Chocolate Cake (#126041M) From the GF Pantry made into 9-inch round layers (prepared according to package directions*)

Cool cake and frost with Peanut Butter Cup Frosting as below:

Peanut Butter Cup Frosting
1 cup smooth peanut butter
4 oz. low-fat cream cheese
½ cup milk

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1 ½ tsp. vanilla

3 cups confectioner's sugar (more for stiffer frosting)

½ cup (about 6) Reese's Peanut Butter Cups, crumbled

Beat first five ingredients together until smooth and fluffy. Frost cake. Sprinkle with crumbled Reese's peanut butter cups. Refrigerate until time to serve. This cake is even better the second day.

* For an even richer cake, beat 10 Tbs. unsalted, softened butter until fluffy. Add 2 bags of cake mix. Beat until crumbly. Add 4 eggs and beat. Beat in 2 cups (16-oz.) low fat vanilla yogurt or 2 cups low-fat buttermilk. Bake in 2 9-inch round pans in a 350 degree oven for 40-45 min. Cool 10 min. in pan. Turn onto rack. Cool completely before frosting.

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Milk-Free Creamsicles & Fudgesicles

These refreshing summer treats are easy and delicious. They are also lactose/casein-free.

Orange Creamsicles

1 cup Dari-Free powder (#956094)
¾ cup frozen orange juice concentrate
1 Tbs. sugar
1 cup water

Chocolate Fudgesicles

½ cup Dari-Free powder (#956094)
2 cups water
4 envelopes Soy Cocoa

Whichever flavor you chose, combine all the ingredients in an electric blender. Blend on high for 1-2 minutes. Pour mixture into popsicle holders and freeze for at least two hours. Enjoy.

Pear Spice Cake with Pecan Praline Topping

From a recipe in Bon Appetit, 2/2000. Makes a superb cake with or without the “killer” frosting.

1, 14-oz. bag GFP Spice Cake mix (#126032M)
½ stick butter
¾ c. canned pear nectar
2 large eggs
2 Tbs. light molasses
½ cup minced crystallized ginger (optional)
2 pears peeled, cored, cut into ¼ inch pieces

Topping:

1 stick butter
¾ cup packed brown sugar
¼ cup heavy cream
1 1/3 cups pecan halves, toasted

Preheat oven to 350° Lightly grease an 8 or 9 inch springform pan. Stir ½ stick butter in small saucepan until melted and brown (about 3 min.). Pour into large mixing bowl. Add spice cake mix, pear nectar, eggs, molasses and ginger, if used. Beat for 2 min with an electric mixer. Fold in pears. Pour into prepared pan and bake until dark brown (about 65 min.) Cool cake in pan for 15 min. Run a knife between pan sides and cake to loosen. Release sides of pan. Place cake on platter.

Stir remaining butter, brown sugar and cream in a saucepan over medium heat until mixture is smooth and comes to a boil. Boil 3 to 5 min., stirring often. Stir in pecan halves. Spoon over warm cake. Serve warm or at room temperature.

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Reverse Boston Cream Pie

Prepare one GFP Danielle's Decadent Chocolate Cake mix (#126041M) according to instructions.

Bake in a 9-inch round pan. Cool and cut through the center to create two thin layers.

Fill with your favorite commercial or homemade gluten-free vanilla pie filling.

Top with a drizzle of white chocolate glaze: Melt 4 oz. white chocolate chips with 2 Tbs. butter, ¼ cup cream. Thin with additional cream or milk until mixture spreads evenly. Drizzle over prepared cake.

Note: To make this lactose free, prepare Danielle's cake using water and oil. Use a lactose-free pudding such as one by Imagine Foods and drizzle with Chocolate Syrup.

Butterscotch Cookies

1 stick butter or margarine, at room temperature
1 pkg. (4 oz.) gluten-free butterscotch pudding & pie filling-not instant
½ cup brown sugar
1 large egg
1 1/3 cups French Bread & Pizza Mix (#126060M)
½ tsp. baking soda
3 tsp. cinnamon

Preheat oven to 350. Cream butter with dry pudding mix and brown sugar. Add egg. Blend well. Add remaining ingredients and blend.

Fill small melon scoop with dough. Place cookies on ungreased baking pan. Flatten each with fingertips.

Bake cookies for 10 minutes. Cool completely and store in an air-tight container.

Makes about 2 1/2 dozen.

Peanut Butter & Jelly Cookies

1 cup sugar
1 tsp. baking soda
1 cup creamy peanut butter
1 large egg or equivalent egg substitute
½ tsp. vanilla
Your favorite jelly/jam

Preheat oven to 350°. Mix together sugar and baking soda. Add peanut butter, egg and vanilla. Mix well. Refrigerate dough about 30 minutes. Shape dough into small balls and place on greased baking sheet. With thumb, press down into center of each cookie and place small amount of jelly in center. Bake 10 minutes. Allow to cool on a rack, to allow cookies to harden. Yield: approx. 2 dozen

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Clafoutis

This is an Alsatian pudding that is traditionally served during cherry season in France, but you can make this delightful dessert any time of the year using fresh apples, peaches, or cherries when they're available or frozen or canned fruit at other times of the year.

3 cups fresh, pitted cherries, whole or sliced apples, or peaches, tossed with 2 Tbs. sugar*
3 eggs
1½ c. milk (rice or soy milk is ok)
½ c. sugar
Pinch of salt
1 tsp. gluten-free vanilla
¾ c. rice flour
¼ c. sweet rice flour
½ tsp. xanthan gum
½ tsp. baking powder

Beat all ingredients (except fruit) together until smooth (about 1 min.). Preheat oven to 350°. Butter a 9-inch deep dish pie pan and line with fruit. Pour 1/3 of batter over the fruit and bake 15 minute, just until fruit is set. Add remaining batter and bake 45 minutes. Serve warm with powdered sugar or ice cream.

*For a quick version use a 14.5 oz. can of cherries or peaches, drained and tossed with 2 Tbs. sugar.

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Cranberry Buttermilk Scones

1 bag Cranberry Orange Bread Mix (#126062)
8 Tbs. chilled unsalted butter in small pieces
½ cup buttermilk
1 large egg (or 2 eggs for a softer scone)
Extra egg and sugar

Preheat oven to 375°. Butter 2, 9-inch round cake pans. Rub butter into mix until mixture resembles coarse meal. Whisk the buttermilk with 2 of the eggs. Add to dry ingredients. Divide in two and press into 8-inch rounds in pans. Brush with remaining egg and sprinkle with sugar. Bake 15 minutes, score into 8 wedges and bake another 15 minutes. Cut along score marks.

Pear Tart

Recipe from Patricia O'Donnell

2 oz. cream cheese, softened
4 Tbs. unsalted butter, softened
½ cup French Bread & Pizza Mix
½ cup plus 1½ Tbs. sugar
Pinch of salt
2 Tbs. freshly squeezed lemon juice
1 Bosc or Red Bartlett pear
Pinch of cinnamon

Heat oven to 400°. Line a baking sheet with parchment paper. In a food processor, combine cream cheese and butter. Add flour mixture, ¼ cup sugar and salt. Process until combined. Dough will be sticky. Turn dough onto prepared baking sheet. With lightly floured fingers, pat dough into an 8-inch circle.

In a medium bowl, combine ¼ cup sugar and lemon juice. Leaving skin on, cut pear into ¼-inch slices. Toss with lemon juice mixture. Drain liquid and arrange around the border of the dough, overlapping slightly. Arrange the remaining slices in the center. Sprinkle top with remaining 1½ Tbs. sugar and cinnamon. Bake 25 -30 minutes. Serve warm or at room temperature with ice cream or whipped topping.

Strawberry Angel Dessert

Recipe from Maynita Weatherly

1 envelope unflavored gelatin
¾ cup cold water
½ cup sugar
1 package (10 oz.) frozen slices strawberries, thawed
1 carton (8 oz.) frozen light whipped topping, thawed
5 cups of prepared Gluten-Free Pantry Luscious Angel Food Cake Mix cut into cubes
Fresh strawberries and mint, optional

In a saucepan, combine gelatin and cold water; let stand 5 minutes to soften. Stir over low heat just until gelatin dissolves. Remove from heat; add sugar. Stir until dissolved. Stir in un- drained

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strawberries. Chill until partially thickened. Fold in whipped topping. Place cake cubes in a mixing bowl; pour strawberry mixture over cake and mix gently. Pour into an ungreased 8" square baking dish. Chill until firm. Garnish with strawberries and mint if desired.

Yield: 9 servings

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Pizzelles: Italian Cookies

Thanks to Betty Scheder for giving us this delicious recipe! Enjoy as cookies or roll while warm and fill with pastry filling. May also be rolled around a cone shape cylinder and used as ice cream cones.

¼ cup vegetable oil
¼ cup butter or margarine, softened
¼ cup solid vegetable shortening
1½ cup sugar
6 eggs
1½ tsp. flavoring (anise, lemon, vanilla, or almond)
2 ½ cups Gluten-Free Pantry French Bread & Pizza Mix (#126060M)
2 tsp. baking powder

1) Beat together vegetable oil, butter, shortening and sugar. Add eggs and flavoring and beat until smooth and fluffy. Combine bread mix and baking powder. Add to liquids and beat until blended. Mixture will be very thick.

2) Preheat Pizzelle maker according to manufacturer's instructions. Drop batter by teaspoonfuls onto center of each cookie section. Close lid and allow to cook 30 - 45 seconds or until lightly brown.

3) Dust with powdered sugar while still warm.
Makes 6 - 8 dozen.

Note: For chocolate Pizzelles, mix 3 Tbs. unsweetened cocoa with 3 Tbs. sugar and mix into prepared batter.

Pudding Coffee Cake

This recipe comes from Kathy Bosse, Hartford Area Celiac Support Group.

2 cups Gluten-Free Pantry French Bread & Pizza Mix (#126060M)
1 tsp. baking powder
1 tsp. baking soda
1 cup sugar
1 package regular or instant vanilla pudding (1⅛ oz.) (Kathy uses Royal Instant Pudding)
1 cup sour cream
4 eggs, beaten
½ cup oil
1 tsp. gluten-free vanilla
Mix all ingredients together and beat for 5 minutes.

Combine Sugar Mixture:

½ cup sugar
1 tsp. cinnamon
1 tsp. cocoa
½ cup chocolate chips

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½ cup walnuts

Preheat oven to 350°. Sprinkle half of sugar mixture into a greased 10-cup bundt pan. Pour half of batter over the sugar mixture then sprinkle in remaining sugar mixture, then add the rest of the batter on top. Bake 45 minutes or until toothpick inserted in the center of the cake comes away clean.

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Chocolate Cookies With Orange-Soaked Raisins

From a recipe by Maida Heatter. Printed in Gourmet Magazine, December 2000.

½ cup golden raisins
1/3 cup orange juice
3 cups sifted confectioners' sugar (sift before measuring)
2/3 cup unsweetened cocoa (sift before measuring)
2 Tbs. GFP French Bread/Pizza Mix (#126060M)
1/8 tsp. salt
3 large egg whites
1 tsp vanilla
4 oz. pecans (about 1 ½ cups) toasted, cooled, and coarsely chopped

Combine raisins and juice and heat in microwave for 1 min. Let stand for 15 minutes while preparing the rest of this recipe.

Preheat oven to 350°. Lightly oil 2 cookie sheets. Mix together, sugar, cocoa, flour and salt and blend well with an electric mixer (low setting). Add egg whites and vanilla and continue mixing until smooth. Drain the raisins in a sieve. Add raisins and pecans to batter, stirring until thoroughly mixed.

Drop by heaping tablespoonfuls onto baking sheet, spacing them at least 2 inches apart. Bake, 1 cookie sheet at a time, 10 minutes or until tops appear cracked and centers are just set. Cool 1 min. and transfer to a cooling rack. Store up to 5 days in airtight container at room temperature.

Makes about 20 medium size cookies.

Custard Sauce

Recipe from "Have Your Cake and Eat It, Too," by Susan Purdy

1 cup plus 1 Tbs. skim milk, divided
1 egg plus 1 egg yolk
1/4 cup sugar
1 1/2 tsp. cornstarch
1 1/2 tsp. g-f vanilla

In a medium saucepan, whisk together 1 cup milk, the egg and yolk and sugar. Dissolve cornstarch in the remaining 1 Tbs. milk, then whisk it into the egg mixture.

Set over medium heat and cook, stirring with a wooden spoon, for 4-5 min., or until custard becomes thick and coats the spoon. Do not let custard boil. Remove from heat and add vanilla. Cool and serve.

Gorilla Crunch Munch

A yummy, gluten-free and casein-free treat from Lisa Lewis, PhD and the ANDI Newsletter

½ cup peanut butter or soy nut butter
1/3 cup granulated sugar

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1/3 cup packed brown sugar
1/3 cup margarine, softened
½ tsp. baking soda
½ tsp. baking powder
1 egg
4 cups Gorilla Munch (# 958024)
1 cup Chocolate Chips (#126044)

Heat oven to 350°. Mix together peanut butter, sugars, margarine, baking soda, baking powder, and egg. Stir in cereal and chocolate chips. Shape dough into rounded tablespoonfuls and drop balls about 1 inch apart on ungreased cookie sheet. Bake 8-9 minutes. Cool and store in air-tight container. These improve with age.

Gorilla Munch may also be baked as bars. Pat mixture into a 9-x-13 inch pan and bake 10 min. Cut and serve.

Blueberry Buckwheat Scones

1, 15 oz. bag Gluten-Free Pantry Blueberry Buckwheat Muffin Mix (#126026)
1 large egg
1 stick chilled, unsalted butter, cut into small pieces
½ cup buttermilk
Extra buttermilk and sugar

Preheat oven to 375°. Line baking sheet with parchment paper. Rub butter into dry mix until mixture resembles a coarse meal. Whisk together the buttermilk and egg. Add to dry ingredients and mix to combine.

Scoop dough, by 1/3 cup rounds, onto baking sheet. Brush lightly with buttermilk and sprinkle with small amount of sugar. Bake 15-20 min or until scones feel firm to touch and are golden brown in color.

Makes 8-10 scones.

Cream Puff Cake (aka Lazy Man's Eclairs)

Inspired by a Cream Puff recipe in Connie Sarros' Dessert Cookbook, we devised a giant éclair that will have everyone reaching for a fork!

1 cup water
1 cup Gluten-Free Pantry French Bread, Pizza Mix (#126060M)
½ cup unsalted butter
4 eggs

Filling:

1, 8-oz. package low-fat cream cheese
4 cups of milk
3, 3.5 oz packages G-F instant vanilla pudding mix

Topping:

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1, 12-oz. container frozen whipped topping, thawed
½ cup chocolate syrup

Preheat oven to 400°. In medium heavy saucepan, heat butter and water to boiling point over medium-high heat. Add flour and reduce heat to low. Cook and stir until it forms a ball and pulls away from the pan.

Remove from heat and transfer to a large bowl. Beat in eggs, one at a time, beating well after each egg. Dough will be very thick and sticky.

Spread into the bottom, and up the sides of an ungreased 9-x-13-inch Pyrex pan. Bake 35 min. Cool completely.

In a large bowl, combine cream cheese and milk and beat until smooth. Add pudding and beat until thickened.

Spread over cooled shell.

Top with whipped topping and drizzle with chocolate syrup. Yields: 24 servings

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Easy Slice 'n Bake Chocolate Cookies

4 oz. low-fat cream cheese, softened
2 oz. unsalted butter, softened
1, 15-oz. bag Gluten-Free Pantry Danielle's Chocolate Cake Mix (#126041M)
2 tsp g-f vanilla (#956089)
1 large egg
Granulated sugar to sprinkle on top of cookies

Beat together cream cheese and butter until fluffy. Add mix and beat until smooth. Add vanilla and egg and mix well. Spoon mixture into the center of a large sheet of plastic wrap. Roll mix into a log about 12 inches long. Refrigerate at least 2 hours. Preheat oven to 375°. Slice cookie dough into ¼-inch slices. Place on lightly oiled (or parchment-lined) cookie sheets. Sprinkle with sugar and bake 10 min. Cool 15 min. on pans. Transfer to a wire rack and cool completely. Enjoy.

Makes 36-48 cookies.

Lemon & White Chocolate Truffle Cheesecake Pie
Adapted from "Pillsbury Complete Book of Baking", 1993

One 9" baked pie crust made w/ Gluten-Free Pantry's Perfect Pie Crust Mix #55. (Prepare dough according to package instructions. Roll one ball of dough between 2 pieces of plastic wrap. Transfer to a 9" pie pan, crimp edge, then prick bottom of unbaked shell with fork. Bake 425°, 12-15 minutes or until crust is golden brown. Cool completely before filling.

Lemon layer:

1+1/4 cups sugar
6 Tbsp. cornstarch
1+1/4 cups water
3 egg yolks, beaten
4-6 Tbsp. freshly squeezed lemon juice
1 Tbsp. freshly grated lemon rind
3 Tbsp. butter

In medium saucepan, combine sugar and cornstarch. Add water. Stir until smooth. Cook over medium heat until mixture thickens and boils, stirring constantly. Reduce heat; cook 1-2 minutes, stirring constantly. Remove from heat. Stir ¼ cup of hot mixture into egg yolks. Gradually stir yolk mixture back into mixture in saucepan. Cook over low heat until mixture simmers, then cook 1-2 minutes, stirring constantly. Remove from heat. Add lemon juice, rind, and butter.

Leave 1/3 cup of the mixture in the saucepan. Place remainder in a bowl. Let cool 15-30 minutes.

White Chocolate/Cream Cheese Layer:

8-ounce pkg. GF light cream cheese (Neufchatel), softened
1/3 cup hot lemon mixture from above
1 cup GF white chocolate baking chips

In a medium bowl, beat cream cheese until fluffy. Combine white chocolate chips and lemon

Bread and Muffin Recipes

mixture in saucepan. Stir just until chips are melted. Beat this mixture into the whipped cream cheese. Spread over bottom of prepared pie shell. When remaining lemon mixture is cool, spoon it over cream cheese layer. Refrigerate 2-3 hours or overnight until set. Garnish with whipped cream and toasted sliced almonds, if desired. Serves 8-10.

Bread and Muffin Recipes

Insanely Simple Danish

2 cups GFP Buttermilk Brown Rice Pancake Mix (#126002M)
1/4 cup softened margarine
2 Tbs. sugar
2/3 cup milk
1/4 cup raspberry jam

Glaze

2/3 cup powdered sugar
1 Tbs. warm water
1/4 tsp. gluten free vanilla

Combine all glaze ingredients and mix until smooth.

Preheat oven to 450°. Line a cookie sheet with parchment paper. Combine pancake mix, margarine, and sugar. Mix until crumbly. Stir in milk and blend until combined. Drop by rounded tablespoonfuls onto cookie sheet. Place 2 inches apart. With back of teaspoon, make a shallow well in center of each. Fill with jam. Bake 10 minutes. Let cool. Drizzle with glaze.

Makes 12.

Pantry Potato Cookies

8 cups potato chips (crushed to make 2 cups crumbs)
3/4 cup packed light brown sugar
8 Tbs. vegetable shortening
1 egg
1 tsp. gluten free vanilla
1 cup GFP Buttermilk Brown Rice Pancake Mix (# 126002M)

Preheat oven to 350°. Place potato chips in a plastic bag. Using a rolling pin, crush chips into coarse crumbs. In food processor, combine sugar and shortening until fluffy. Add egg and vanilla and blend. Add pancake mix and continue to combine until a smooth dough forms. Add 1 cup of crumbs and combine on low speed.

Spray vegetable spray on hands. Roll dough into balls. Dip each ball into remaining 1 cup of crumbs. Place on parchment lined cookie sheet 2 inches apart. With the bottom of a drinking glass, flatten each ball of dough. Bake 15 minutes or until edges of cookies are brown. Remove from oven and let cool on wire rack.

Makes 24 cookies.

Raspberry Almond Crumb Cake

2 c. GFP Buttermilk Brown Rice Pancake Mix (#126002M)
1/2 c. almond flour
3/4 c. softened margarine or butter
1 tsp. vanilla

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2/3 c. sugar
1 egg
8 oz. raspberry jam

Preheat oven to 375°. Spray a 9 x 13 pan with vegetable spray. Blend together pancake mix and almond flour. Add butter, vanilla, and sugar to blend. Reserve ½ cup of this mixture for topping. Add egg to rest of flour mix. Press dough over bottom of baking pan. Bake for 10 minutes or until slightly browned. Remove from oven and cool. Spread jam over dough. Sprinkle reserved topping. Bake 10 minutes more or until browned. Cool in pan on wire rack. Cut into bars.

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Cream Cheese Frosting

1 ½ oz. low fat cream cheese
2 Tbs. softened unsalted butter
1 tsp. vanilla
½ tsp. orange or lemon juice
2-3 cups powdered sugar

Beat first four ingredients together until fluffy. Add half the powdered sugar. Beat well and add extra sugar as needed for smooth, thick consistency. Add color, if desired, and frost cookies.

Cut-Out Sugar Cookies

1/3 cup softened, unsalted butter
4-oz. low fat cream cheese
2 cups French Bread Pizza Mix (#126060M)
1 cup sugar
½ tsp. gluten-free baking powder
½ tsp. grated shredded lemon or orange peel
1 egg
1 tsp. gluten-free vanilla
1 tsp. orange or lemon juice

Beat butter and cream cheese together until fluffy. Combine 1 cup French Bread Mix, sugar, baking powder, and citrus peel. Beat into butter mixture. Add egg, vanilla and orange or lemon juice. Beat in remaining 1 cup of French Bread Mix. Cover and chill dough for 2 hours or overnight.

Preheat oven to 375°. Divide dough in half. Roll one piece between two sheets of plastic wrap until ¼ inch thick (or thinner). Peel off top layer of plastic wrap and cut into desired shapes with cookie cutters. Peel off bottom layer of plastic wrap and set on cookie sheets lined with parchment paper. Bake 10 minutes or until edges are slightly brown. Do not overbake. Cool completely. Frost or serve as is.

Makes 24-30 cookies

No-Rolling-Pin Crust (a.k.a. Easy Oil Pastry)

Adapted from recipe by Susan Purdy, author of “The Perfect Pie: 125 All-Time Favorite Pies and Tarts”

One 16 oz bag GFP Pie Crust Mix (#126061M) or 3 cups GFP French Bread & Pizza Mix (#126060M)
½ tsp. salt
1 Tbsp. sugar
2 large eggs, lightly beaten
1 cup vegetable oil (Replace 1/3 to ½ the oil with unsweetened applesauce for lower fat version)
4 Tbsp. milk or fruit juice

Toss together the dry mix, salt, and sugar. Beat together eggs, oil and milk and add to dry

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mixture. Use fork and/or fingertips to blend ingredients. As soon as the dough holds together, gather mixture in plastic wrap. Using plastic wrap as a “glove” press evenly into 2, 9-inch pie pans. Build up the edges and pinch into scallops. Brush the surface with a beaten egg yolk.

Follow your favorite recipe for filling and baking instructions. Or bake crust for 30 minutes in 350-degree oven and fill with your favorite cold filling.

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GLAMOROUS TOPPINGS

Instead of making two pies, use the second piece of dough to make a top crust.

Try using cookie cutters to cut out shapes in patted/rolled out dough.

Cut strips of dough and make a spiral or a latticework on top of the filling before baking.

Make a streusel topping with the GFP Crisp and Crumble Mix and using your favorite pie filling recipe.

Pinwheel Cookies

Here's an easy trick using the recipe for cut-out cookies that is on the front of this newsletter.

Prepare one recipe of the "Cut out Cookies" omitting the citrus peel. Replace the lemon or orange juice with an additional teaspoon of g-f vanilla and add an additional beaten egg to the dough.

Divide dough in half and add 1/3 cup unsweetened cocoa to half the dough.

Preheat oven to 350°.

Between sheets of plastic wrap, roll out each portion of dough until it's 1/4-inch thick. Remove top sheet from each and lay the chocolate dough over the vanilla dough, leaving a 1/4-inch of the vanilla dough showing on the edges. Pat and patch chocolate layer over top of vanilla layer as necessary. Gently roll in a jelly-roll fashion, peeling away plastic wrap as you roll. Chill for 1 hour. Slice into 1/4-inch thickness. Lay on lightly oiled cookie sheets and bake 12 to 14 minutes or until edges are just slightly brown.

Makes 40 cookies.

These freeze well.

Slice 'n Bake Peanut Butter Cookies

Keep a "log" on hand in the refrigerator for last minute holiday parties. Let the kids in the family help slice & bake these.

1/2 cup (1 stick) unsalted butter, softened

3/4 cup smooth or chunky peanut butter

1/3 cup packed light brown sugar

2 1/2 cups Old Fashioned Cake & Cookie Mix (#126029M or 126031M)

1 large egg

1 tsp. gluten-free vanilla

In a large bowl, beat butter with peanut butter and brown sugar until mixture is fluffy. Add the cake mix, egg and vanilla and mix together. Dough will be thick and crumbly.

"Knead" the dough with fingertips until smooth.

Shape into 2 long rolls and wrap well. Chill at least 2 hours or overnight.

Slice logs into 1/4-inch slices. Place on oiled cookie sheets and bake 8-10 minutes or until dough

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is set.

Do not overbake.

Makes 36 - 42 cookies

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Cranberry Orange Pinwheels

Adapted from "Pillsbury's Complete Book of Baking," 1993

Filling:

1 Tbsp. cornstarch
¾ cup whole berry cranberry sauce
¼ cup orange marmalade

Cookie Dough:

¾ c. firmly packed brown sugar
½ cup (1 stick) unsalted butter, softened at room temp.
1 egg
1 ¾ cups French Bread Mix (#126060M)
1 tsp. baking powder
1 tsp. freshly grated orange peel
½ tsp. allspice

In a small saucepan, combine filling ingredients. Bring just to a boil over medium heat, stirring constantly. Refrigerate until chilled. In large bowl, beat brown sugar, butter, and egg until light and fluffy. Stir in rest of ingredients and mix well. Cover and refrigerate 1 hour for easier handling.

Roll dough between 2 pieces of oiled plastic wrap into a 16x8-inch rectangle. Spread cooled filling evenly over dough to within ½" of edges. Starting with 16-inch side, roll up jelly-roll fashion. Cut in half to form two 8" rolls. Wrap each roll in plastic wrap.

Refrigerate 2-3 hours or overnight. Heat oven to 350°. Grease cookie sheets. Using very sharp, thin knife, cut dough into ¼" slices. Place 2" apart on baking pans. Bake 6 minutes or until just set. Do not over bake. Remove from cookie sheets. Cool.

Easy Three-way Shortbread Cookie Dough

Melt-in-your-mouth, ultra buttery sugar cookies - this is quintessential holiday baking! Any way you prepare them, people will think they came straight from a fancy bakery.

1 bag (25 oz.) GFP Old Fashioned Cake and Cookie Mix (# 126029M)
½ cup cornstarch
2 sticks unsalted butter, softened at room temp.
4 egg yolks
1 Tbsp. GF almond extract or flavor*

*Optional: Add 3 teaspoons freshly grated lemon or orange rind to dough.

Preheat oven to 350°. Toss together mix and cornstarch. Set aside. Mix together butter, yolks, and flavoring. Add the dry ingredients and mix thoroughly with hands until dough is soft and buttery. (May be refrigerated or frozen at this point for later use.)

1) Dainty "Melting Moments" – Form dough into small ½ " diameter balls and press out onto an ungreased baking sheet into small rounds. Bake about 5 minutes. DO NOT

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OVERBAKE...cookies will look very pale. Cool and serve with a dot of raspberry preserves or marmalade on top.

Optional: Try making thumbprint cookies with the balls of dough by making a depression in the dough with finger and filling with a small amount of jam. Baking time may be a little longer.

2) Cutout Cookies - Roll dough out between 2 pieces of oiled plastic wrap to about ¼” thick. Cut into shapes. Transfer to ungreased baking sheet, and sprinkle with colored sugar if desired. Bake about 5-6 minutes. DO NOT OVERBAKE.

3) Lazy Day Shortbread Cookies – Pat dough evenly into two ungreased 15x10x1 inch baking pans. With a sharp knife, score dough all the way through to create diamond shapes. Bake about 8-10 minutes ONLY. While still warm, cut again through score lines. When cool carefully remove shapes from pan for serving.

Easy Whoopee Pies

1 bag GFP Danielle’s Decadent Chocolate Cake Mix (#126041M)
2 to 4 muffin top pans, lightly oiled

Prepare cake mix according to package directions, but reduce milk or water to ¾ cup and use just one egg. Spoon by 1/8 cupfuls into muffin top pans. Do not smooth tops. Bake 12 min in 350° oven or until toothpick comes out clean. Turn onto a wire rack and cool. When cool, assemble sandwich style with a generous amount of filling (below) in center.

Filling:

5 Tbs. softened butter or margarine
2 c. confectioner’s sugar
2 tsp. g-f vanilla

Beat together until fluffy.

Rugelach

A Cookie Recipe in “Cooking with Memories” by Lora Brody

The dough:

2 sticks unsalted butter, softened at room temp.
8 oz. cream cheese, softened at room temp.
½ cup sugar
1 tsp. gluten-free vanilla
2 cups French Bread/Pizza Mix (#126060M)

Cream butter and cream cheese. Mix in sugar and vanilla. Beat until smooth. Beat in flour until smooth. Form dough into four balls and cover each in plastic wrap. Refrigerate for several hours.

Filling:

1 cup granulated sugar
½ cup packed brown sugar
1 tsp. cinnamon

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1 cup currants
1 cup toasted walnuts, coarsely chopped
Combine all ingredients.

To assemble:

1, 12-oz. jar apricot preserves, heated
¼ cup milk
2 Tbs. sugar mixed with 1 tsp. cinnamon
Remove dough from refrigerator and let sit at room temp. for 15 minutes.

Preheat oven to 350°. Line three cookie sheets with parchment. Roll out each portion of dough between 2 sheets of plastic wrap into a 9-inch circle, 1/8 inch thick. Cut dough into 12 triangles or pieces of “pie.” With a thin knife, loosen the triangles and coat one side with a thin layer of preserves. (Chill dough for 30 minutes if too soft to handle.) Sprinkle with generous amount of filling and press gently into the dough.

Beginning at the wide end, roll the triangle up and bend the ends around to form a slight crescent shape. Place rugelach about 1 ½ inches apart on baking sheet. Chill 30 min. Brush with milk. Sprinkle with cinnamon and sugar mixture. Bake 16 to 18 minutes or until lightly browned.

Makes 4 dozen. Keeps 3-5 days at room temp. or 3 months frozen.

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Almond Plum Crisp

½ cup coarsely chopped toasted almonds
1 bag Gluten-Free Pantry Crisp & Crumble Mix (Item #126020M)
5 Tbs. melted butter
1 ½ lbs.- about 10 large black plums*
½ cup sugar
1/3 cup water
1 Tbs. cornstarch
½ tsp. almond extract

Preheat oven to 350°. Lightly oil an 8-x-8-inch pan.

1. In a small bowl, combine almonds, mix and butter. Reserve. Wash and pit plums and cut in quarters.
2. In a large saucepan, combine plums and sugar. In a small bowl, mix the cornstarch and the water and add to plums. Simmer, stirring for 15 min. Remove from heat and add almond extract.
3. Transfer to pan and crumble topping over plums. Bake 25 min. or until topping is crisp. Cool slightly and serve with ice cream or frozen yogurt.

* Canned plums with ½ the syrup may be used

Auntie's Famous Apple Cake

3 cups peeled, sliced apples (Granny Smith are good)
5 Tbs. sugar
5 tsp. cinnamon
3 cups French Bread/Pizza Mix (Item 126060M)
2 cups sugar
3 tsp. g-f baking powder
1 tsp. salt
4 eggs
1 cup vegetable oil
1/2 cup +2 Tbs. orange juice
Grated rind of 1/2 orange

Preheat oven to 375°. Lightly oil a tube cake pan.

1. Toss apples with 5 Tbs. sugar and the cinnamon. In a large mixing bowl, combine mix, sugar, baking powder, and salt. Toss with a fork to combine.
2. In a separate bowl, combine eggs. Oil, juice, and rind.
3. Combine dry and liquid ingredients and mix until smooth.
4. Spread one-third batter over the bottom and slightly up the sides of the prepared pan. Cover with half the apple mixture. Then cover with another third of the dough. Use a spatula to smooth the batter over the apples. Repeat with remaining apples and batter and smooth the top of the cake so the batter fills in around the apples.
5. Bake 1 hour. Cover with aluminum foil and bake another 20 minutes. Remove from oven and cool in pan set on wire rack for 1 hour. Remove to a serving plate. Cut and serve. Serves 10-12

Bread and Muffin Recipes

Celebration Cupcakes

Great for a Party!

2 1/3 cups + 2 Tbs. Muffin & Quick Bread Mix (Item #126005M or 126012M)
1, 3 oz. package gluten-free vanilla
or chocolate pudding
2 eggs
1 1/4 cups milk
1/2 cup vegetable oil
1 tsp. gluten-free vanilla
3/4 cup semisweet chocolate chips

Heat oven to 375°. Line 2 standard muffin tins with muffin papers. (Makes 18 muffins.)

1. Combine mix and pudding. In a separate bowl, combine eggs, milk, oil, and vanilla. Beat into dry ingredients and fold in chocolate chips.

2. Spoon into prepared muffin tin and bake 20-22 minutes or until a toothpick inserted in the center comes out clean. Remove and cool before serving.

This batter also makes 24-32 yummy mini-muffins. Bake these about 12 min.

Lemon Curd

1/2 cup confectioners sugar
3 egg yolks
Zest & juice of 2 lemons
4 Tbs. butter, softened

In small saucepan, combine sugar and yolks. Slowly add lemon juice and cook over medium heat, stirring constantly until it thickens and coats the spoon. Remove from heat. Whisk in butter and zest. Cool. See Quick Tips for delicious uses.

BLUEBERRY COBBLER

4 cups blueberries
1/3 cup sugar
1 tsp cinnamon
Preheat oven to 375°. Combine above ingredients and spread into bottom of an 11-x-7 inch pan.

1 cup GLUTEN-FREE PANTRY FRENCH BREAD MIX (#126060M)
1/3 cup sugar
2 tsp. baking powder
2 Tbs. vegetable oil
3/4 cup milk
1 egg
1/2 tsp vanilla

Combine and mix well. Spread over berry mixture. Bake 28-30 minutes.
Cool and serve with whipped cream or ice cream.

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PEAR SPICE SWIRL CAKE

4 Tbs. melted butter
2 ripened pears-core and slice into 16 wedges
1/2 cup brown sugar
1 tsp. grated lemon peel
1 tsp. grated orange peel
1 tsp. ground ginger
1 egg
1/4 cup vegetable oil
1/2 cup milk
1 1/2 cups GFP Buttermilk Brown Rice Pancake Mix (#126002M)
1/2 cup sugar

Preheat oven to 350°. Spray a 9 inch round cake pan with vegetable spray. Pour melted butter into bottom of cake pan. Make sure to coat entire pan. Place pear wedges in a spiral shape all around pan. Depending on size, use as many as will fit. Combine brown sugar, lemon peel, orange peel and ginger. Sprinkle half of this mixture over pears. Combine egg, oil and milk. Add pancake mix and sugar to egg mixture. Blend thoroughly. Pour mixture into pan. Sprinkle with remaining brown sugar mix. Bake 35-40 minutes. Make sure toothpick inserted into center comes out clean. If too much browning, cover with foil and continue to bake. Remove from oven. Let cool 10 minutes. Carefully, loosen sides of cake with knife. Invert cake onto serving platter. (Adapted from The Hartford Courant)

DOUBLE DECKER CHOCOLATE CAKE

2 bags Gluten-Free Pantry Danielle's Chocolate Cake Mix (#126041M or #126043M)
1 1/2 cup chopped pecans
1-7 1/2 oz. jar Marshmallow Fluff
1 1/2 cup gluten free chocolate chips
15-18 gluten free caramels
2 tsp. gluten free vanilla

Preheat oven to 350°. Prepare 2 chocolate cakes according to package directions. Remove from oven and let cool. Transfer to cookie sheet. Spread a layer of fluff on each cake. Place cookie sheet in oven for 8-10 minutes. Do not let the fluff brown. Remove from oven and cool. Transfer one layer to a serving plate. Combine caramels and vanilla and microwave. Mixture should be soft enough to drizzle over each cake layer. Microwave chocolate chips and drizzle the same way. Sprinkle each layer with nuts. Using 2 spatulas, place one layer on top of the other to form a double layer cake. Enjoy!

Adapted from The Baker's Catalogue

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MOLTEN CHOCOLATE CAKES

6 Tbs. Beth's All Purpose GF Baking Flour (#126013M)
1 tbs. xanthan gum (#126046)
4 oz. GFP Semi-Sweet Chocolate Chips (#126044)
1/2 c. butter
1 c. confectioners sugar
2 eggs
2 egg yolks
additional butter to coat soufflé dishes

Preheat oven to 425°. Combine flour and xanthan gum and set aside. In microwave, heat chocolate chips and butter on high for 1 minute or until butter has melted. Stir with whisk until all of chocolate has melted. Stir in sugar and whisk thoroughly to blend. In mixer, whisk together eggs and yolks on medium speed for about 3 minutes. Pour into chocolate mixture. Spoon mixture evenly into 4 custard (or small soufflé) dishes that have been buttered. Place on a baking sheet and bake in oven for 14 minutes. Cakes are done when sides are firm and center is still soft. Remove from oven and let set 1-2 minutes. With sharp knife, loosen cakes and invert onto serving dish. Use chocolate syrup and whipped cream to garnish. Serve immediately.

(Adapted from a recipe by Kraft Foods)

Cream Puffs

1 cup water
6 Tbs. unsalted butter
1/8 tsp. salt
1 1/4 cup Tom's Light Gluten Free Bread Mix (#126028)
4 eggs

Preheat oven to 425 medium saucepan, combine water, butter and salt. Bring to a boil and remove from heat. Immediately add flour and stir quickly with a wooden spoon. Return to heat and continue stirring until dough is a moist ball and all liquid is absorbed. Transfer to mixing bowl. Cool approximately 5 minutes. Add 1 egg and beat with electric mixer until thoroughly incorporated. Repeat with remaining eggs, adding 1 at a time. Using a small ice cream scoop, scoop onto parchment lined baking sheet. Leave a few inches between each puff. Bake 20-22 minutes. Each puff should be golden and dry. When cool enough to handle, using a serrated knife, cut each in half horizontally and let cool completely. Fill with whipped cream. Makes approximately 16 small puffs.

Bread and Muffin Recipes

PUMPKIN CHEESECAKE

Graham Cracker Crust (adapted from a recipe by Rebecca Reilly)

1 cup Gluten – Free Pantry French Bread and Pizza Mix (#126057M)
1 cup brown rice flour
1/4 cup soy flour
1/2 cup brown sugar
1 3/4 tsp. ground cinnamon
1 tsp. baking powder
3/4 tsp. xanthan gum
1/2 tsp. baking soda
1/2 tsp. salt
7 Tbs. unsalted butter-chilled and cut into pieces
3 Tbs. cold water
3 Tbs. honey
1 tsp. gluten free vanilla
5 Tbs. melted butter (for crumbs)

Mix together the first 9 ingredients. Gradually add the butter to this mixture, working it in with fingertips. Stir in water, honey and vanilla. If too dry, add another tablespoon of water. Form dough into a ball.

Refrigerate 1 hour.

Preheat oven to 325°. Cut off a piece of dough and roll out between 2 pieces of parchment paper to 1/8" to 1/4" thickness. Cut into 2 x 3 inch pieces and prick lightly with a fork. Place on parchment lined cookie sheets.

Leave a little room between each piece. Bake 12-14 minutes or until golden. Cool before transferring to a rack.

In a food processor, process the crackers into crumbs. Add 5 Tbs. melted butter and press into the bottom of a 10 inch springform pan.

Cheesecake Filling

2 packages gluten free cream cheese
1- 16 oz. can Libby's pumpkin puree
1/2 cup brown sugar
1 tsp. gluten free vanilla
1/2 tsp. ground cinnamon
1/2 tsp. ground cloves
1/2 tsp. ground ginger
2 large eggs

Preheat oven to 350°.

Combine in food processor softened cream cheese, pumpkin, brown sugar, vanilla and spices. Add eggs, 1 at a time. Pour into springform pan, lined with graham cracker crumbs. Bake 30-40 minutes or until center is set. Cool on rack for 1 hour. Chill several hours or overnight. Remove from pan. Serve with cool whip or whipped cream topping.

Bread and Muffin Recipes

GLUTEN FREE PANTRY FLOWERPOT

1 bag GFP Danielle's Chocolate Cake Mix (#126041M)
1 – 8 oz. container Cool Whip
1 – 4 oz. Jello Instant Chocolate Pudding Mix
1/4 lb. gummi worms
2 boxes Glutano Chocolate O's Sandwich Cookies (#987008)
1-7 inch flowerpot
flowers for decoration
garden trowel

Prepare cake mix according to package directions. Let cake cool. Cover the inside of the flowerpot with foil so nothing will leak. Prepare chocolate pudding according to package directions. Combine with Cool Whip. Cut a piece of cake to fit bottom of pot. Layer Cool Whip mixture. Drop in some worms. Cut another piece of cake to form another layer. Continue with Cool Whip, worms and cake until all have been used. In a food processor, process cookies into crumbs. Sprinkle top of pot (about 1 inch) with cookie crumbs. "Plant" a flower in the middle. Refrigerate 1 hour for pudding to thicken. Serve with a garden trowel.

For individual servings : Instead of flowerpot, substitute Cerrone Waffle Cones (#385). To stand up cones while filling, use a cut out egg carton. Turn over and place cones in holes.

PINEAPPLE NUT DUMP CAKE

1, 20 oz. can crushed pineapple and liquid
1, 20 oz. can crushed pineapple, drained (reserve ½ cup liquid)
1, 15-oz. bag GF Pantry Old Fashioned Cake and Cookie Mix (126029M or 126031M)
6 Tbs. cold margarine or butter, cut into small pieces
1 1/2c chopped pecans

Preheat oven to 350.

Spread both cans of pineapple over bottom of lightly greased 13x9 pan.

Sprinkle cake mix over fruit. Dot evenly with margarine.

Sprinkle with pecans. Pour remaining juice around the edges of pan.

Bake 45-50 minutes or until bubbly.

Serve with whipped cream or ice cream, if desired.

GINGER PEAR COFFEE CAKE

1- 15 oz. bag GFP Old Fashioned Cake and Cookie Mix (#126029M)
1 egg
6 Tbs. melted butter
3/4 cup buttermilk
2 tsp. vanilla
1 1/2 cup fresh pears—peeled and diced

Topping: 1/2 bag GFP Crisp and Crumble Topping (#1126020M)

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2 1/2 Tbs. softened butter
2 Tbs. crystallized ginger-chopped

Preheat oven to 350°. Spray an 8 by 8 inch pan with vegetable spray. In mixer, combine egg, melted butter, buttermilk and vanilla. Add cake mix and combine. Fold in pears. Pour into pan. Topping : Combine Crisp and Crumble with butter. Add chopped ginger. Sprinkle topping over cake batter. Bake 45 minutes or until toothpick inserted in center of cake comes out clean. Cool before serving.

Adapted from Penzeys Spices Catalog

MOCHA BROWNIE PUDDING PIE

1/3 cup hot water plus 1 Tbs.- divided
4 tsp. instant coffee granules - divided
2 cups Gluten Free Pantry Chocolate Truffle Brownie Mix (#126021M)
2 tsp. gluten free vanilla – divided
2 egg whites
3/4 cup plus 2 Tbs. 1% milk
1 – 4 oz. gluten free instant chocolate pudding mix
1 – 8 oz. reduced calorie dairy free whipped topping – divided

Preheat oven to 350°. In medium bowl, combine 1/3 cup hot water with 2 tsp. coffee granules. Stir well. Add brownie mix, 1 tsp. vanilla and egg whites. Stir until well blended. Pour into 9 inch pie plate sprayed with vegetable spray. Bake 30 minutes. Remove from oven and allow to completely cool. Meanwhile, combine milk, 1 tsp. coffee granules, remaining vanilla and pudding mix. Beat at medium speed for 1 –2 minutes. Gently fold in 1/2 of whipped topping. Spread mixture over cooled brownie crust. Combine remaining teaspoon coffee granules with 1 Tbs. water. Mix well. Gently fold in remaining whipped topping. Spread over pudding layer. Refrigerate 1 hour to set.

Adapted from a recipe in Cooking Light

4 LAYER MAGIC BARS

1 package Gluten Free Pantry Chocolate Chip Cookie, Square and Cake Mix (#126037M)
2 eggs
2 tsp. gluten-free vanilla
7 oz. unsweetened coconut
1- 14 oz. can fat free or low fat sweetened condensed milk
2 cups gluten-free chocolate chips (#126044)
1 cup coarsely chopped walnuts or pecans

Preheat oven to 350°. Spray a 9 x 13 pan with vegetable spray. Prepare chocolate chip cookie mix according to package directions for cookies and press this dough into prepared pan. Bake 15-20 minutes or until golden

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brown. Cool 10 minutes. In mixing bowl, beat eggs until foamy. Add vanilla, coconut and condensed milk. Beat 2 minutes. Spoon mixture evenly over chocolate chip layer. Bake additional 20 minutes or until top is golden brown. Remove from oven and cool. Melt chocolate chips and carefully pour over coconut layer. Sprinkle with nuts. Refrigerate 2 hours or until chocolate is set. Cut into bars. Makes about 30 bars.

Bread and Muffin Recipes

CRANBERRY NUT BARS

Crust:

1 c. GFP BETH'S ALL PURPOSE BAKING FLOUR (#126013M)
1/2c. chopped nuts
1/2c. packed brown sugar
1/2tsp. salt
6 Tbs. cold butter

Filling:

2 tsp. GFP All Purpose Baking Flour (#126013M)
1/ 2 tsp. baking powder
2 beaten eggs
1c. sugar
1Tbs. milk
1Tbs. gluten-free vanilla
1c. fresh cranberries-chopped
1/2c.unsweetened coconut
1/2 c. chopped nuts
1 1/2tsp. grated orange peel

Preheat oven to 350°. In mixing bowl, combine flour, nuts, brown sugar and salt. Cut in butter until mixture is crumbly. Press into 8-inch square baking dish that has been sprayed with vegetable spray. Bake 20 minutes. Meanwhile, in separate bowl, combine flour and baking powder. Add eggs, sugar, milk and vanilla. Fold in cranberries, coconut, nuts and orange peel. Pour filling mixture over crust. Return to oven and bake additional 25 minutes. Remove from oven and cool on rack. Cut into bars when completely cooled.

Adapted from a recipe in "Quick Cooking Magazine"

CRISPY RICE MARSHMALLOW BARS

10-oz package g-f marshmallows
2 Tbs. margarine
5 cups GFP Crispy Rice (#367)

In large saucepan, heat marshmallows and margarine over low heat just until marshmallows are melted. Remove pan from heat and stir in Crispy Rice. Spread mixture evenly into a lightly oiled 9-x-13 inch pan. Chill at least one hour. Cut and serve.

DATE-NUT SQUARES

3 c. Gluten Free Pantry Crispy Rice Cereal (#128028) -crushed
1 c. chopped nuts
1 c. chopped dates (can substitute figs)
2 eggs
1/2 c. sugar
1/4 c. milk
1 tsp. baking powder

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Mix together crumbs, baking powder, nuts and figs.
Beat eggs. Add sugar and milk. Add this to cereal mix.
Pour into 8 x 8 pan sprayed with vegetable spray.
Bake 400°-15-20 minutes. . Cut into squares when cool.

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PRETZEL BARS

1 cup sugar
1 cup light corn syrup
1/2 cup peanut butter
5 cups Organic Whole Grain Crispy Rice Cereal (#128028)
1 bag Glutano pretzels (#350) – broken into pieces
1 cup chocolate M&M's

In a glass bowl, combine sugar and corn syrup. Microwave 2-3 minutes or until sugar has dissolved. Add remaining ingredients. Mix well until thoroughly combined. Spray a 13 x 9 inch pan with vegetable spray. Press mixture evenly into pan. Refrigerate several hours. Cut into bars.

WITCHES KISSES

1 package GLUTEN-FREE PANTRY CHOCOLATE TRUFFLE BROWNIE MIX (#126021M)
10 Tbs. softened margarine
4 cups confectioners' sugar
4 tsp.-free vanilla
1 bag Hershey's Kisses

Preheat oven to 350°. Line mini muffin pans with paper liners. Prepare brownie mix according to package directions. With small melon ball scoop, scoop mix into each section. Bake for 10 minutes. Cool 5 minutes. In food processor, combine margarine, sugar and vanilla. Beat until fluffy. With small spatula, spread sugar mixer on top of each brownie. Top with a chocolate kiss. Makes about 5 dozen mini brownies.

Note: If you would like to make larger treats, half fill larger muffin tins with brownie mixture. Bake about 14 minutes. Decorate as above.

LEMON- LIME JELLO CAKE

2 Bags GFP OLD FASHIONED CAKE AND COOKIE MIX (#126029M)
2 cups boiling water
1, 4 oz. package Jello Lemon Gelatin
1, 4 oz. package Jello Lime Gelatin
1, 8 oz. container Cool Whip

Prepare two 9 inch round cakes according to package directions. Let cool.

Pierce each cake with a fork at 1/2 inch intervals. Add 1 cup of boiling water to each Jello package. Stir well to make sure all of Jello has dissolved. Pour lemon over 1 cake layer and lime over other cake layer. Refrigerate several hours until firm.

To unmold cake layers, place each in sink with hot water touching bottom of pan for 15 seconds. Unmold 1 layer and place on a serving dish. Spread 1 cup of Cool Whip on top. Unmold other layer and place on top of Cool Whip. Completely frost top and sides of cake with remaining Cool Whip. Refrigerate about 1 hour. Enjoy!

Bread and Muffin Recipes

Orange Sunrise Cake

2, 15-oz. bags Old Fashioned Cake & Cookie Mix (#126029M)

Preheat oven to 350°. Lightly oil a 9-13-inch pan. Prepare mix according to instructions on bag, substituting orange juice for milk or water. Bake for 30-32 minutes or until a toothpick inserted in the center of the cake comes away clean.

Let cake cool for 15 minutes in pan. Turn onto wire rack and cool completely.

Set on serving platter and frost with recipe below. Garnish with orange slices

Frosting

Beat together:

1, 8-oz. package low-fat or regular cream cheese, softened at room temperature

1 1/2 cups confectioner's sugar

1/4 cup orange juice

1 tsp. g-f vanilla

1 Tbs. grated orange peel, optional

1, 11-oz. can Mandarin Orange slices, drained (for garnish) or fresh orange slices

CHOCOLATE PEANUT BUTTER CREAM CAKE

2 bags GFP Danielle's Chocolate Cake Mix (#126041M)

Filling: 4 Oz. softened cream cheese

1/4 c. peanut butter

2 Tbs. confectioners sugar

1 c. Cool Whip

Frosting: 8 Oz. softened cream cheese

1/2 c. softened unsalted butter

1 1/2 c. confectioners sugar

1 tsp. gf vanilla

Preheat oven to 350°. Prepare cake mixes according to package directions.

While cakes are cooling, prepare filling. In small mixing bowl, beat cream cheese, peanut butter and sugar. Fold in Cool Whip. Mixture should be smooth and fluffy. Spread evenly between cooled cake layers. To frost cake: Beat cream cheese and butter together until light and fluffy.

Add sugar and vanilla. Beat until smooth. Frost cake. (Can add colored sugar for decoration).

CREAM PUFFS

1 cup water

6 Tbs. unsalted butter

1/8 tsp. salt

1 1/4 cup Tom's Light Gluten Free Bread Mix (#126028)

4 eggs

In medium saucepan, combine water,°Preheat oven to 425 butter and salt. Bring to a boil and

Bread and Muffin Recipes

remove from heat. Immediately add flour and stir quickly with a wooden spoon. Return to heat and continue stirring until dough is a moist ball and all liquid is absorbed. Transfer to mixing bowl. Cool approximately 5 minutes. Add 1 egg and beat with electric mixer until thoroughly incorporated. Repeat with remaining eggs, adding 1 at a time. Using a small ice cream scoop, scoop onto parchment lined baking sheet. Leave a few inches between each puff. Bake 20-22 minutes. Each puff should be golden and dry. When cool enough to handle, using a serrated knife, cut each in half horizontally and let cool completely. Fill with whipped cream. Makes approximately 16 small puffs.

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SUNSHINE CAKES

1 bag GFP Spice Cake and Gingerbread Mix (#126032M)
8 Tbs. light corn syrup
1 – 20 oz. can sliced pineapple rings
8 maraschino cherries

. Prepare cake mix according to°Preheat oven to 350 package directions. Spray 2 jumbo muffin pans with vegetable spray. Place 1 Tbs. of corn syrup in each of 8 muffin cups. On top of the syrup press a slice of pineapple. Put a cherry in the center of each pineapple slice. Fill each muffin approximately ½ full with the cake mix. Place in oven and bake 40-42 minutes. Remove from oven and invert onto baking sheet. Gently tap to loosen. Let cool. (adapted from a recipe in Family Circle Magazine)

BROWNIE KISSES

1 package GLUTEN-FREE PANTRY CHOCOLATE TRUFFLE BROWNIE MIX (#126021M)
10 Tbs. softened butter or margarine
4 cups confectioners' sugar
4 tsp. gluten-free vanilla
1 bag Hershey Kisses

Line°Preheat oven to 350 mini muffin pans with paper liners. Prepare brownie mix according to package directions. With small scoop, place one scoop of mix into each paper. Bake 10 minutes. Cool 5 minutes. In food processor, combine butter or margarine, sugar and vanilla. Process until fluffy. With small spatula, spread sugar mixer on top of each brownie. Top with a chocolate kiss. Makes about 5 dozen mini brownies.

PECAN LOGS

1 stick softened butter
1/3 cup sugar
1 egg
1 tsp. gluten free vanilla
1 cup GLUTEN-FREE PANTRY COUNTRY FRENCH BREAD MIX (#126057M)
2/3 cup almond flour
1/4 tsp. salt
1 cup chopped pecans
1 cup gluten-free chocolate chips, melted

Beat butter, sugar, egg and°Preheat oven to 350 vanilla until creamy. Stir in flours and salt. Mix all to combine into a soft dough. Pinch off dough by teaspoonfuls. Roll into 2-inch logs. Dip each log into chopped pecans. Bake 15 minutes or until golden. Remove from oven and cool on rack. When completely cool, dip into chocolate. Set on wire rack. Makes approximately 18 logs.

Peanut Butter Bars

(Adapted from a recipe in The Hartford Courant)

1 bag GFP OLD FASHIONED CAKE AND COOKIE MIX (#126029M)
1 cup peanut butter, smooth or crunchy
1/2 cup melted butter
2 eggs
Filling:

Bread and Muffin Recipes

1 cup GFP CHOCOLATE CHIPS (#126044)
1-14 oz. can sweetened condensed milk (I use the low-fat condensed milk)
2 Tbs. butter

Preheat oven to 350°.

In mixer, combine cake mix, peanut butter, butter and eggs. Mix until dough forms. Remove 1 cup of dough and set aside. Press remaining dough into the bottom of a 9 x 13 baking pan. In a microwavable bowl, combine chocolate chips, milk and butter. Microwave 1-1 1/2 minutes or until chips have melted. Stir to get a smooth consistency. Pour chocolate over dough layer. Drop pieces of remaining dough all over the chocolate filling. Bake 25-30 minutes or until chocolate is no longer shiny. Surface will look wrinkled. Remove from oven. Cool completely or refrigerate before cutting into bars.

Party Cupcakes

2 eggs
1 ¼ cups milk
½ cup vegetable oil
1 tsp. gluten-free vanilla (#956089)
2 1/3 cups All Purpose Muffin Mix (#126005M or 126012M)
1, 3.4 oz. package of instant gluten-free pudding (vanilla, chocolate or pistachio)
¾ cup chocolate chips (#126044)

Combine eggs, milk, oil, and vanilla. Fold in Muffin mix and pudding. Mix to combine and fold in chocolate chips.

Spoon into 18 muffin tins and bake at 375° for 12-15 minutes.