

DELICIOUS
RECIPES
FOR
THE GLUTEN-
FREE PANTRY'S
Old Fashioned
CAKE & COOKIE
MIX

Updated August 2002
Recipes Are Perfect for the 15-oz. Cake Mix



Snickerdoodles



3 2/3 cups Old Fashioned Cake &
 Cookie Mix
 8 Tbs. vegetable shortening
 6 Tbs. softened butter or margarine
 2 tsp. gluten-free vanilla
 3 large eggs plus 1 egg white, lightly beaten
 2 Tbs. sugar mixed with 1 Tbs. cinnamon (for coating
 cookies)

Preheat oven to 350 degrees. Lightly grease 2 cookie
 sheets. In a large bowl, beat shortening and butter until
 fluffy. Add mix. Beat to combine. Add vanilla and eggs
 and beat. Roll dough into 1-inch balls and roll in sugar/
 cinnamon mixture to coat all sides. Set one inch apart on
 cookie sheets and bake 15 minutes. Remove and cool.
 Makes 40-48 cookies.

Slice 'n Bake Peanut Butter Cookies

1 stick (1/2 cup) unsalted butter, softened
 3/4 cup peanut butter (smooth or chunky)
 1/3 cup packed light brown sugar
 2 1/2 cups **GFP Old Fashioned Cake & Cookie Mix**
 1 tsp. GF vanilla
 1 large egg

In a large bowl, beat butter with peanut butter and brown sugar
 until fluffy. Add the cake mix, egg and vanilla and beat to com-
 bine. Dough will be thick and crumbly. "Knead" the dough
 with fingertips until smooth. Shape into 2 long logs. Cover
 tightly with plastic wrap. Chill at least 2 hours or overnight.

Preheat oven to 350 degrees. Slice logs into 1/4 inch slices and
 place on oiled cookie sheets. Bake 8-10 minutes until dough is
 set. DO NOT OVERBAKE.

*Note: Even young children will enjoy the slice and bake part of
 preparing this recipe and everyone will enjoy the end result!*

Old Fashioned Layer Cake

3 2/3 cups Old Fashioned
Cake & Cookie Mix
1 cup softened butter,
margarine or vegetable
shortening (or a
combination)
2 tsp. gluten-free vanilla
4 large eggs, lightly beaten
3/4 cup milk or water



Preheat oven to 350 degrees. Lightly grease 2 9-inch round cake pans. In a large bowl, beat shortening and butter until fluffy. Add mix. Beat to combine. Add vanilla and eggs and beat. Add milk. Stir to moisten. Spoon into pans. Bake 30 minutes. Cool 10 minutes. Remove from pans and cool completely. Frost with your favorite frosting.

For Chocolate Cake: add 1/3 cup unsweetened cocoa powder and 1 cup chocolate chips to cake mix.

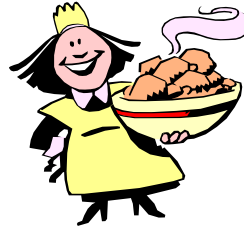
Quick Coffee Cake

Prepare mix as directed for Old Fashioned Layer Cake. Add 1 cup chopped plain or sweet and spicy nuts and 2 tsp. cinnamon to mixture. Pour into a 9-x-13-inch greased pan and bake 30-35 minutes. Cool, cut and serve.



Molasses Sugar Cookies

Kids of all ages love these cookies!



1/3 cup unsalted butter, melted
(vegetable shortening may be substituted)

1 egg, slightly beaten

3 Tbs. molasses

¼ tsp. ginger

¼ tsp. ground cloves

½ tsp. cinnamon

1 ¾ cups Old Fashioned Cake *and Cookie Mix*

¼ cup granulated sugar (to coat cookies)

Combine butter, egg, molasses and spices. Beat well. Add cake mix and beat to combine. Chill mixture 2 hours or overnight. Preheat oven to 350 degrees. Use a teaspoon or small scoop to scoop out chilled batter. Roll into 1-inch balls and roll in granulated sugar. Set on lightly greased cookie sheet, about 2 inches apart. Bake 8-10 minutes – longer for crunchier cookies. Cool slightly before removing from pan. Makes 24 cookies. This recipe may be doubled or tripled.

Sour Cream Blueberry Bundt Cake



Beat:

1 ¾ sticks unsalted butter, softened

Add:

3 2/3 cups Old Fashioned Cake & Cookie Mix

Beat in:

3 large eggs plus 1 egg white, lightly beaten

2 tsp. gluten-free vanilla

Fold in:

1 ½ cups light sour cream (check labels)
 ¾ cup frozen blueberries, unthawed (frozen, unsweetened raspberries may also be used)

Spoon into a well-greased, 12-cup bundt cake pan and bake 55 minutes. Cool 10 minutes. Turn onto a wire rack, dust top with powdered sugar and cool completely. Serves 12 (This freezes well.)

Chocolate Variation For Bundt Cake: In place of blueberries, fold in ¾ cup chocolate chips and add ½ cup powdered cocoa to dry mix.



Jenna's English Trifle

1 package of gluten-free vanilla pudding
 One layer of **Old Fashioned Cake & Cookie Mix** prepared as cake (reserve second layer for another use)
 ½ cup seedless raspberry jam
 1, 15-oz. can Delmonte Lite peaches
 2 Tbs. dry sherry
 ½ cup coconut, toasted in a 350 degree oven (8 min.)
 2 cups whipped cream
 1 cup toasted sliced almonds

Prepare pudding according to instructions for layer cake and chill until halfway set. Slice cake into thirds through the center and separate layers. Melt jam in microwave for 30 seconds to soften. Spread thin layer of jam over one side of each layer. Stack slices on top of each other and cut into 1-inch cubes. Scatter over the bottom of a large glass bowl. Sprinkle with toasted coconut. Drain peach liquid into a bowl and add sherry. Pour over cake and toss to coat. Sprinkle peaches over cake. Spoon pudding over peaches. Top with whipped cream and garnish with almonds. Chill and serve. Serves 8.

Sicilian Ricotta Cheese Cake

The Cake Mix:

½ cup vegetable shortening or softened unsalted butter

2 cups Old Fashioned Cake & Cookie Mix

2 large eggs, lightly beaten

1 tsp. gluten-free vanilla

½ cup milk

The cheese mix:

1 ½ lbs. whole milk ricotta cheese (reduced fat cheese may be substituted)

4 eggs, lightly beaten

¾ cup sugar

1 Tbs. gluten-free vanilla

2 Tbs. freshly squeezed lemon juice

3 oz. (1/2 cup) mini chocolate chips

4 oz. candied fruit, coarsely chopped

1/3 cup golden raisins

2 tsp. grated lemon peel

1 ½ tsp. cinnamon

3 Tbs. sugar

Preheat oven to 350 degrees. Lightly oil a 9-x-13-inch pan. Beat shortening or butter until light and fluffy. Add the mix and beat to combine. Add eggs, vanilla, and milk and beat to combine. Spread over the bottom of the prepared pan. In a large bowl, combine the ricotta cheese, 4 eggs, ¾ cup sugar, vanilla, and lemon juice. Fold in the chocolate chips, candied fruit, raisins, and lemon peel. Pour the mixture over the center of the cake. Do not spread. It will spread during baking. Mix cinnamon with the remaining sugar and reserve. Bake cake 40 minutes on center rack. Remove and sprinkle cinnamon mixture over the top of the cake. Bake on highest rack in the oven for another 20 minutes. Cool ½ hour then chill for at least 5 hours before serving.

Cranberry Swirl Spice Cake

1 cup softened, unsalted butter or margarine
4 cups Old Fashioned Cake *and*
Cookie Mix
2 tsp. cinnamon
1 tsp. nutmeg
1 tsp. cloves
4 eggs, lightly beaten
2 tsp. gluten-free vanilla
2 cups low-fat sour cream (check labels)
16 oz. can whole cranberries mixed with $\frac{3}{4}$ cup golden raisins
1 $\frac{1}{2}$ cups walnuts



Glaze: (Mix together)

$\frac{1}{4}$ cup confectioner's sugar
2-3 tsp. warm water
 $\frac{1}{2}$ tsp. gluten-free vanilla

Preheat oven to 350 degrees. Grease a 10-cup tube pan. Dust with rice flour. Beat butter until fluffy. Combine mix with spices. Add mix to butter and beat to combine. Add eggs and vanilla and beat well. Fold in sour cream. Layer half of the batter in pan. Spread with half the cranberry mixture and sprinkle with half the walnuts. Top with remaining batter, then cover with remainder of cranberry mixture and walnuts. Bake 60 minutes. Cool. Remove from pan and drizzle with glaze. Serves 8-10.

Heavenly Marble Cake

From Ann Vadakin

1 cup unsalted butter or
margarine or a combination
4 large egg whites
1 large egg
2 tsp. gluten-free vanilla
4 cups Old Fashioned Cake
and Cookie Mix
1 cup skim milk
4 Tbs. sifted unsweetened cocoa



Preheat oven to 350 degrees. Lightly grease a 9-inch springform pan. In a large bowl, beat butter until fluffy. Add egg and whites and vanilla and beat. Add mix and milk, alternating, and beat. Put 2 cups of batter in a separate bowl. Add sifted cocoa and stir to blend. Spoon batter into pan, alternating a large spoonful of white batter beside a spoonful of chocolate batter. Use a knife or the handle of a wooden spoon to make several swirls (about 8) through the batter. Bake 35-45 minutes or until cake pulls away from the edges of the pan and a toothpick inserted in the center comes out dry. Frost with one of the recipes below.

Buttercream Frosting

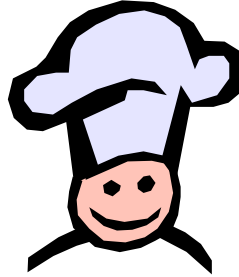
½ lb. Confectioner's sugar, sifted
½ cup unsalted butter or margarine, softened
1 tsp. gluten-free vanilla
1-2 Tbs. skim milk (add more or less for desired thickness)

Beat together all ingredients until smooth. Add more milk as needed to adjust to proper spreading consistency.

Chocolate Icing

1 square unsweetened chocolate (1 oz.), chopped
1 tsp. butter
1 cup sifted confectioner's sugar
2 ½ Tbs. boiling water

Set chocolate and butter in a large glass dish and microwave for 2 minutes or until melted. Stir in sugar and water and beat until smooth, but not stiff.



Roll-Out Sugar Cookies

1 cup unsalted butter or margarine, softened
3 ¼ cups Old Fashioned Cake *and Cookie Mix*
1 egg
1 tsp. gluten-free vanilla

Beat butter until fluffy. Add mix and beat to combine. Add egg and vanilla and beat well. Chill dough 2-3 hours or overnight. Preheat oven to 350 degrees. Dust a smooth surface with rice flour or cornstarch and roll out dough to 1/8 inch thickness or roll out half the dough at a time between two sheets of plastic wrap. Cut into shapes with cookie cutters. With a spatula, gently transfer cookies to lightly greased cookie sheets. If dough is too soft to handle, chill sheets of cookies while they are still on plastic wrap, then gently peel them off the plastic and place on cookie sheets. Bake 8-10 minutes. Sprinkle warm cookies with colored sugar or cool and frost.

Peanut Butter and Jelly Cookies

$\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) unsalted butter, softened
 $\frac{1}{2}$ cup smooth-style peanut butter
 $\frac{1}{3}$ cup lightly-packed light brown sugar
 2 $\frac{1}{2}$ cups Old Fashioned Cake *and Cookie Mix*
 1 tsp. gluten-free vanilla
 1 egg, separated
 1 egg white
 1 cup finely chopped unsalted, roasted
 peanuts
 $\frac{1}{2}$ cup jam or jelly
 Potato starch, for handling cookies



Preheat oven to 350 degrees. Lightly grease 2 cookie sheets or line them with parchment paper. In a large bowl, beat the butter with the peanut butter and the brown sugar until mixture is light and fluffy. On low speed, add the mix and beat to combine. Add the vanilla and the egg yolk and beat. Beat the 2 egg whites until foamy and reserve.

Set peanuts in a shallow bowl. Lightly dust hands with potato starch. Roll dough into 1-inch balls. Roll in egg white and roll each ball in peanuts. Set 2 inches apart on cookie sheets. Make an indentation in the center of each ball with your pinkie. Fill each indentation with a small amount of jam. Bake 16-18 minutes or until golden brown. Cool and store in an airtight container. These may be frozen. Makes 48 cookies.

Decadent Slice and 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**
 2 tsp vanilla
 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 degrees. Slice cookie dough into 1/4-inch slices. Place on lightly oiled (or parchment-lined) cookie sheets. Sprinkle with sugar and bake 10 minutes. Cool 15 min. on pans. Transfer to a wire rack and cool completely. Enjoy. (Makes 36-48 cookies)

Light and Lemony Pound Cake

3 2/3 cups **Gluten-Free Pantry's Old Fashioned Cake
 and Cookies Mix**
 1 stick (1/2 cup) unsalted butter, melted
 2 large eggs
 2 cartons (8 oz . each) Gluten free lemon yogurt
 2 Tbsp. Freshly grated lemon rind

Combine all ingredients to give a smooth batter. Pour into a well oiled bundt cake pan and bake at 325 degrees about 50-55 minutes or until cake tester or toothpick comes out clean. Let cool in pan 10 minutes then turn out onto wire rack to cool completely. Serve plain, dusted with powdered sugar, or garnished with fresh fruit. Serves 10-12.

Gluten-Free Pantry's Favorite Coffee Cake

1, 15-oz. bag **Gluten-Free Pantry Old Fashioned Cake & Cookie Mix**

1 egg + 1 yolk

$\frac{3}{4}$ cup low-fat yogurt or buttermilk

1 tsp vanilla

6 Tbs. melted butter

Topping Ingredients:

$\frac{3}{4}$ cup toasted, ground pecans

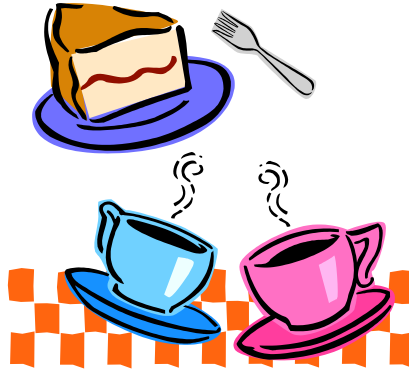
$\frac{1}{2}$ cup light brown sugar, packed

2 tsp. ground cinnamon

4 Tbs. softened butter

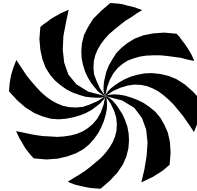
Preheat oven to 325 degrees.

Combine eggs, yogurt or buttermilk and vanilla. Mix into cake mix. Add melted butter. Combine topping ingredients. Spoon half the cake mixture into a, lightly-oiled 8-inch spring form pan. Sprinkle half the topping over batter, Top with remaining cake batter and sprinkle with remaining topping mixture. Bake 50-55 min. Cool 15 min. in pan. Remove sides of pan. Let cool completely and serve.



Pinwheel Cookies

6 Tbs. softened butter
 6 Tbs. softened low-fat cream cheese
 3 2/3 cups **Gluten-Free Pantry Old Fashioned Cake & Cookie Mix**
 1 egg + 1 egg white
 2 tps. gluten-free vanilla
 1/3 cup unsweetened cocoa



Preheat oven to 350°. Beat butter and cream cheese together until fluffy. Add mix and beat until crumbly. Add eggs and vanilla and beat well until dough is smooth. Divide dough in half and add cocoa to half the dough. Beat to combine. 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 10 to 12 minutes or until edges are just slightly brown. Makes 48 cookies. Baked cookies and prepared dough may be frozen.

Note: "Logs" of cookie dough will keep for up to 3 days in the refrigerator.

Easy Three-Way Shortbread Cookie

3 2/3 Cups **GFP Old Fashioned Cake and Cookie Mix**
1/2 cup of 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 degrees
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 1/2” diameter balls and press out onto an ungreased baking sheet into small rounds. Bake about 5 minutes. **DO NOT OVERBAKE...** cookies will look very pale. Cook 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 1/4” thick. Cut into shapes. Transfer to ungreased baking sheet, and sprinkle colored sugar if desired. Bake about 5-6 minutes. **DO NOT OVERBAKE .**

3) Lazy Day Shortbread Cookies—Pat Dough evenly into two ungreased 15x 10 x 1 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 lines. When cool carefully remove shapes from pan for serving.

Orange Chiffon Cake

5 egg whites
1/2 tsp. Cream of tartar
3 cups Gluten-Free Pantry Old Fashioned Cake & Cookie Mix
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
3 Tbs. orange juice

Heat oven to 325.
Beat egg whites and cream 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 on 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 minutes. Slice and serve. Serves 12.

