

PIZELLE (Italian Cookie)

(Revised Gluten-Free) from MaryLou Richardson

Before you begin:

You *will need* a special *PIZELLE IRON*.

Beat together until light:

6 Eggs

1 1/2 C Baker's Sugar (superfine)

Add:

1 C melted butter

2-4 tsp Vanilla or Anise extract or combination

Add Dry Ingredients:

3 1/2 C Gluten-Free Flour Mix*

4 tsp Rumford Baking Powder

2 tsp Xanthan gum

Mix all ingredients together,
Place in covered bowl/refrigerate for
several hours or overnight.

Bake in Pizelle Iron, after cooling on
a rack, store in tightly covered
container.

Variations: Add cocoa powder,
Anise seeds, finely chopped
Almonds, Pecans, Walnuts, Dried
Orange Peel for different flavors.
*Gluten-Free Pantry French Bread Mix
works well. ENJOY

BANANA BREAD

4 tablespoons melted butter

1/2 C sugar or honey

2 eggs, beaten

1 C mashed bananas

1 3/4 C PAMELA'S BAKING & PANCAKE MIX *

1/4 teaspoon salt

1/2 C nuts (optional)

Beat together butter, sugar (or honey),
eggs and bananas.

Add dry ingredients and mix together.

Pour into a large greased loaf pan.

Bake in a preheated 350 degree oven
for 1 hr, or until an inserted toothpick
comes out clean

*Pamela's flour mix is gluten free and an
outstanding product. Read the label for
many other delicious recipes.

ALMOND FLAKE SQUARES

One-half bag (250 grams) small marshmallows

1/2 C butter

1 teaspoon vanilla

1 C coconut, toasted

1 C slivered almonds, toasted

4 1/2 C com flakes (Nature's Path)

Melt butter and marshmallows in
microwave or in saucepan. Add
vanilla.

Stir in coconut, almonds and
cornflakes. Press into an 8"x8"
dish, cool. Cut into squares.

Store in airtight container.

Norwegian Krumkaka

4 eggs

1 C sugar

1/2 C butter

2 Tablespoons corn starch

1 1/2 C Flour GF

1/2 tsp Vanilla

1/2 tsp Cardamom

Beat eggs slightly

Add sugar and beat lightly

Add cooled melted butter or margarine and flavoring

Sift flour and corn starch. Add to egg mixture

Dough will be sticky. Drop by teaspoonfuls on hot griddle

Cook 10 to 30 seconds. Just barely showing browning color

Lay on wax paper covered trays to dry for overnight.

Molasses Cookies from Caroline Yorkston

1 1/2 C GF Flour Blend (3/4 brown rice and 3/4 amaranth)
1 C sugar
1/2 teaspoon xanthan gum
1 teaspoon baking soda
1/2 teaspoon ground allspice
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1/2 teaspoon kosher salt
1/2 C butter or dairy free substitute
1/4 C molasses
1 Large egg
3/4 cup GF oats

Preheat oven to 375.
Sift together first 8 ingredients (dry).
Add butter, egg and molasses; mix well. Stir in oats.
Drop dough by tablespoonfuls onto an ungreased baking sheet, flatten with bottom of glass that has been dipped in sugar.
Bake 8 to 10 minutes.

Magic Cookie Bars

1 1/2 C gluten-free cornflake crumbs
3 Tablespoon sugar
1/2 C (1 stick) margarine or butter, melted
1 C semi-sweet chocolate chips
1 1/3 C flaked coconut
1 C coarsely chopped walnuts
1 can sweetened condensed milk

Combine cornflakes, sugar, and butter into 13 x 9 pan. Press evenly and firmly to form crust.
Scatter chocolate chips over crust followed by coconut and then walnuts. Pour sweetened condensed milk evenly over top. Bake at 350 degrees about 25 minutes or until lightly browned around edges. Cool and cut into bars.

Jan Hagel Cookies From Marcia Montgomery

1 C butter or margarine	1/2 tsp. cinammon
1 C sugar	1 Tbsp. Water
1 egg separated	1/2 cup finely chopped nuts
2 C gluten flour mix	

Lightly grease jelly roll pan. Cream together butter, sugar, and egg yolk. Add flour and cinnamon. Pat into pan. Beat egg white and water mixture brush over cookie dough. Sprinkle with nuts. Bake, at 350 degrees For 20-25 minutes. Cut immediately. Enjoy

Peanut Butter Marshmallow Bars

Ingredients

- 1/2 C margarine
- 1/4 C firmly packed light brown sugar
- 3/4 C Crunchy Peanut Butter - microwave to soften
- 1/4 C granulated sugar
- 1 egg
- 1 1/4 C Gluten Free flour mix (Dr. Jean's Mix)
- 1 teaspoon baking powder
- 1 teaspoon xanthan gum
- 1/4 teaspoon salt

- 1/2 C Creamy Peanut Butter
- 3 C miniature marshmallows
- 1 C chocolate chips

Directions

1. Preheat oven to 350 degrees. Grease 13x9x2-inch glass baking dish with shortening. Optional: line with parchment paper.
2. For cookie base, combine brown sugar, shortening, Crunchy Peanut Butter, granulated sugar and egg in a large bowl. Beat at medium speed of electric mixer until well blended.
3. Combine flour, baking powder and salt. Add gradually to creamed mixture at low speed. Beat until well blended. Cover. Refrigerate for 15 minutes. Press chilled cookie base into prepared dish. Bake for 20 minutes or until light brown. Do not over-bake. Cool 2-3 minutes.
4. For topping, place Creamy Peanut Butter in microwave-safe measuring cup. Microwave at HIGH for 1 minute. Pour over baked surface. Spread to cover. Cover with marshmallows and chocolate chips, mixed. Return to oven. Bake 5 minutes or until marshmallows are light brown. Do not over-bake. Loosen from sides of dish with knife. Remove dish to cooling rack. Cool completely. Cut with sharp greased knife into bars about 2x2 inches.

Vanilla Rolled Cookies- GF,CF from Dr. Jean Layton, N.D.

Preheat oven to 350 degrees.

1/2 C shortening (I use Spectrum Organic Palm Oil Shortening) can also use coconut oil

1/4 C organic sugar

2 C Cookie Flour Mix* (see Mix Recipe)

1 egg

1 teaspoon vanilla extract

Blend together the shortening and sugar in a stand mixer. Let mix until thoroughly combined but not airy, 1-2 minutes.

Add cookie flour mix and beat till just combined.

Add egg and vanilla extract. Beat well. You do not want to overbeat since that makes the cookies spread.

Let chill overnight before rolling or forming.

Roll the dough out to a 1/4 inch thickness before cutting with cookie cutters or rolling into balls

Place on parchment paper covered cookie sheets 2" apart.

Bake for 8 minutes for flat cookies or 10 minutes for balled cookies

Let cool on rack till completely cool.

Options for shapes or decorating:

Roll dough into a log one inch in diameter. Roll entire log in colored sugar. Chill well and slice into 1/4 inch slices.

Pinwheels - Roll out dough to 1/4 inch thickness. Layer with a similar piece of Chocolate Rolled Cookie Dough. Press together lightly, starting at one edge, roll both pieces of dough together to form a swirl. Chill the dough for at least 15 minutes. Cut into 1/4 inch slices.

Roll balls of dough in ground peppermint candies.

Chocolate Rolled Cookies from Dr. Jean Layton, N.D.

Preheat oven to 350 degrees.

1/2 C Shortening (I use Spectrum Organic Palm Oil Shortening) can also use coconut oil

1/4 C organic sugar

1 1/2 C Cookie Flour Mix* (see Dr. Jean's Cookie Mix below)

1/2 cup cocoa powder

1 egg

2 teaspoon vanilla extract

Blend together the shortening and sugar in a stand mixer. Let mix until thoroughly combined but not airy, 1-2 minutes. Add cookie flour mix and cocoa powder and beat till just combined.

Add egg and vanilla extract. Beat well. You do not want to overbeat since that makes the cookies spread.

Let chill overnight before rolling or forming.

Roll the dough out to a 1/4 inch thickness before cutting with cookie cutters or rolling into balls, If you are short on time, you can roll the dough into a 1" diameter snake and slice off 1/4 inch slices.

Place on parchment paper covered cookie sheets 2" apart.

Bake for 8 minutes for flat cookies or 10 minutes for balled cookies

Let cool on rack till completely cool.

Chocolate Hedgehogs - Roll balls of dough in mixture of finely chopped walnuts and powdered sugar.

Mexican Cocoa Cookie - Roll balls of dough in mixture of cinnamon and sugar with a pinch of chili powder.

Pinwheels - Roll out dough to 1/4 inch thickness. Layer with a similar piece of Vanilla Rolled Cookie Dough. Press together lightly, starting at one edge. roll both pieces of dough together to form a swirl. Chill the dough for at least 15 minutes. Cut into 1/4 inch slices.

Chocolate Wedding Cakes - Roll balls of dough in confectioners sugar

Cookie Flour Mix from Dr. Jean Layton, N.D.

1 C granulated Sugar

(Note: Only use organic if you don't mind having a bit of molasses flavor in your cookies)

1 Tablespoon Baking Soda

1/2 teaspoon salt

1 Tablespoon Baking Powder

2 Tablespoon Xanthan gum

1 C Tapioca flour

3/4 C Sweet Rice Flour

1 C Sorghum flour

1/2 C Potato Starch (not flour)

1/4 C Millet Flour

1 teaspoon salt

Sift together in a large ziplock bag.

Shake well before using

Dr. Jean's Light GF Flour Mix #4

(with some changes for amaranth allergy)

1 cup Quinoa Flour

4 1/2 cups Brown Rice Flour

4 1/2 cups Sorghum Flour

3 cups Millet Flour

1 1/2 cups Sweet Rice Flour

1/2 cup Garfava Flour

(Garbanzo/Fava Bean)

1 cup White Bean Flour

3/4 Cup Sugar-Organic

Sift together, store in Ziploc bag.