

2007 Celiac State Conference Dessert Recipes

Thanks to all who made this a delicious success!!

Gluten Free Pantry Crisp & Crumble

Topping:

6 TBS. softened butter or margarine

1 bag Crisp & Crumble Mix

Combine with fork until mixture resembles a coarse meal. Crumble over muffin batter, cake, quick bread, apple pie or your favorite recipe. Bake according to recipe instructions.

Apple Crisp

6 large cooking apples peeled, cored and sliced

1 bag Crisp & Crumble Mix

6 TBS. softened butter or margarine

Preheat oven to 350 degrees. Place apples in an ungreased 9x9 inch pan. Using a fork or fingers, mix Crisp & Crumble with butter until it resembles a coarse meal. Sprinkle evenly over apples. Bake 25-35 minutes or until fruit is tender and topping is golden brown. Serve warm with vanilla ice cream or whipped cream. If storing, do not cover until completely cooled.

The Chewy Gluten Free

Courtesy Alton Brown, Food Network.com, 2007

(Jan Steenson, Wakee, IA)

8 oz. unsalted butter

11 oz. brown rice flour, approx. 2 c.

1 – ¼ oz cornstarch, approx. ¼ c.

½ oz. tapioca flour, approx. 2 TBS

1 tsp kosher salt

1 tsp baking soda

2 oz. sugar, approx. ¼ c.

10 oz. light brown sugar, approx. 1 – ¼ c.

1 whole egg

1 egg yolk

2 TBS whole milk

1 – ½ tsp vanilla extract

12 oz. semisweet chocolate chips

Preheat oven to 375 degrees F. Melt butter in heavy-bottom medium saucepan over low heat. Once melted, pour into the bowl of a stand mixer.

In medium bowl, sift together the rice flour, cornstarch, tapioca flour, xanthan gum, salt and baking soda. Set aside

Add both of the sugars to the bowl with the butter and using the paddle attachment, cream together on medium speed for 1 minute. Add the whole egg, egg yolk, milk and vanilla extract and mix until well combined. Slowly incorporate the flour mixture until thoroughly combined. Add the chocolate chips and stir to combine.

Chill the dough in the refrigerator until firm, approximately 1 hour. Shape the dough into 2-oz. balls and place on parchment-lined baking sheets, 6 cookies per sheet. Bake for 14 minutes, rotating the pans after 7 minutes for even baking. Remove from the oven and cool the cookies on the pans for 2 minutes. Move the cookies to a wire rack and cool completely. Store cooked cookies in an airtight container.

Crispy Rice Bars

1 – 10.5 oz. Kraft mini marshmallows
½ stick real butter
6 c. GF Crispy Brown Rice

Melt butter with marshmallows. Add crispy rice. Pour into buttered cake pan. Cool and cut.

Rice Crispie Bars

Willy Kroeze

1 – 12 oz. pkg butterscotch chips
1 – 12 oz. pkg chocolate chips
1 c. peanut butter
4 TBS peanut butter
6 c. GF Rice Crispies

Melt butterscotch chips and 1 cup peanut butter. Do not boil. When smooth mix with Rice Krispies. Line a 9x13 inch pan. Press mixture into pan and refrigerate.

Melt chocolate chips and 4 TBSP peanut butter. Spread over mixture and refrigerate. Cut into squares.

Angel Food Cake

Theresa Brandon, Cedar Rapids

1 pkg Gluten-Free Pantry Angel Food Cake Mix

Mix according to directions. May have to beat an additional 2 minutes.

Vanilla Frosting

1 pkg Cherrybrook Kitchen vanilla frosting mix
Butter replacement – Smart Balance
Milk replacement – Rice Milk

Mix according to directions on package.

Cinnamon Brownies

Mary Lee Phelan, Des Moines

8 oz. chocolate chips
8 oz. Butter flavored Crisco

Melt in double boiler or microwave. Stir until smooth.

2 eggs
2 c. white sugar
1 tsp tones vanilla
1 tsp tones cinnamon
½ c. brown rice flour
½ c. white rice flour
½ c. potato flour
1 c. walnuts
1 c. chocolate chips (optional)

Beat eggs until foamy. Gradually beat in sugar. Stir in vanilla and chocolate/Crisco mixture. Blend flours and cinnamon together well and ad to chocolate mixture. Stir in nuts (and optional chocolate chips). Spray pan with GF non-stick spray and pour into a 9x13 inch pan. Bake at 35 degrees for 25-30 minutes.

Carrot Cake

Carol Staymer

2 c. sugar
1 – ½ c. brown rice flour
¼ c. potato starch flour
¼ c. tapioca flour
1 tsp. Xanthan gum
1 tsp. baking soda
1 tsp. baking powder
¼ tsp. salt
1 tsp. cinnamon
4 eggs beaten
1 tsp. GF vanilla
1 c. oil
2 c. grated carrots
2/3 c. drained crushed pineapple
½ c. coconut
½ c. nuts (optional)

Mix all ingredients together. Bake at 350 degrees.
45 minutes – 2 round pans
50-55 minutes – 9x13 inch pan

Apple Crisp

Shannon Goes

Place 6 c. sliced and peeled apples in an 8x8 pan.

Mix in:

1 TBS potato starch flour

¼ c. brown sugar

½ c. white sugar

½ tsp cinnamon

Cover with following mixture:

1/3 c. melted margarine

¼ c. brown sugar

¼ c. white sugar

½ c. GF flour (used Pamela's Baking and Pancake mix)

½ c. GF oatmeal

¼ tsp. baking powder

Bake at 350 degrees, 30-40 minutes.

Shortbread Cookies

Sheryl Smith, Terrel, IA – Spencer group

½ c. cornstarch

1/3 c. potato flour

1/3 c. tapioca flour

1 tsp. vanilla or almond extract

½ c. powdered sugar

1/3 c. sweet rice flour

¾ c. butter (softened)

½ c. chopped pecans (optional)

Sift cornstarch, sugar and flours. Blend in butter and vanilla until forming a soft ball. Roll into 1" balls and chill for 30-60 minutes. Place balls on cookie sheet and flatten with glass dipped in sweet rice flour. Bake at 300 degrees, 15-20 minutes. DO NOT brown, should look slightly underdone.

Zesty Lemon Cake

Sharon Reilly, Cedar Rapids

1 pkg. Dietary Specialties white cake mix

1 egg plus 1 egg white

¼ c. mayonnaise (optional), used Hellmans

½ tsp. lemon peel

½ c. plus 2 TBS lemon-lime soda, used 7up

1 – 3 oz. pkg. lemon gelatin

1 c. boiling water

Beat cake mix, egg and egg white, mayonnaise, lemon peel and soda on medium speed for 1 minutes. Pour into greased pan. Bake 35-40 minutes at 350 degrees in an 8x8 pan. While cake is hot, poke holes at 1 inch intervals. Pour dissolved jello over top and refrigerate. Frost with cool whip or cream cheese frosting.

Peanut Butter Bars

Karol Byl

1 c. sugar
1 c. white rice flour
¼ c. corn starch
¼ tsp. xanthan gum
½ tsp. salt
½ tsp. baking soda
1 tsp. baking powder
1 c. peanut butter
½ c. melted butter
2 eggs

Filling:

1 c. chocolate chips
1 – 14 oz. sweetened condensed milk
2 TBS. butter

Preheat oven to 350 degrees. In mixer combine dry ingredients and mix to blend. Add peanut butter, butter and eggs. Mix until dough forms ball. Remove 1 cup of dough and set aside. Lightly oil 9x13 pan, press rest in pan. Combine chips, condensed milk and butter. Microwave 1-2 minutes until chips are melted. Pour chip mixture over dough layer; crumble rest of dough over top of chip mixture. Bake 25-30 minutes or until chocolate is no longer shiny.

Fancy Chocolate Bars

Bars:

1 stick butter or oleo
¼ c. sugar
½ tsp. burnt sugar flavoring or vanilla
2 eggs
¼ c. GF flour
2 TBS cocoa
¼ tsp. baking powder
2 ½ c. marshmallows
½ c. nuts (optional)

Cream butter until light. Add sugar, vanilla and eggs. Beat together well. Add dry ingredients, mix together. Place in well greased 9x13 pan. Bake at 350 degrees for approximately 18 minutes. Pour marshmallows on top of brownies, return back to oven for short time. Remove. Cool.

1 – 6 oz. pkg. chocolate chips
1 c. chunky peanut butter
1 ½ tsp. vanilla
1 ½ c to 2 c. GF rice krispies

Melt chips, peanut butter and vanilla in microwave. Fold rice krispies into peanut butter mixture. Carefully spread mixture over top of brownies and let stand until cool.

Puppy Chow

Cheryl Stayner

1 c. peanut butter
½ c. margarine
1 c. chocolate chips
¾ pkg Healthy Valley Corn Crunch'ums cereal
1 c. powdered sugar

Melt together: peanut butter, margarine and chocolate chips. Add cereal, stir to coat. Place powdered sugar in a paper bag and toss cereal mix to coat. Optional: Cool in refrigerator and coat again.

Chocolate Cream Cheese Cupcakes

Taste of Home - Stacy Andersen, Marion, IA

1 package (8 ounces) cream cheese, softened
1/3 cup sugar
1 egg
1/8 teaspoon salt
1 cup semisweet chocolate chips
1 cup peanut butter chips
CUPCAKES:
1-1/2 cups GF flour blend – used Gifts of Nature
1 cup sugar
1/4 cup baking cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1 cup water
1/3 cup vegetable oil
1 tablespoon white vinegar
1 teaspoon vanilla extract

In a bowl, beat the cream cheese until smooth. Add the sugar, egg and salt; mix well. Fold in the chocolate and peanut butter chips; set aside. For cupcakes, in a bowl, combine the flour, sugar, cocoa, baking soda and salt. Add the water, oil, vinegar and vanilla; mix well.

Fill paper-lined muffin cups half full with batter. Top each with about 2 tablespoons of the cream cheese mixture. Bake at 350° for 25-30 minutes or until toothpick inserted into cupcake comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Editor's Note: The filling will partially cover the top of the cupcakes. **Yield:** 1-1/2 dozen.

Strawberry Pretzel Dessert

Mary Goroy

2 c. crush GF pretzels
3 TBS sugar
½ c. margarine or butter (melted)
1 – 8 oz. pkg. cream cheese
1 c. white sugar
4 TBS drained crushed pineapple
1 – 8 oz. cool whip
1 large pkg. strawberry jello
2 c. boiling water
2 – 10 oz. pkg. frozen strawberries

Mix crushed pretzels, sugar and butter. Pat into 9x13 inch pan and bake at 400 degrees for 8 minutes. Mix cream cheese, sugar and pineapple. Fold in cool whip and spread over crumb mixture. Mix together jello and boiling water. Add strawberries. Let stand or 10 minutes or until chilled. Spread over mixture and refrigerate.

Chocolate Chip Bars

½ c. shortening – plain or butter flavor
½ c. butter or margarine
1 c. packed brown sugar
½ c. granulated sugar
½ tsp. baking soda
2 eggs
1 tsp. vanilla
2 ½ c. GF flour – used ½ soy, ½ brown rice
1 – 12 oz. pkg. chocolate chips or m & m's

Beat shortening and butter on medium for 30 seconds. Add sugars and baking soda. Beat until combined and scrape sides. Beat in eggs and vanilla. Beat in flour in small amounts, stir in chips. Bake at 375 degrees for 20 minutes. For cookies bake 8 to 10 minutes.

Berry Poke Cake

Teresa Hernandez

Bake white GF cake in 9x13 pan as directed. Once our of oven poke cake all over with fork. Stir 1 c. boiling water in dish with 1 pkg. jello then add ½ c. cold water and stir. After cooling cake for about one hour, pour jellow mix over cake. Run knife around sides of pan to loosen cake. Refrigerate 2 hours. Frost with GF frosting or GF whipped topping. Garnish with betties. Store covered in refrigerator.

“Bakers” one bowl brownie

4 squares baker's unsweetened baking chocolate
¾ c. (1 ½ sticks) butter or margarine
2 c. sugar
3 eggs
1 tsp. vanilla
1 c. GF flour

1 c. coarsely chopped pecans (optional)

Preheat oven to 350 degrees. Line 13x9 inch baking pan with foil, with ends of foil extending over side of pan. Grease foil.

Microwave chocolate and butter in large microwaveable bowl on high for 2 minutes or until butter is melted. Stir until chocolate is completely melted. Stir in sugar. Blend in eggs and vanilla. Add flour and pecans, mix well. Spread into prepared pan.

Bake 30-35 minutes or until toothpick inserted in center comes out with fudgy crumbs. (do not over bake) Cool in pan or wire rack. Remove brownies from pan using foil handles. Cut into 24 squares. Store in tightly covered container at room temperature.

Orange Brownies

Sally Cross

Brownies:

1 ½ c. flour (used Gifts of Nature)

2 c. sugar

1 tsp. salt

1 c. butter, softened (2 sticks)

4 eggs

2 tsp. grated orange zest

Orange Cream Cheese Frosting:

1 – 8 oz. pkg. cream cheese, softened

4 TBSP butter, softened

1 lb. powdered sugar

2 Tbsp orange zest

2 TBSP orange juice

Preheat oven to 350 degrees.

Brownies: Sift together flour, sugar and salt in bowl. Add butter, eggs, orange extract and zest. Use hand held mixer, beat until well blended. Pour into prepared pan and bake for 30 minutes or until light golden brown and set. Remove from oven, allow to cool and pierce entire cake with a fork. Spread frosting over the cooled brownies. Cut into squares.

Frosting: Whip butter and cream cheese together. Gradually beat in powdered sugar until smooth. Beat in orange zest and juice. Spread over brownies.

Philadelphia Black Forest Cheesecake

20 Kinnikinnick K-toos chocolate sandwich cream cookies, crushed (about 2 cups)

3 TBSP butter, melted

4 – 8 oz. pkg. Philadelphia cream cheese, softened

1 c. sugar

1 tsp. vanilla

1 c. GF sour cream

6 squares Baker's semi-sweet baking chocolate, melted

4 eggs

2 c. thawed Cool Whip

1 can cherry pie filling (optional)

Preheat oven to 325 degrees. Line 13x9 inch pan with foil, with ends of foil extending over sides of pan.

Mix cookie crumbs and butter, press firmly onto bottom of prepared pan. Bake 10 min.

Beat cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended. Add sour cream and chocolate, mix well. Add eggs, one at a time, mixing on low speed after each addition just until blended. Pour over crust.

Bake 40 minutes or until center is almost set. Cool, refrigerate at least 4 hours or overnight. Lift cheesecake from pan, using foil handles. Top with whipped topping and pie filling. Store any leftover cheesecake in refrigerator.

Lemon Bars

Ellen Collins

1 Lemon Cake mix (gluten free) – used a white cake mix and added 1 tsp. lemon flavoring.

1 can lemon pie filling (used Wilderness)

4 eggs

Mix together and pour into a greased 11x15 inch pan. Bake at 350 degrees for 18-20 minutes.

Frosting:

½ c. butter

2 c. powdered sugar

1 ½ tsp. vanilla

Snickerdoodles

Betty Gleason

1 c. shortening

1 ½ c. sugar

2 eggs

1 tsp. vanilla

2 ½ c. GF flour

2 tsp. cream of tartar

1 tsp. baking soda

Preheat oven to 350 degrees. Mix and form into balls, roll in sugar and cinnamon. Bake 13 minutes.

Applesauce Muffins

Betty Rinderknecht

1 c. sugar (or to taste)

1 ½ c. GF flour mixture

½ tsp. baking soda

½ tsp. baking powder

1 tsp. xanthan gum

1 egg

½ c. oil

¾ to 1 c. applesauce
¾ tsp. salt

Preheat oven to 350 degrees. Mix all ingredients together. Pour into muffin tins. Bake 15 – 20 minutes.

Easy Coconut Dreams Bars

1 ½ c. Gluten Free Naturals Cookie Blend
2 c. packed brown sugar (½ c. for crust and 1 ½ c. for the topping)
½ c. GF butter or margarine softened
3 eggs
1 tsp. baking powder
2 tsp. GF vanilla
¼ tsp. salt
1 ½ c. GF flaked coconut
1 c. GF mini chocolate chips

Preheat oven to 350 degrees. Put cookies blend, ½ c. brown sugar and butter in a bowl, mix on low speed. Press mixture onto bottom of a greased 9x13 inch pan, bake for 15 minutes. Use same bowl, beat the 1 ½ c. brown sugar with eggs until blended. Mix in remaining ingredients. Spread over the baked crust. Bake for 20-25 until golden brown. Cool completely, cut into bars.

Zucchini Bread

Becky Leu

Makes 2 loaves or 24 cupcakes

2 eggs
1 c. oil
2 c. sugar
2 c. zucchini peeled and grated
2 tsp. vanilla
3 c. sifted flour (used Bob's Red Mill All Purpose GF mix)
1 tsp. salt
2 tsp. cinnamon
1 tsp. baking soda
1 tsp. xanthan gum
Optional: 1 c. nuts, 1 c. chocolate chips or 1 c. butterscotch chips

Beat eggs, oil and sugar together. Add zucchini and vanilla. Sift flour, salt, cinnamon, baking soda and xanthan gum together. Add to above mixture. Stir in nuts and chips. Pour into 2 greased and floured loaf pans. Bake at 325 degrees or 1 hour.

To decrease fat use ½ c. oil and ½ c. applesauce

To decrease sugar use 1 c. sugar and 1 c. splenda

Oatmeal Raisin Cookies

GF/DF

1 c. Earth Balance Buttery Sticks

1 c. firmly packed brown sugar
2 eggs
1 tsp vanilla – pure, not imitation
1 ½ c. Gifts of Nature All Purpose flour blend
¾ tsp xanthan gum
1 tsp baking soda
1 tsp cinnamon (to taste)
½ tsp salt
3 c. GF Oats
1 c. raisins

Heat oven to 350 degrees. Beat together butter and sugars until creamy, add eggs and vanilla; beat well. Add combined flour, baking soda, cinnamon, salt and xanthan gum. Mix well. Add oats and raisins until well mixed.

Drop by rounded tablespoon (or cookie scoop) onto greased cookie sheet. Bake 10-12 minutes or until golden brown. Let cool on cookie sheet, then remove to wire rack or aluminum foil to cool completely.

Strawberry Pie

The Gluten-Free Kitchen cookbook

Easy Pie Crust

1 bag Pamela's Bread Mix (do NOT use yeast packet)
3 cubes (24 TBSP) unsalted butter, chilled
4 TBSP shortening
½ c. ice cold water

Makes 9" pie crusts. In bowl, cut butter and shortening into mix with two knives until small pea sized pieces. Slowly add water until dough comes together, not sticky. Add 1 tsp. additional water if dough is too dry. **Do not over handle dough.** Roll out half the dough between two sheets of parchment or wax paper. Peel off top paper and invert into a lightly greased pie dish. Peel off second sheet and fix crust edge. Bake unfilled crust in a 350 degree oven on bottom rack for 35 to 40 minutes. Or, bake filled with your favorite filling by following pie recipe directions. Dough can be frozen for later use, wrap in plastic and freeze. Thaw completely to use.

1st Layer of Filling

1 c. milk
3 eggs
¼ c. sugar
½ tsp vanilla flavoring
1 TBSP cornstarch

2nd Layer of Filling

3 c. fresh strawberries, mashed or pureed

3rd Layer of Filling

1 c. fresh strawberries, mashed or pureed
¾ c. water
2 TBSP cornstarch

2 TBSP sugar

Prepare piecrust. Bake and cool.

In medium saucepan, cream together ingredients for 1st layer. Heat over medium heat until mixture begins to thicken, stirring constantly to avoid curdling. Spread evenly on bottom of piecrust. Allow to cool to room temperature. Arrange fresh whole strawberries, tops down, in pleasing manner on top of 1st layer. Set aside.

In small saucepan, combine ingredients for 3rd layer. Stir well. Cook over medium heat until mixture thickens. Spoon evenly over berries. Refrigerate for at least 2 hours to chill.

Optional: Top with fresh whipped cream before serving.

Chocolate Chocolate-Chip Cake

Kendra Hardman

This cake resembles brownies. The chocolate chips give it some extra kick.

1 c. GF all purpose baking flour

1 c. granulated sugar

½ c. cocoa powder

½ tsp. xanthan gum

½ tsp. baking powder

½ tsp. baking soda

¼ tsp. salt

½ c. coffee, cooled

1/3 c. 1% milk or milk substitute

1 large egg

¼ c. vegetable oil

1 c. semisweet chocolate chips

Confectioners' sugar, sifted or frosting

Preheat oven to 350 degrees. Coat 13 x 9 inch baking pan with cooking spray and dust with rice flour.

In large bowl, sift flour, granulated sugar, cocoa, xanthan gum, baking powder, baking soda and salt. Mix together well.

In another large bowl, combine the coffee, milk, egg and oil and blend well. Add the flour mixture and stir until blended. (If the batter seems too thick add 1 or 2 TBSP of milk) Fold in chocolate chips.

Pour batter into prepared pan. Bake for 25 – 30 minutes or until toothpick inserted in middle comes out clean.

Cool in the pan on rack for 10 minutes. Remove from pan and top with confectioners' sugar or frosting.

Yogurt Cake

Traci Massman

1 c. margarine, softened

2 c. white sugar

3 eggs

1 tsp. lemon extract

2 ¼ c. GF flour blend

½ tsp. baking soda (used 1 tsp)

½ tsp. salt
1 carton (8 oz) lemon yogurt

Preheat oven to 325 degrees. Grease and flour 10" Bundt pan. Sift together flour, baking soda and salt. Set aside. In large bowl, cream together the margarine and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the lemon extract. Alternately, beat in the flour mixture and yogurt just until incorporated. Pour into prepared pan. Bake for 60 minutes or until toothpick comes out clean. Allow to cool in pan for 10 minutes and then turn out onto wire rack to cool completely.

Carrot Cake

Nonstick cooking spray
2 ½ c. GF all-purpose flour mix
2 tsp. cinnamon
1 ½ tsp. baking powder
1 ½ tsp. baking soda
½ tsp. salt
1 ½ c. packed brown sugar
1 c. drained, crushed pineapple (see note)
½ c. egg substitute or 3 eggs
½ c. buttermilk
¼ c. unsweetened applesauce
1/3 c. vegetable oil
2 tsp. GF vanilla extract
3 c. grated carrots
½ c. chopped walnuts
Your favorite Cream Cheese frosting

Preheat oven to 350 degrees. Spray a 9 x 13 inch baking pan with GF nonstick cooking spray and set aside. In large bowl, whisk together brown sugar, pineapple, egg/substitute, buttermilk, applesauce, oil and vanilla. Stir in grated carrots. Add flour mixture to carrot mixture and stir until well blended. Stir in walnuts. Pour batter into prepared pan. Bake for 35 – 40 minutes or until a toothpick inserted in center of cake comes out clean. Set pan on a wire rack and cool cake completely.

While cake is cooling, prepare icing. Refrigerate until ready to use. When cake is cool, spread icing evenly over top. Cover with plastic wrap and store in refrigerator.

Note: A 20-ounce can of crushed pineapple will yield about 1 ½ c. after you drain it well. Empty the can into a wire strainer and press down on the pineapple to remove the juice.

Angel Food Cake

125 Best Gluten Free Recipes by: Donna Washburn and Heather Butt

½ c. white rice flour
1/3 c. cornstarch
1/3 c. GF confectioners' sugar
1 tsp. xanthan gum
12 egg whites, room temperature

1 TBSP lemon juice
1 ½ tsp. cream of tartar
¼ tsp. salt
¾ c. granulated sugar
1 tsp. almond extract

Preheat oven to 350 degrees. Use 10 inch tube pan, free of grease.

In small bowl, sift together rice flour, corn starch, confectioners' sugar and xanthan gum. Resift and set aside. In a separate bowl, using an electric mixer, beat egg whites until foamy. While beating, add lemon juice, cream of tartar and salt. Continue to beat until egg whites are stiff. Gradually add sugar. Continue to beat until mixture is very stiff and glossy but not dry. Sift dry ingredients, one-quarter at a time, over beaten egg whites. Gently fold in each addition until well blended. Fold in almond extract. Spoon into prepared pan. Run knife through the batter to remove large air bubbles. Smooth top with a moist rubber spatula. Bake immediately in preheated oven for 30 – 40 minutes until the cake springs back when lightly touched. Invert pan over a funnel or bottle until completely cooled. Using a spatula, loosen the outside and inside edges of the pan. Remove from pan.

Icing: Mixed a thin glaze of confectioners' sugar, almond extract and milk.

Chocolate Sheet Cake

2 c. all-purpose GF flour
1 tsp. xanthan gum
1 tsp. salt
½ c. cooking oil
3 TBSP cocoa
1 tsp. baking soda
1 tsp. GF vanilla
2 c. sugar
½ stick butter, melted
1 c. water
2 eggs
½ c. buttermilk

Beat all ingredients one minute. Grease and flour sheet cake pan (12 x 18). Bake 20 minutes at 350 degrees.

Frosting: (spread on HOT cake)

1 stick softened butter
3 TBSP cocoa
6 TBSP cream
½ c. chopped pecans
1 tsp. GF vanilla
1 lb. box powdered sugar
Mix all ingredients together.

Butterscotch Toffee Squares

Submitted by Becky Wentworth

1 cup all-purpose flour
½ teaspoon baking powder
1/3 cup butter, melted and cooled slightly
1 cup packed light brown sugar
1 egg
1 teaspoon vanilla extract
1 cup milk chocolate toffee bits (such as Heath®)

1. Preheat oven to 350F. Coat an 8-inch square pan with cooking spray. Line with foil, letting edges extend over 2 sides. Coat foil with spray.
2. Sift flour and baking powder. Beat butter, sugar, egg and vanilla with a mixer until blended. Turn to low speed, add flour mixture and beat just until combined. Beat in toffee bits. Spread evenly in pan.
3. Bake 22 minutes or until a tester comes out clean. Cool in pan on a wire rack. Remove from pan with foil and cut into 16 bars.

Recipe by Jean Kressy

Relish Tailgating, "Take It Outside," Sept. 2007.

Bread

2 c. water
3 TBSP butter
1 ½ c. sweet rice flour
½ c. Gifts of Nature flour
1 TBSP yeast
3 TBSP brown sugar
½ c. potato starch
½ c. tapioca starch
2 tsp. xanthan gum
2 tsp. salt
1 c. powdered milk

Heat water for one minute in microwave. Add butter to warm water and stir. Add sweet rice flour and GON flour, stir until creamy. Add yeast and brown sugar. Mix well and let batter rise for 5 minutes. Add potato starch, tapioca starch, xanthan gum, salt and powdered milk. Mix until batter is like cake batter. Pour into greased loaf pan. Let rise 30 minutes. Bake at 350 degrees for about 20 minutes.

Wonderful Brownies

1 c. water
3 eggs
½ c. oil
1 ½ tsp. baking soda
1 stick margarine
½ c. cocoa
½ c. buttermilk
2 c. Gifts of Nature flour
2 c. sugar
1 tsp. vanilla

Bring water, oil and margarine to a boil. Combine sugar, flour and cocoa. Add first ingredients plus eggs and baking soda dissolved in buttermilk and vanilla. Bake at 350 for 20-25 minutes in a jelly roll pan.

Frosting

1 c. sugar
¼ c. milk
4 TBSP margarine
1 c. chocolate chips

Boil sugar, margarine and milk for 30 seconds. Add chocolate chips and beat until smooth. Spread on cooled brownies.

Mock Graham crackers

3 c. Gifts of Nature flour
1 tsp. xanthan gum
1 ½ tsp. salt
1 rounded tsp. cinnamon
2 ½ tsp. baking powder
¾ c. margarine
¼ c. honey
1 c. brown sugar
1 tsp. vanilla
¼ c. water

Preheat oven to 325 degrees. Whisk together dry ingredients, set aside. In a large mixing bowl beat margarine, honey, brown sugar and vanilla. Add dry ingredients alternately with the water. Roll out on counter top. Cut with cutters or into squares with a pastry cutter. If making large shapes or squares, poke each with a fork. Bake squares for 30 minutes or small shapes for 11 minutes. Makes 5 dz. Large squares or 250+ animal crackers. Frost with powdered sugar glaze and sprinkles if desired. These keep well in the freezer or cupboard up to a month.

Gluten Free Donuts

2 C. Gifts of Nature flour
1 c. dry milk powder
1 c. sugar
3 ½ tsp. baking powder
1 ½ tsp. xanthan gum
½ tsp. nutmeg
1 tsp. salt
2/3 c. oil
1 c. milk
1 egg

Mix dry ingredients well. Add rest of ingredients gradually. Mix well. Spray mini donut maker with GF cooking spray. Heat donut maker. Fill molds with dough. Close cover and bake 2 minutes or until done. Remove from machine and cool. Frost if desired.

Peanut butter cookies

1 c. margarine
1 c. brown sugar
1 c. sugar
1 c. peanut butter
 - Cream together
2 eggs
2 tsp. GF vanilla
 - Add to above mixture
2 ½ c. Gifts of Nature flour
1 ½ tsp. baking soda
1 tsp. salt
 - Sift together and stir with above mixture
1 c. chopped pecans
1 c. chocolate chips
1 c. heath bits
 - Optional: add other ingredients if desired
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Drop dough on ungreased cookie sheet. Bake at 350 degrees for 10 minutes. Let sit 2 minutes before removing from pan.

Crisp Cheese Crackers

2 TBSP margarine
1 egg
¼ tsp. xanthan gum
¼ tsp. paprika
1/8 tsp. black pepper
8 oz. shredded cheddar cheese
1 c. Gifts of Nature flour

Preheat oven to 400 degrees. Mix margarine, egg, paprika and black pepper. Add cheese until completely combined. Add flour and xanthan gum and mix until all ingredients are combined and a dough ball forms. Roll dough on a piece of waxed paper into a 9 x 12 inch rectangle. Place on greased baking sheet. Score crackers before baking with a pizza cutter. Prick each square with a fork. Bake 6-8 minutes or until crackers on edges of pan are very light brown. Remove from oven and gently separate crackers. Remove crisp crackers from around edges of baking sheet and return to oven 2-4 more minutes to lightly brown all the crackers. Makes approximately 64 crackers.

Refrigerator Cookies

1 c. shortening
½ c. sugar

½ c. brown sugar
2 eggs
1 ½ tsp. vanilla
½ tsp. baking soda
1 tsp. salt
2 ¾ c. Gifts of Nature flour
1 tsp. xanthan gum

Mix shortening, sugars, eggs and vanilla. Blend dry ingredients together. Mix into shortening mixture. Mix with hands. Press and mold into a long, smooth roll about 2 ¼ inches in diameter. Wrap in waxed paper. Chill several hours or overnight. Heat oven to 400 degrees. Cut in thin slices. Place a little apart on ungreased baking sheet. Bake 6-8 minutes. Makes 6 dz. Cookies.

Optional: roll in desired edging before refrigerating, i.e. sprinkles, sugars, cinnamon, chocolate, etc.

Pudding Chip Bars or Cookies

1 c. butter
¼ c. sugar
¾ c. brown sugar
1 (3 ½ oz.) pkg. instant vanilla pudding GF
1 tsp. vanilla
2 eggs
2 ¼ c. flour (used Gifts of Nature)
1 tsp. baking soda
12 oz. GF chocolate chips
1 c. chopped nuts (optional)

Mix butter, sugars, pudding and vanilla until smooth. Beat in eggs. Combine flour and soda, add to mixture. Stir in chips and nuts. Spread into jelly roll pan (9x13 for thicker bars). Bake at 350 degrees for 10-15 minutes depending on pan. Cool and cut. Can also be dropped by teaspoon on cookie sheet for cookies. Bake 6-8 minutes)

Peach Muffins

½ c. Oleo
¾ c. brown sugar
1 egg

Cream above ingredients

1 c. Gifts of Nature flour
1 tsp. GF baking powder
½ tsp. salt
¼ tsp. baking soda
½ tsp. Cinnamon
½ tsp. xanthan gum

Sift above ingredients and add to creamed mixture.

¾ c. pureed peaches (can use applesauce)
1 c. Gifts of Nature oatmeal (grind in coffee grinder)

Add to above ingredients and mix well. Spoon into greased muffin tins. Sprinkle tops with coarse sugar before baking. Makes 12 avg. size muffins. Bake at 350 degrees for 20-25 minutes.

Luscious Pumpkin Layer Cake

Mix together:

1 c. canola oil
1 c. sugar
1 c. brown sugar
4 eggs
2 c. pumpkin

Sift and add to above mixture:

½ tsp. salt
2 tsp. baking soda
2 tsp. baking powder
2 c. Gifts of Nature Flour
2 tsp. cinnamon

Divide batter between 3 – 9-inch layer pans. Bake at 350 degrees for 20 minutes.

Filling:

8 oz. cream cheese, softened
1 c. powdered sugar
1 c. pumpkin
½ tsp. pumpkin pie spice
(8 oz. tub cool whip)

Mix together then stir in 1 – 8 oz. tub of Cool Whip. Spread mixture between layers of cooled cake. Do not frost top. Sprinkle chopped pecans over top layer and drizzle with Caramel.

Caramel Sauce:

½ c. brown sugar
½ c. white sugar
2 TBSP corn starch
1 c. water
Cook above 5-7 minutes until clear. Remove from heat. Add butter and flavoring.
½ c. butter
1 tsp. GF butterscotch flavoring or vanilla

Pour over top of cake and on each piece.

Pumpkin Bars

Mix together:

1 c. canola oil
1 c. sugar
1 c. brown sugar
4 eggs
2 c. pumpkin

Sift and add to above mixture:

½ tsp salt
2 tsp. soda
2 tsp. baking powder
2 c. Gifts of Nature Flour
2 tsp. cinnamon

Bake at 350 degrees for 20 minutes. Makes a large jelly roll pan.

Frosting

3 oz. cream cheese
1 TBSP milk
1 stick margarine
2 c. powdered sugar (more or less as needed)
1 tsp. lemon juice
Mix all ingredients well.

Oatmeal Bars

1 ½ c. sweet butter (melted)
3 c. Gifts of Nature Oatmeal (grind in coffee grinder)
1 ½ TBSP Gifts of Nature Flour
1 tsp. salt
1 ¾ c. sugar
2 tsp. GF vanilla
2 eggs
1 c. dried cranberries – any dried fruit
1 c. salted peanuts (chopped) - or other nuts
1 c. Nestle Tiny Chocolate Chips – or other chips

Melt butter in microwave and cool. Mix next 4 ingredients. Add butter, vanilla and eggs to dry ingredients. Mix well and add cranberries, peanuts and chocolate. Spread on cookie sheet and bake at 450 degrees for 15 minutes or until golden brown.

Farm House Sugar Cookies

1 c. butter
2 c. sugar
2 eggs
1 c. sour cream
1 tsp. vanilla
Cream sugar and butter. Beat in eggs. Add sour cream and vanilla.

Sift below ingredients:

1 tsp. baking soda

4 tsp. baking powder

1 tsp. xanthan gum

½ tsp. salt

4 ½ c. Gifts of Nature flour mix

Add dry ingredients to wet mixture, beat until well mixed.

The dough will be sticky. Chill overnight and use plenty of flour when rolling out. Also flour cookie cutters and rolling pin. Brush excess flour off cookies with soft pastry brush.

Bake 8-10 minutes at 350 degrees.

Flourless peanut-chocolate cookies

1. Preheat oven to 350 degrees, with racks in upper and lower thirds. In a large bowl, stir together 1 c. creamy peanut butter, ¾ c. sugar, 1 large egg (lightly beaten), ½ tsp. baking soda and ¼ tsp salt until well combined. Stir in ¾ c. semisweet chocolate chips and ½ c. roasted salted peanuts.
2. With moistened hands, roll dough, about 1 heaping TBSP at a time, into balls. Place 2 inches apart on two baking sheets.
3. Bake until cookies are golden and puffed, 12-14 minutes, rotating sheets from top to bottom and front to back halfway through. Cool 5 minutes on sheets; transfer cookies to racks to cool completely.

Grape Salad

12 c. grapes

8 oz. sour cream

8 oz. cream cheese (room temp)

1/3 c. sugar

1 tsp. vanilla

¼ c. brown sugar

Pecans

Wash and dry grapes. In a bowl, mix cream cheese, sour cream, sugar and vanilla until smooth. Add grapes and stir to cover. Sprinkle with brown sugar and pecans. Let sit overnight.