

GLUTEN FREE

& more

FAMOUS

Holiday Baking

RECIPES



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This book is organized into a convenient resource which contains recipes from Gluten Free & More magazine and website.

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www.glutenfreeandmore.com





Our Gift to You

The holidays are a time to relax and enjoy the company of friends, family, and all the delicious gluten free baked goods you can eat! OK, so maybe not *all* the baked goods you can eat, but it's nice to indulge here and there.

Gluten free baking can seem daunting at first. If you're thinking you can no longer indulge in delicious fresh baked breads and desserts just because of your diagnosis, I'm here to tell you that you're wrong - you absolutely can!

Here at Gluten Free & More magazine, our purpose is to provide the gluten free community with recipes, articles, resources and tips to not only live a healthy gluten free lifestyle, but a happy one too.

This holiday eBook is our gift to you. We hope it shows you the abundance of the gluten free lifestyle and teaches you that you do not have to sacrifice the foods and flavors that you love.

This collection brings you some of my personal favorite recipes that I created for both the magazine and my website. I hope you enjoy baking and eating them as much as I enjoy creating and sharing them with you.

So from all of us at Gluten Free & More magazine, we wish you a happy, healthy, and delicious holiday season!



Carol's Gluten Free All Purpose Flour

When I first went gluten free I shied away from traditional baking because it seemed like too much trouble to combine various flours. But since I was not satisfied with the gritty texture of store bought gluten free flour blends, I decided to attempt my own recipe.

After much trial and error I came up with a flour blend that works perfectly in gluten free baking. This is my preferred flour mix and can be substituted for wheat flour cup-for-cup. It is called Carol's Gluten Free All Purpose Flour and is available at glutenfreeandmore.com.

Or, you can try this recipe that will give you very similar results. Make a big batch of this and store in airtight containers for all your baking needs. If you use a different flour blend for the recipes in this book, make sure your blend contains xanthan gum.

(Gluten-free, Dairy-free, Nut-free, Soy-free, Refined Sugar-free, Vegetarian, Vegan)

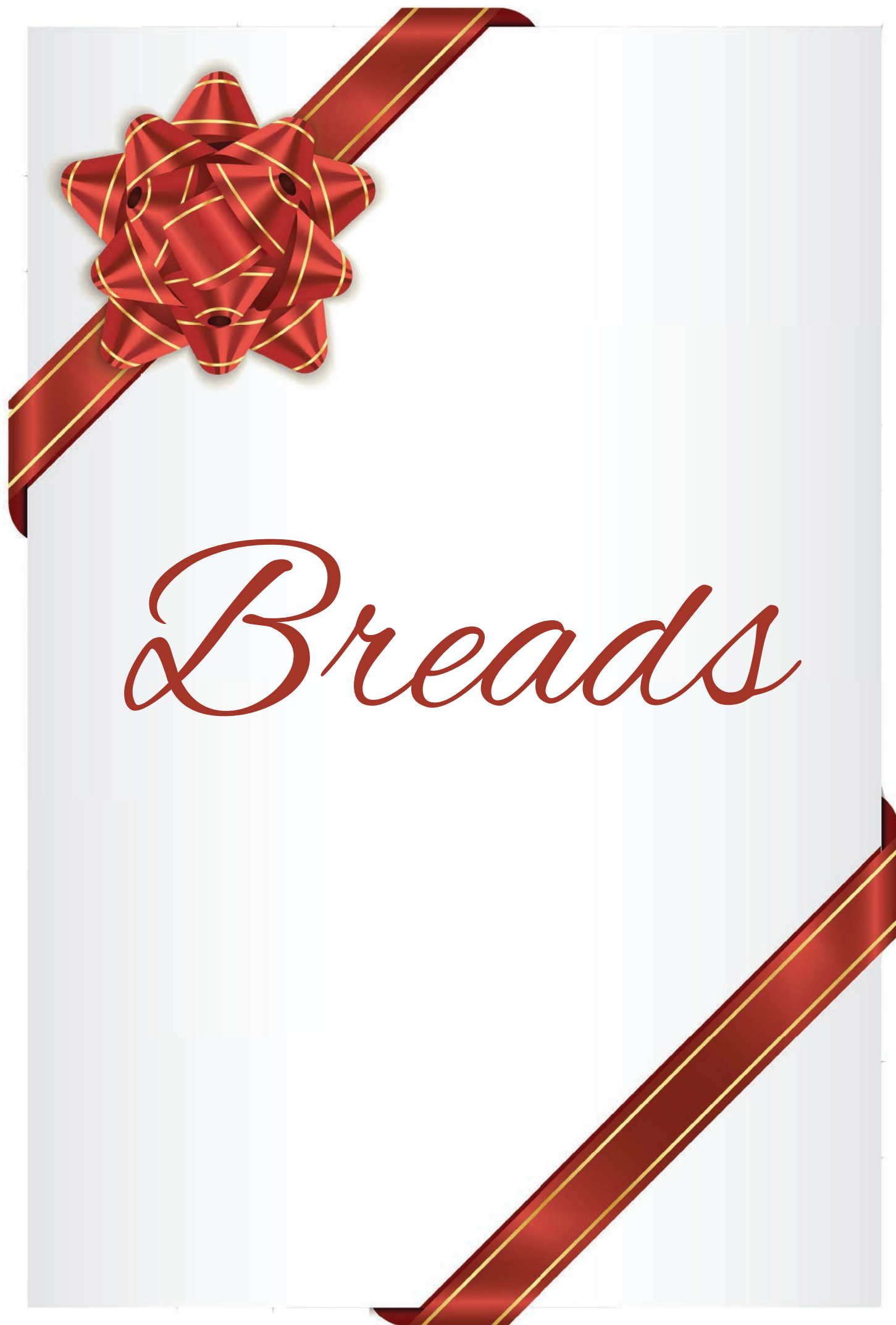
Makes 9 cups

4½ cups white rice flour
1½ cups sweet (glutinous) rice flour
2 cups potato starch (not potato flour)
1 cup tapioca starch (also known as tapioca flour)
4 teaspoons xanthan gum

Measure each ingredient by scooping it into a measuring cup (or spoon), leveling it off with a straight edge, such as the back of a knife. In a large mixing bowl, whisk all ingredients together very well until they are evenly distributed. I whisk the ingredients slowly for at least a minute or two, making sure to get to the bottom of the bowl and turning the ingredients over and over.

This recipe can easily be halved, double or tripled.





Cornbread
Soft Dinner Rolls
French Bread
Orange Cranberry Bread
Cherry Almond Loaf

Cornbread

Serve this alongside your holiday meal or use as a base for cornbread stuffing. If you prefer your cornbread a little less sweet, cut back on the sugar by half. Honey makes for a nice replacement to sugar for a refined sugar-free version.

(Gluten-free, Nut-free, Soy-free, Vegetarian, optionally Dairy-free and Refined Sugar-free)

Serves 8 – 10

Gluten-free, non-stick cooking spray
1½ cups Carol's Gluten Free All Purpose Flour
1½ cups gluten-free cornmeal
1½ teaspoons baking powder
½ teaspoon baking soda
½ teaspoon kosher salt
1½ cups buttermilk (or use 1½ cups dairy free milk combined with 1½ tablespoons of white or apple cider vinegar and let sit for 5 minutes)
¾ cup sugar (or ½ cup honey)
3 large eggs, lightly beaten
6 tablespoons unsalted butter or dairy-free butter substitute, melted

Preheat oven to 425 degrees. Spray a 12 by 9 inch baking pan with cooking spray.

In a large mixing bowl, whisk together the flour, cornmeal, baking powder, baking soda, and salt. Add the buttermilk, sugar, eggs, and melted butter. Pour the batter into the prepared pan and bake for 30 minutes or until a toothpick inserted in the center comes out clean and the cornbread is golden brown. Let cool and cut into squares.



Soft Dinner Rolls

(Gluten-free, Nut-free, Soy-free, Vegetarian, optionally Dairy-free)

Makes about 24 rolls, depending on size

2 tablespoons dry active yeast
2 teaspoons sugar
2 cups rice milk (or milk) – warm but not hot
*1½ cups superfine or Asian white rice flour
*½ cup superfine or Asian sweet rice flour (also called glutinous rice flour)
*¾ cup potato starch (not potato flour)
*½ cup tapioca starch
3 teaspoons xanthan gum
1½ teaspoons kosher or fine sea salt
1 tablespoon baking powder
3 large eggs – use divided
¼ cup butter or non-dairy butter substitute (Earth Balance recommended) plus more for brushing the pans, melted
¼ cup honey
1 teaspoon apple cider vinegar

*In place of the flours and starches you can use 3¼ cups Carol's Gluten Free All Purpose Flour.

Combine the yeast, sugar and warmed milk in a small bowl and whisk to dissolve the sugar. Let sit for 6 – 8 minutes or until the mixture is foamy and had increased in volume.

Combine the flours, starches (or Carol's Gluten Free All Purpose Flour), xanthan gum, salt and baking powder in the bowl of an electric mixer fitted with the whisk attachment. Mix for 30 seconds on medium-low to combine and break up any lumps in the potato starch.

Add the yeast mixture, 2 eggs, melted butter (or butter substitute), honey and vinegar. Mix on medium low until combined. Scrape down the sides of the bowl, turn the mixer on high and mix for 3 minutes. You should have a very thick, smooth batter.

Brush 2 standard muffin pans with melted butter (or butter substitute) or spray with gluten free, non-stick cooking spray. Preheat the oven to 375 degrees.

Spoon the batter into the prepared muffin pans, filling about ¾ full. Alternately you can use a small (#60) ice cream scoop and place 3 scoops in each muffin tin. Cover with a clean kitchen towel and place in a warm, draft free place to rise. Let rise for 35 minutes or until the dough has almost doubled in size.

Beat the remaining egg with 1 teaspoon of water very well with a fork. Gently brush the tops of each roll with the beaten egg.

Bake for 17 – 18 minutes or until golden brown. Let cool in the pans for 15 minutes.

The rolls can be made ahead – bake them, let them cool in the pans, wrap with plastic wrap and refrigerate for up to 2 days. Warm for a few minutes in a 350 degree oven.



French Bread

(Gluten-free, Nut-free, Soy-free, Vegetarian, optionally Dairy-free)

Makes 2 loaves

2 tablespoons dry active yeast
2 teaspoons sugar
1½ cups warm water (it should be pretty warm to the touch but not hot)
3 teaspoons xanthan gum
2 tablespoons olive oil
*1½ cups super fine or Asian white rice flour
*½ cup superfine or Asian sweet rice flour
*1 cup tapioca starch
1½ teaspoon kosher or fine sea salt
2 large eggs, lightly beaten
1 teaspoon apple cider vinegar
2 teaspoons cornmeal - optional
2 tablespoons butter or Earth Balance, melted

*In place of the flours and starch you can use 1½ cups Carol's Gluten Free All Purpose Flour.

Combine the yeast, sugar and warm water in a bowl about twice the size of the mixture and whisk to dissolve the sugar. Let sit for 5 – 6 minutes (10 if the yeast has been in the fridge) or until it is foamy and doubled in size.

In a small bowl stir the xanthan gum with the olive oil until the xanthan gum is dissolved.

Combine the flours, tapioca starch (or gluten free flour blend) and salt in the bowl of a mixer fitted with a whisk attachment (or just the regular beaters – don't use a dough hook) and mix to combine. Add the yeast mixture, xanthan gum mixture, eggs and vinegar and mix on low to combine. Scrape down the sides of the bowl once. Turn the mixer to high and mix for 3 minutes.

Spray a French bread pan (with 2 forms) with gluten-free, non-stick cooking spray or brush with more olive oil and sprinkle a teaspoon of cornmeal onto the bottom of each pan.

Spoon the batter into the forms and shape into an oval with a spatula. Using a razor blade or sharp knife cut 3 or 4 diagonal slashes on top of each loaf. Cover the loaves with a clean kitchen towel and set in a warm, draft-free place to rise. Let rise for 30 minutes or until the loaves have doubled in size.

Place a baking pan on the floor of your oven (or on the bottom shelf) and fill it with about an inch of really hot water. Position the rack you are baking the bread on in the middle of the oven. Turn the oven on and preheat to 400 degrees.

Brush the top of the loaves with the melted butter or Earth Balance and bake for 40 – 45 minutes or until the loaves are golden brown and sound hollow when tapped. Let cool in the pan for 5 minutes then remove to a wire rack to finish cooling.





Orange Cranberry Bread

(Gluten-free, Dairy-free, Nut-free, Soy-free, Vegetarian)

Makes 1 loaf

For the Bread:

2 cups Carol's Gluten Free All Purpose Flour
1 cup organic sugar
1½ teaspoons baking powder
½ teaspoon baking soda
1 teaspoon kosher or sea salt
1½ cups fresh or frozen cranberries, chopped
2 tablespoons finely grated orange zest
¾ cup freshly squeezed orange juice
2 tablespoons grapeseed (or other flavorless vegetable oil)
1 large egg, well beaten

For the Glaze:

1 cup organic powdered sugar, sifted
1 teaspoon (packed) finely grated orange zest
1 – 2 tablespoons freshly squeezed orange juice

Preheat oven to 350 degrees. Lightly spray a 9 by 5 inch loaf pan with non-stick cooking spray.

In a large mixing bowl, whisk together the flour, sugar, baking powder, baking soda and salt. Take about ½ cup of the mixture and put in a small mixing bowl. Add the chopped cranberries and orange zest, toss well to coat. Set aside.

Stir the orange juice, oil and egg into the flour mixture and mix until well blended. Add the cranberries and orange zest along with all the flour mixture they were tossed in and stir well. Pour batter into prepared pan. Tap the pan three times on the counter to settle the batter. Bake for 50 – 60 minutes or until a toothpick inserted into the center comes out clean. Let cool in the pan for 15 minutes, remove bread from pan and let it cool on a wire rack.

While the bread cools, make the glaze. Combine powdered sugar and orange zest with 1 tablespoon orange juice in a small mixing bowl and whisk together. You want a thick but pourable consistency; add more orange juice as needed. Pour over the top of the bread, letting it drizzle down the sides.



Cherry Almond Loaf

(Gluten-free, Soy-free, Vegetarian)

Makes 1 loaf

1 (10-ounce) jar maraschino cherries, drained with the juice reserved
*1 cup superfine white rice flour
* $\frac{1}{3}$ cup superfine sweet rice flour
* $\frac{1}{3}$ cup tapioca or potato starch
* $\frac{1}{3}$ cup millet flour
*1 teaspoon xanthan gum
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon kosher or fine sea salt
 $\frac{1}{2}$ cup unsalted butter – at room temperature
 $\frac{3}{4}$ cup granulated sugar
2 large eggs
1 teaspoon pure vanilla extract
 $\frac{1}{2}$ cup sliced almonds
 $\frac{1}{2}$ cup confectioners' sugar
1 tablespoon freshly squeezed lemon juice

*In place of the flours and starch you can use 2 cups Carol's Gluten Free All Purpose Flour.

Preheat oven to 350 degrees. Spray a 9 inch by 5 inch loaf pan with non-stick cooking spray. Reserve 1 tablespoon of the reserved maraschino cherry juice for the glaze if you want a pretty pink glaze, this is not entirely necessary. Put the remaining cherry juice in a measuring cup and add enough water to make $\frac{1}{2}$ cup of liquid. Dry the maraschino cherries on some paper towels and chop roughly.

In a large mixing bowl, whisk together the flours, starch, xanthan gum, baking powder and salt.

In an electric mixer, preferably fitted with a paddle attachment, cream together the butter and sugar for 3 minutes at medium high speed. Add the eggs, one at a time, scraping the bowl and mixing well after each addition. Add the vanilla and mix well. Turn the mixer to low, add half the flour mixture, then the juice, then the remaining flour mixture. Mix just until blended. Scrape the sides and bottom of the bowl to make sure all the ingredients are combined. Fold in the cherries and almonds and pour into the prepared baking pan. Bake for 55 – 65 minutes or until the top is starting to brown and a toothpick inserted into the center comes out clean. Let cool in the pan 10 – 15 minutes then remove to a wire rack to finish cooling. Loaf can be wrapped in plastic wrap and kept refrigerated for up to 2 days at this point. If making ahead, let the loaf come to room temperature before glazing and serving.

Prepare the glaze by mixing the reserved tablespoon of cherry juice (if using), the lemon juice and confectioners' sugar. It should be thick but pourable – adjust the consistency with a little more sugar or lemon juice if needed. Drizzle over the top of the loaf and serve.





Pies

Perfect Pie Crust
Cranberry Pear Pie
Coconut Pie
Chocolate Whiskey Pie
Dairy Free Pumpkin Pie



Perfect Pie Crust

(Gluten-free, Nut-free, Egg-free, Soy-free, Vegetarian, optionally Dairy-free and Vegan)

Makes 1 (9-inch) pie crust

½ cup unsalted butter or solid, all vegetable non-dairy shortening
2 to 4 tablespoons cold water
1¼ cups Carol's Gluten Free All Purpose Flour, plus more for rolling
1 teaspoon kosher or fine sea salt
2 tablespoons sugar



Cut butter into ½ inch pieces and place in the freezer for 15 – 30 minutes.

Add some ice cubes to the water and let it get ice cold while preparing the dry ingredients. Combine the flour blend, salt and sugar in the bowl of a food processor. Pulse 5 – 6 times to combine. Add the butter and pulse 6 – 8 times or until the mixture resembles coarse meal with some pea size pieces of butter.

With processor running, add ice water 1 tablespoon at a time until the mixture just barely starts to clump together. If you pinch some of the crumbly dough together and it holds then you have enough water, if not add more a little at a time. You do not want to add any more water than is absolutely necessary.

Remove the dough from the machine and form into a disk. Wrap the disk in plastic wrap and refrigerate for at least one hour or for as long as 2 – 3 days. Since the dough is so crumbly and does not hold together at this point, I find it easier (and far less messy) to pour the mixture into a large food storage bag and form it into a disk using the bag to help. Then just close up the bag and put it in the fridge. Remove dough from fridge 5 minutes before rolling.

To roll the dough, lay a piece of waxed paper on a work surface and sprinkle with some flour blend. Lay the chilled disk on the floured paper, sprinkle with some more flour and lay on another piece of waxed paper. Roll the dough into a circle approximately 12 inches wide. Remove the top sheet of waxed paper and carefully transfer into a 9 inch pie plate and remove the waxed paper. Push the dough very gently down so it lines the bottom and sides of the pie plate. If the dough splits or breaks apart just push it back together. Trim the edge of the pie crust to about ½ – ¾ inch overhang. Tuck the overhang under and pinch the dough into a decorative finish.

Sometimes a recipe will call for a pre-baked or blind baked pie crust, here's how to do it:

Freeze the pie crust in the pie plate for at least 30 minutes. Preheat oven to 350 degrees.

Place a piece of parchment paper (or foil) in the bottom and up the sides of the pie crust. Fill with dried beans, rice or pie weights. (I prefer dried black beans as they help distribute the heat better and are much less expensive than pie weights. I use the same beans over and over.) Bake the crust for 20 minutes. Remove the weights and waxed paper, poke a few holes in the bottom of the crust using a fork and return to the oven for 10 minutes or until golden brown.

Let pie crust cool completely before filling.





Cranberry Pear Pie

(Gluten-free, Nut-free, Soy-free, Vegetarian, optionally Dairy-free)

Serves 8

For the Pie:

2 Perfect Pie Crusts (made up to the point of refrigerating the dough disks)
1 (12-ounce) bag fresh cranberries (3 cups)
5 ripe pears, peeled, seeded and cut into 1 inch chunks
 $\frac{3}{4}$ cup pure maple syrup
1 tablespoon pure vanilla extract
6 tablespoons cornstarch
 $\frac{1}{2}$ teaspoon kosher salt
1 egg yolk
1 tablespoon heavy cream (or dairy free milk of your choice)
1 tablespoon turbinado sugar (or other coarse sugar)

For the Maple Whipped Cream:

1 cup heavy cream
2 tablespoons pure maple syrup
1 teaspoon pure vanilla extract

(For dairy free, use a dairy free whipped topping instead.)

Take one pie crust dough disk out of the refrigerator, let sit for 5 minutes. Place a piece of waxed or parchment paper on a work surface, top with the dough disk, then another piece of paper and roll into a circle a little larger than a 9 inch pie plate. Remove the top sheet of paper, place the pie plate on top of the dough and flip the dough and plate over. Remove the paper and gently fit the dough into the pie plate.

In a large bowl combine the cranberries, pear chunks, $\frac{3}{4}$ cup maple syrup, vanilla, cornstarch, and salt. Pour the filling into the pie crust and gently press down to make the filling as even as possible.

Take the second pie crust dough disk out of the refrigerator and let sit for 5 minutes. Roll out the disk between two sheets of waxed or parchment paper and cut it with a 1 – 1½ inch cookie cutter. Place the cut outs on the pie, overlapping slightly until the whole top is covered with some spaces between the cutouts. Refrigerate the pie while the oven is preheating.

Wrap a large baking sheet with foil and place on the bottom rack of the oven (to catch any spills from the pie and keep your oven clean). Position the other rack in the center and preheat the oven to 375 degrees. Once the oven has preheated, remove the pie from the refrigerator. Mix the egg yolk and cream together and brush generously over the cut outs on top of the pie. Sprinkle with the turbinado sugar. Bake pie on the center rack of the oven for 90 minutes. After about 50 minutes of baking, place a piece of foil on top of the pie to keep the crust from becoming too brown. Let pie cool before serving.

While the pie cools, make the topping. Combine the cream, maple syrup, and vanilla and beat until soft peaks form. Serve a dollop of the sweetened cream on top of each slice of pie.



Coconut Pie

(Gluten-free, Dairy-free, Nut-free, Soy-free, Refined Sugar-free, and Vegetarian)

Serves 6 – 8

½ cup coconut flakes
3 cups full fat coconut milk
5 tablespoons cornstarch
6 large egg yolks
½ cup coconut palm sugar
½ teaspoon kosher salt
1 tablespoon pure vanilla extract
2 tablespoons light or dark rum, optional
1 blind baked Perfect Pie Crust – completely cooled

Toast the coconut flakes in a dry skillet, stirring frequently, until browned and fragrant, 6 – 7 minutes. Set aside to cool.

Mix ½ cup of the coconut milk with the cornstarch. Set aside. In a large mixing bowl, whisk the egg yolks.

In a medium saucepan, combine the remaining coconut milk with the coconut sugar and salt. Heat the mixture over medium-high heat until it just comes to a boil. Gradually pour about ½ cup of the heated coconut milk mixture into the egg yolks and whisk well. Pour the egg yolk mixture back into the saucepan with the coconut milk and add the cornstarch mixture. Bring the mixture back up to a gentle boil, whisking constantly. Once the mixture starts to boil, cook for 1 – 2 more minutes or until the mixture is the consistency of pudding. Remove from the heat and add the vanilla and rum.

Pour the mixture into the cooled pie crust and lay a piece of plastic wrap over the pie, pressing the plastic wrap directly onto the surface of the filling to prevent a skin from forming. Refrigerate until the filling is completely cooled and set, about 2 hours. Remove the plastic wrap and sprinkle the top of the pie with the toasted coconut flakes.





Chocolate Whiskey Pie

(Gluten-free, Nut-free, Soy-free, Vegetarian)

Serves 8

1½ cups gluten free chocolate cookie crumbs
6 tablespoons unsalted butter, melted
2 cups half-and-half
⅔ cup sour cream
2 cups bittersweet chocolate chips
⅓ cup sugar
¼ cup cornstarch
*½ cup whiskey
4 large egg yolks
2½ cups heavy whipping cream
2 tablespoons powdered sugar
2 teaspoons pure vanilla extract
Cocoa powder for dusting

*There is controversy regarding gluten and whiskey. Feel free to leave it out of this recipe if you like, it will still be delicious.

In a mixing bowl combine the chocolate cookie crumbs with the melted butter, mix well. Press the mixture firmly into a 9 inch pie plate and refrigerate for 30 minutes.

Combine the half and half, sour cream, and chocolate in a saucepan and bring to a boil over medium heat, stirring constantly.

In a mixing bowl, whisk together the sugar, cornstarch, whiskey, and egg yolks. Whisk in the chocolate mixture.

Pour the mixture into a clean saucepan and bring to a boil over medium heat, whisking constantly. Continue to cook the mixture until thickened, 1 – 2 minutes. Let cool.

Pour the chocolate mixture into the prepared pie crust and refrigerate at least 3 hours or overnight.

Whip the cream with the powdered sugar and vanilla until soft peaks form. Spread the whipped cream on top of the pie, dust with cocoa powder and serve.





Dairy Free Pumpkin Pie

(Gluten-free, Dairy-free, Nut-free, Soy-free, Vegetarian)

Serves 6 – 8

2 large eggs
1 can (15-ounce) pumpkin puree (not pumpkin pie filling)
½ cup granulated sugar
¼ cup light brown sugar, packed
1½ teaspoons ground cinnamon
½ teaspoon kosher or sea salt
½ teaspoon ground ginger
¼ teaspoon ground cloves
2 teaspoons pure vanilla extract
1 can coconut milk
1 Perfect Pie Crust (unbaked)

Preheat oven to 425 degrees.

In a large bowl whisk the eggs. Whisk in the pumpkin, sugars, ground cinnamon, salt, ginger, cloves and vanilla extract. Gradually whisk in the coconut milk until well blended.

Pour the mixture into the pie crust and bake for 15 minutes. Turn oven temperature down to 350 degrees and continue to bake for 40 – 45 minutes or until a knife inserted into the center comes out clean.

Allow pie to cool for at least 2 hours. Refrigerate until serving. This pie tastes better when it sits in the fridge for a few hours.





Lemon Sugar Cut Out Cookies
Pignoli Cookies
Santa's Thumbprint Cookies
Coffee Cocoa Macaroons
Peanut Butter Cookies
Cherry Tassies

Lemon Sugar Cut Out Cookies

(Gluten-free, Nut-free, Soy-free, Vegetarian)

Makes 2 dozen cookies

For the Cookies:

½ cup unsalted butter at room temperature
1 cup granulated sugar
1 large egg at room temperature
1 teaspoon pure vanilla extract
Zest of 1 lemon, finely grated (should be about 1 tablespoon, loosely packed)
2 tablespoons freshly squeezed lemon juice
2 cups Carol's Gluten Free All Purpose Flour, plus more for dusting
½ teaspoon baking powder
¼ teaspoon kosher or sea salt

For the Icing:

2 cups powdered sugar
4 teaspoons freshly squeezed lemon juice
6 – 8 teaspoons light corn syrup or light agave for corn free
Food coloring

In the bowl of an electric mixer fitted with a paddle attachment, cream the butter and sugar on medium speed until smooth, about 2 minutes. Turn mixer to low and add the egg, vanilla extract, lemon zest and lemon juice. Mix well.

In a separate large mixing bowl, whisk together the flour blend, baking powder and salt.

Turn the mixer to low and add the sweet rice flour mixture to the butter mixture and mix well. Shape the dough into 2 flattened disks, wrap with plastic wrap and refrigerate for at least 1 hour. Dough can be frozen at this point for future use.

Preheat oven to 350 degrees. Line baking sheets with either parchment paper or silicon baking mats.

Lay a piece of waxed or parchment paper on a work surface. Sprinkle with some flour blend, place one dough disk on top, sprinkle that with some flour blend and top with another piece of waxed or parchment paper. Roll dough to a thickness of about ¼ inch. Just before you get the dough rolled to the desired thickness, remove the top layer of waxed paper, spread a little more flour blend over the top of the dough and then flip the dough (waxed paper and all) over, remove the top layer of waxed paper, sprinkle with more flour and do your final roll or two. This will make it easier to remove the cookies once cut. Cut out cookies into desired shapes and place on prepared pans spacing about 1 inch apart. Brush off any excess flour. To keep the edges of the cookies sharp,

refrigerate for 15 minutes before putting in the oven. If you do not plan to ice the cookies then sprinkle with sugar before baking. Repeat with remaining dough disk. Leftover dough can be re-rolled once; gather up scraps, form into a disk and refrigerate for at least 30 minutes before rolling.

Bake for about 10 minutes. Do not let the cookies brown. Let cool on pan for 10 minutes and then remove to a wire rack with a spatula to cool completely before icing.

While the cookies cool, make the icing. In a small bowl mix together the powdered sugar with lemon juice. Beat in the corn syrup or agave, starting with 6 teaspoons and adding more if it is too thick. Use it thick for outlining and adding detail to the cookies.

Separate icing into small bowls and color with food coloring to desired shades. Spread or pipe on cookies and allow icing to set.



Pignoli Cookies

(Gluten-free, Dairy-free, Soy-free, Vegetarian)

Makes 36 cookies, depending on size

1 (8-ounce) can of pure almond paste (not almond filling or marzipan)
1 cup organic sugar
Pinch of kosher or sea salt
2 egg whites
¼ cup pine nuts

Preheat oven to 350 degrees. Line two baking sheets with parchment paper or silicon baking mats.

Break almond paste into small pieces and put into bowl of food processor. Process until almost smooth. With processor running gradually add the sugar through the feed tube. Turn off processor, add salt and egg whites and then process until it turns into a batter. Using a small (1 tablespoon) ice cream scoop or a spoon, drop the dough onto the prepared pans, spacing 2 inches apart. Press a few (3 or 4) pine nuts onto each cookie.

Bake for approximately 15 minutes or until the cookies are firm and lightly browned. Let cool on pans for 5 minutes then remove to a wire rack to cool completely.



Santa's Thumbprint Cookies

(Gluten-free, Soy-free, Vegetarian)

Makes 4 dozen cookies

4 cups Carol's Gluten Free All Purpose Flour
1 tablespoon baking powder
 $\frac{3}{4}$ teaspoon salt
1 cup unsalted butter, at room temperature
 $\frac{3}{4}$ cup granulated sugar
 $\frac{3}{4}$ cup corn syrup or light agave nectar
1 large egg
2 teaspoons pure vanilla extract
 $\frac{1}{2}$ cup sanding sugar (or just more granulated sugar)
1 (11-ounce) bag semisweet chocolate chips
24 maraschino cherries, cut in half and dried well

Whisk together the flour, baking powder and salt and set aside.

Cream together the butter and $\frac{3}{4}$ cup sugar with an electric mixer. Add the corn syrup, egg and vanilla and mix well. Gradually add the flour mixture, with the mixer on low, and beat until combined. With a spatula, scrape the sides and bottom of the bowl to make sure everything is mixed well.

Roll the dough into 1 inch balls then roll in the sanding sugar and place on a plate or baking sheet – you can put them on top of each other – and refrigerate for 30 minutes. You can make ahead of time but if they are refrigerated for more than 30 minutes you will have to let them sit out for a few minutes before proceeding.

Preheat oven to 350 degrees. Line 2 cookie sheets with parchment paper or silicon baking mats.

Place the balls on the prepared cookie sheets about an inch apart. Flatten with your thumb, making an indentation in each ball. Bake for 10 – 12 minutes or until firm but not beginning to brown. Leave oven on. If the indentations have risen, use the end of a wooden spoon to press again. Fill each indentation with a teaspoon of chocolate chips. Return to oven for 2 minutes. Using a small offset spatula or spoon, swirl the chocolate chips to melt. Top each cookie with a maraschino cherry half.



Coffee Cocoa Macaroons

(Gluten-free, Dairy-free, Soy-free, Vegetarian)

Makes 36 cookies

2 (8-ounce) cans almond paste (not marzipan)
1 large egg white
1 cup powdered sugar – divided use
½ teaspoon kosher salt
¼ cup Kahlua or other coffee liqueur
1 tablespoon unsweetened cocoa powder

Line two baking sheets with parchment paper or silicon baking mats. Preheat oven to 350 degrees.

Place the almond paste and egg white in the bowl of a mixer fitted with the whisk attachment. Beat until smooth, about 2 minutes. Sift in ½ cup powdered sugar, add the salt and Kahlua and beat, starting on low and gradually increasing speed to medium, until fully combined, 1 more minute.

In a small mixing bowl, whisk together the remaining ½ cup powdered sugar and cocoa powder, making sure to break up any lumps. Scoop the dough with a #60 ice cream scoop and drop 3 or 4 balls of dough into the sugar/cocoa powder mixture. Roll the dough to thoroughly coat with the sugar mixture and place on the prepared baking sheets. Continue until all cookie dough is used. Bake for 15 minutes. Let cool on the pan completely.





Peanut Butter Cookies

(Gluten-free, Dairy-free, Soy-free, Vegetarian)

Makes 24 cookies

1 cup creamy peanut butter
1 cup granulated sugar plus more for rolling the cookies in
1 large egg – lightly beaten with a fork
1 teaspoon baking powder
1 teaspoon vanilla extract

Preheat oven to 350 degrees. Line two baking sheets with parchment paper or silicon baking mats.

In a large bowl mix the peanut butter with 1 cup sugar. Stir until well blended. Add the egg, baking powder and vanilla. Stir well. Pour some additional sugar in a small bowl. Take 1 tablespoon of the dough and roll in a ball. Roll the dough ball in the sugar and place on prepared baking sheet. Repeat with the rest of the dough.

Take a dinner fork, stick it in the sugar and gently press down each dough ball to flatten, then turn the fork 90 degrees and gently press again, making the traditional hatch markings of a peanut butter cookie.

Bake for 10 minutes. Take out of oven and let them cool on the baking sheet for 5 minutes. Gently transfer the cookies to a rack to finish cooling.





Cherry Tassies

(Gluten-free, Soy-free, Vegetarian)

Makes 48 cookies

48 maraschino cherries with stems (approximately 2 (10-ounce) jars), drained with 2 tablespoons juice reserved

*1 cup superfine white rice flour

* $\frac{1}{3}$ cup superfine sweet rice flour

* $\frac{1}{3}$ cup millet flour

* $\frac{1}{3}$ cup potato starch (not potato flour)

*1 teaspoon xanthan gum

1 cup (2 sticks) unsalted butter, at room temperature

6 ounces cream cheese, at room temperature

$\frac{1}{4}$ teaspoon kosher or fine sea salt – use divided

1 tablespoon unsalted butter, melted

$\frac{1}{2}$ cup granulated sugar

1 large egg, lightly beaten

1 teaspoon pure vanilla extract

*In replace of the flours and starch you can use 2 cups Carol's Gluten Free All Purpose Flour.

Preheat oven to 325 degrees. Lightly spray 48 mini muffin cups with non-stick cooking spray. Pat the maraschino cherries dry with paper towels.

In a large mixing bowl whisk together the flours, starches and xanthan gum. If using an all purpose gluten free flour in place of the flours and starches, omit this step.

In the bowl of a food processor, combine the 1 cup of butter and cream cheese and process until blended. Add the flour mixture or all purpose gluten free flour blend and $\frac{1}{8}$ teaspoon salt to the processor and blend until mixed. Do not over process. Using a small ice cream scoop or spoon, scoop out about 1 tablespoon of dough per cookie and roll into balls. Place the balls into the prepared muffin tins. Using your thumb or the end of a French rolling pin, make an indentation in each ball.

In a small bowl, whisk together the 2 tablespoons reserved maraschino cherry juice, the 1 tablespoon melted butter, remaining $\frac{1}{8}$ teaspoon salt, sugar, egg and vanilla extract. Put about $\frac{3}{4}$ teaspoon of the mixture into each dough ball indentation. Place a maraschino cherry in each cookie with the stems up.

Bake for 25 minutes or until the cookies are lightly browned and the filling is set. Let cool in the pans for 5 minutes and then remove to a wire rack to finish cooling.





Happy Holidays!