Celiac Family Support Group



# 2024 Cookie/Treat Exchange Recipes



Make sure to always check ingredient labels before using products listed in recipes

## **Gluten Free Classic Spritz Cookies**

Yield: 7-8 dozen cookies (84-96 cookies)

## **Ingredients:**

1 ½ cups butter

1 cup sugar

1 egg

2 Tbsp milk

1 tsp vanilla extract

½ tsp almond extract

3 ½ cups Gluten Free flour (Namaste was used for this recipe)

1 tsp baking powder

#### **Directions:**

- 1. Preheat oven to 375 degrees.
- 2. Thoroughly cream the butter and sugar.
- 3. Add egg, vanilla and almond extract, beat well.
- 4. Stir together flour and baking powder; gradually add to creamed mixture, mixing it to make a smooth dough.
- 5. Do not chill
- 6. Place dough into a "Cookie Press" gun and press cookies onto a greased cookie sheet.
- 7. Add sprinkles or dye the dough if you wish.
- 8. Bake for 10-12 minutes or until lightly browned around the edges.
- 9. Remove from cookie sheet, cool on rack.

## **Sprinkle Cookies**

#### **Ingredients:**

1 cup butter

1/4 cup sugar

1/2 cup sweetened condensed milk

- 1 Tbsp vanilla extract
- 2 cups GF measure-for-measure flour
- 2 tsp baking powder
- 1 ½ cups sprinkles + 1 cup more

#### **Directions:**

- 1. Beat together the butter, sugar, sweetened condensed milk, and vanilla
- 2. Mix together flour, baking powder, and wet ingredients
- 3. Knead in 1 ½ cups sprinkles
- 4. Scoop into small balls and roll balls in additional sprinkles
- 5. Bake approximately 15 minutes at 325 degrees.

Recipe from: B. Dylan Hollis





## **Eggs and Bacon Candy**

#### **Ingredients:**

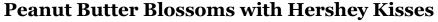
1 bag thin pretzel sticks

1 bag yogurt candy baking chips or discs (~1 pound, or white chocolate chips or white baking chips)

About 40-50 yellow and orange M&Ms

#### **Directions:**

- 1. Lay silpats, parchment paper or waxed paper on three cookie sheets
- 2. Arrange pairs of pretzels side by side with a small space between them on the prepare cookie sheets
- 3. Put yogurt candy baking chips (or white chocolate/chips) into a microwave safe bowl
- 4. Heat at about 70% power for 1 minute
- 5. Remove from microwave, stir, and return to the microwave
- 6. Heat at 70% power in 30 second bursts, stirring after each burst, until smooth
- 7. Use a spoon or piping bag to spread about 2 teaspoons of the melted candy over the pairs of pretzel sticks in the rough shape of an egg
- 8. Drop an M&M on top of the melted candy in the center of each pair of pretzels
- 9. Let cool and firm completely before transferring to an airtight container for storage at room temperature.



## **Ingredients:**

½ cup butter

½ cup smooth peanut butter

1/2 cup white sugar

½ cup packed brown sugar

1 egg

2 tsp milk

1 tsp vanilla

1 ½ cup sifted GF flour (we used King Arthur measure for measure)

1 tsp baking soda

Hershev kisses (unwrapped)

- 1. Cream together butter, peanut butter, white sugar and brown sugar.
- 2. Once combined, add in egg, milk, and vanilla.
- 3. Mix in slowly flour and baking soda until fully combined.
- 4. Roll 1 Tablespoon balls in white sugar to coat.
- 5. Place 2 inches apart on an ungreased cookie sheet.
- 6. Bake at 375 degrees for 7-8 minutes.
- 7. Remove from oven and push 1 unwrapped Hershey kiss into the middle of partially baked cookie.
- 8. Bake for another 2-3 minutes.
- 9. Allow cookies to cool completely.





#### **Andes Mint Cookies**

Yield: 24 cookies

#### **Ingredients:**

½ cup butter softened ½ cup white sugar ½ cup brown sugar 1/2 teaspoon almond extract 1 egg 1 cup flour ½ cup cocoa 1 teaspoon baking soda ½ teaspoon salt 24 Andes mints



#### **Directions:**

- 1. In a large bowl, beat the softened butter until light colored. Cream in white and brown sugar. Beat in the almond extract and the egg.
- 2. In a separate bowl, combine the flour, baking soda, salt and cocoa. Stir into the wet ingredients.
- 3. Roll the dough into 1 inch balls and refrigerate.
- 4. Preheat the oven to 350 F. Place the balls on a cookie sheet and bake in a preheated oven for 9-11 minutes. Do not overbake or they will be crunchy.
- 5. Remove them from the oven and immediately place 1 and 1/2 Andes mints on the top of the cookie. Let them sit for a minute until the mint has melted and then gently spread on the cookie with a knife. Let them cool completely before storing

#### **Christmas Chex Mix**

#### **Ingredients:**

6 cups Check cereal (I use rice and corn) 1 cup GF pretzels 1 cup mixed nuts 1 stick of butter 2/3 cups brown sugar 2-3 tablespoons light corn syrup



#### **Directions:**

- 1. Line baking sheet with parchment paper. Combine cereal, pretzels, and nuts on baking sheet.
- 2. In sauce pan melt butter, add sugar and syrup. Bring to a boil over medium heat string constantly for three minutes once boiling.
- 3. Pour hot caramel over cereal mix and stir. Immediately put in a 300° oven for 10 minutes then stir again. Bake 10 more minutes then stir again until all pieces are coded in sauce.
- 4. Cool on wax paper and serve.

#### **Chocolate Coated Oreos**

#### **Ingredients:**

Gluten Free Oreos Betty Crocker holiday sprinkles Meijer Candiquik dark chocolate

- 1. Melt the chocolate squares in the microwave at 50% power for 30 second increments (~4 minutes total).
- 2. Dip the oreos into melted chocolate and sprinkle. Cool before eating.



#### **Peanut Butter Blossoms**

Prep Time: 20 minutes Cook Time: 8 minutes Yield: 36 cookies

#### **Ingredients:**

36 chocolate kisses/candies
1 cup Creamy Peanut Butter
1/3 cup granulated sugar
1/3 cup packed light brown sugar
1/2 tsp vanilla extract
1/2 tsp baking soda
1/4 tsp salt
1 egg

1/3 cup granulated sugar for rolling (additional)

#### **Directions:**

- 1. Heat oven to 350 degrees
- 2. Remove wrappers from chocolates
- 3. Beat peanut butter, granulated sugar, brown sugar, vanilla, baking soda and salt in large mixing bowl. Add egg; beat well.
- 4. Shape dough into 36 equal balls (about 1 inch). Roll in granulated sugar; place on ungreased cookie sheet.
- 5. Bake 8-10 minutes or until lightly browned. Immediately press a chocolate into center of each cookie; cookie will crack around edges. Remove from cookie sheet to wire rack. Cool completely.
- 6. Note: Always read labels of each ingredient to ensure that they are gluten free prior to use.

## **Kit Kat Bars**

#### **Ingredients:**

1/2 cup brown sugar 1/2 cup milk 1 cup butter 1 1/3 cup white sugar

2 cups crushed GF graham crackers (I used Schar)

2 bags GF salted crackers (Schar Entertainment or Lance Original) enough to layer 9x13" pan three times (I only did 2 layers)

#### **Frosting:**

2/3 cup Peanut Butter ½ cup chocolate chips (I used Great Value brand) ½ cup butterscotch chips (I used Nestle Tollhouse)

- 1. Boil: first 5 ingredients 5 minutes
- 2. Line 9x13" pan with salted crackers.
- 3. Pour ½ of the mixture over the salted crackers.
- 4. Repeat layers, then top with another layer of salted crackers.
- 5. For the frosting: melt chips and add peanut butter. Mix well. Spread on top of the crackers. Refrigerate 2 hours.



## **Rudolph Noses**

#### **Ingredients:**

Mini pretzels (Snyders GF) Rolos Red M&Ms

#### **Directions:**

- 1. Preheat oven to 250 degrees
- 2. Line a baking sheet with parchment paper.
- 3. Place pretzel on baking sheet
- 4. Top each pretzel with an unwrapped Rolo candy
- 5. Place in oven for about 3-5 minutes until the Rolos just start to soften
- 6. Remove from oven and while the Rolos are still warm, push M&Ms onto the center of the Rolo applying a small amount of pressure so the Rolo pushes down a little bit into a rounded shape.
- 7. Allow the candy to set and harden. You can place the pan in the fridge to have them cool quicker, if you desire.
- 8. To store, cover and keep at room temperature for up to 1 week.





#### **Ingredients:**

1 cup butter, softened ½ cup powdered sugar 1 teaspoon vanilla extract 2 cups sifted all-purpose flour ¼ teaspoon baking powder ¼ teaspoon salt

#### Glaze:

2 cups powdered sugar 3/4 teaspoon vanilla extract 1 teaspoon peppermint extract 3-5 tablespoons half and half Red food coloring

- 1. Preheat the oven to 350 degrees.
- 2. In a large mixing bowl, cream butter.
- 3. Add powdered sugar; blend until light and fluffy. Add vanilla.
- 4. In a separate bowl, combine flour, baking powder and salt; gradually add to the creamed mixture.
- 5. Shape level teaspoonfuls of dough into pencil-like strips.
- 6. Bend one end of the strip to resemble a cane; place 1 inch apart on parchment paper-lined baking sheets.
- 7. Bake for 8 to 9 minutes, or until undersides appear lightly browned.
- 8. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks.
- 9. Dip top side of each cooled cookie into Glaze.
- 10. Allow cookies to dry; color remaining Glaze red and transfer to a piping bag.
- 11. Drizzle with red stripes to resemble a candy cane.
- 12. For the Glaze: In a medium mixing bowl, whisk powdered sugar. Add extracts and enough half and half to create a smooth, spreadable mixture. Do not add food coloring until all cookies are dipped in white Glaze.





## **Cake Cookies**

#### **Ingredients:**

1 GF cake cookies 8 oz whipped topping 1 egg Food coloring Powdered sugar

#### **Directions:**

- 1. Mix well, drop rounded teaspoons into powdered sugar.
- 2. Bake 10-12 minutes at 350 degrees



## **Compost Cookies**

#### **Ingredients:**

2 sticks of room temperature butter 3/4 cup brown sugar 1/4 cup granulated sugar

2 eggs

1/4 cup buttermilk

1 tbsp vanilla

1 3/4 cup 1:1 gluten free flour (I used King Arthur)

1 tsp baking soda

1 1/4 cups Honey Nut Cheerios (or sub your favorite gluten free cereal)

1 1/4 cups wavy lays potato chips - lightly crushed (or substitute with gluten free pretzels)

4 oz semisweet bakers chocolate broken into medium / large chunks

1 cup semi sweet chocolate chips

Coarse sea salt

- 1. Preheat oven to 350 degrees.
- 2. Beat the butte, brown sugar and granulated sugar until smooth.
- 3. Add eggs, vanilla and buttermilk. Beat until well mixed.
- 4. Mix in flour gradually.
- 5. Mix in potato chips, Honey Nut Cheerios.
- 6. Mix in bakers chocolate and chocolate chips.
- 7. Roll dough into balls and flatten into 3-4" discs 1/2" thick, on a greased baking sheet or parchment paper with your palm. Top with crumbled potato chips.
- 8. Bake in oven for 10 minutes or until edges start to set, but center is still soft.
- 9. Remove from oven and sprinkle coarse sea salt over the top to taste.
- 10. Let cool for 10 minutes.

## **Christmas Fudge**

#### **Ingredients:**

1 bag white chocolate chips1 container frostingFood coloring

#### **Directions:**

- 1. Line 8x8 pan with foil, spray with cooking spray.
- 2. Melt chips in microwave for 1 minute.
- 3. Add frosting and microwave 30 seconds.
- 4. Stir well and split into 3 bowls.
- 5. Add red to one, green to another.
- 6. Drop dollops randomly in pan.
- 7. Pull butter knife through layers for marbled design.
- 8. Chill one hour.



## **Molasses Cookies**

#### **Ingredients:**

2 cups softened butter

- 2 cups sugar
- 2 eggs

½ cup molasses

- 2 tsp baking soda
- 1 tsp cinnamon

3/4 tsp ginger

1/2 tsp cloves

#### **Frosting:**

- 2 cups powdered sugar
- 4 Tbsp softened butter
- 1 Tbsp vanilla
- 2 Tbsp milk

#### **Directions:**

- 1. Cream 1/1/2 cups softened butter with 2 cups sugar
- 2. Add: 2 beaten eggs & ½ cup molasses.
- 3. Mix dry ingredients together first, then add to molasses mixture. Mix until well blended.
- 4. Chill minimum 1 hour, overnight works great!
- 5. Set oven to 350'
- 6. Roll into walnut size ball cookies.
- 7. Bake 6-8 minutes, best when under baked just a tad.
- 8. Cool completely.

## **Frosting Directions:**

- 1. Cream powder and butter
- 2. Slowly add vanilla and milk, beat well.
- 3. If frosting is too firm, add a little milk
- 4. Cookies are best stored and eaten when chilled!



#### **GF Confetti Cookies**

Prep Time: 10 minutes Cook Time: 9-11 minutes

Yield: ∼2 dozen

#### **Ingredients:**

1 package King Arthur GF Confetti Cake Mix 6 Tbsp unsalted butter, melted

2 large eggs

## **Frosting Ingredients:**

10 Tbsp unsalted butter, softened
1/8 tsp table salt
4 cups confectioners' sugar
2 tsp King Arthur Pure Vanilla Extract
1/4 cup milk or heavy cream, at room temperature



#### **Directions:**

- 1. Preheat the oven to 375°F. Lightly grease (or line with parchment) two baking sheets.
- 2. In a large bowl, stir together the cake mix, butter, and eggs. The mixture will look dry at first but will eventually become a stiff dough.
- 3. Drop the dough by tablespoonfuls onto the prepared pans, leaving about 2" between them. (A <u>tablespoon cookie scoop</u> is a helpful tool here.)
- 4. Bake the cookies until the edges are set and the bottoms are lightly golden, 10 to 12 minutes; they'll hardly have any color on top and their centers will look soft and slightly underdone.
- 5. Beat all frosting ingredients together.

Recipe from: King Arthur Baking

## **Christmas Cornflake Wreath Cookies**

Prep Time: 20 minutes Cook Time: 5 minutes Yield: 3 dozen (36)

#### **Ingredients:**

1/2 cup butter
4 cups mini marshmallows
1 tsp green food coloring
1/2 tsp almond extract
1/2 tsp vanilla extract
4 cups cornflakes cereal
1 2.25 package cinnamon red hot candies
Wax paper



#### **Directions:**

- 1. Gather ingredients and line a baking tray with wax paper
- 2. Place marshmallows and butter in a microwave-safe bowl, microwave on high for 2 minutes. Stir, then microwave on high for 2 more minutes, stir again.
- 3. Mix in coloring, almond extract, and vanilla until the desired color is reached; gently stir in cornflakes.
- 4. Drop by the tablespoonfuls onto the prepared tray and use lightly greased fingers to form wreath shapes; decorate with 3 red hots each.
- 5. Allow cookies to cool and set, about 15 minutes. Store in airtight container.

Recipe from: All Recipes <a href="https://www.allrecipes.com/recipe/10070/christmas-cornflake-wreath-cookies/">https://www.allrecipes.com/recipe/10070/christmas-cornflake-wreath-cookies/</a>

## **4 Ingredient Rocky Road Fudge**

Cook Time: o minutes

Yield: 24 pieces

#### **Ingredients:**

1 120z bag milk chocolate chips (or semi-sweet)

1 140z can sweetened condensed milk

3 cups mini marshmallows

1 ½ cups finely chopped peanuts

#### **Directions:**

- 1. Line a large 9x13' baking pan with parchment paper. Lightly spray with non-stick cooking spray.
- 2. In a large bowl, pour in the chocolate chips and sweetened condensed milk. Cook in the microwave for about 60 seconds, remove and stir. Continue to microwave at 15 second intervals (stirring after each one) until the chocolate chips are completely melted and smooth.
- 3. Fold in the marshmallows and nuts until they are fully incorporated.
- 4. Press the fudge mixture into the baking pan and place in the fridge for about 60 minutes to let it set up (stick in the freezer if you want it to set up faster)
- 5. When set, lift from pan and cut fudge into squares.

Recipe from: https://www.sixsistersstuff.com/recipe/4-ingredient-rocky-road-fudge-recipe/

#### **Hot Cocoa Crinkle Cookies**

Yield: ~2-3 dozen (24-36)

#### **Ingredients:**

1-1/3 cups GF flour 1 tsp. baking soda

1/4 tsp salt

1/3 cup cocoa powder

½ cup (1 stick) unsalted butter, room temperature

1 cup granulated sugar

1 large egg

1-1/2 tsp vanilla extract

1-1/2 cups (90z pkg) Nestle Hot Cocoa & Marshmallow Morsels (\*I think this would be okay using any white and/or milk chocolate chip, too.)

1 cup powdered sugar

- 1. Preheat oven to 350. Set aside cookie sheets. (Line with parchment paper if you like.)
- 2. In a small bowl, whisk together flour, baking soda, salt, and cocoa powder.
- 3. In a large mixing bowl, beat butter and sugar.
- 4. Add egg and vanilla and mix until combined.
- 5. Beat in flour mixture gradually.
- 6. Stir in morsels.
- 7. If needed, refrigerate dough until firm enough to create balls. Scoop dough into tablespoon sized balls.
- 8. Place powdered sugar into small bowl. Toss dough balls in powdered sugar to coat. Place onto cookie sheets.
- 9. Bake for 10-12 minutes until edges are firm and centers are set. Cool on baking sheet 2 minutes; remove to wire racks to cool completely.





## Santa's Thumbprints

#### **Ingredients:**

1 ½ cup butter, softened

1 cup brown sugar

1 egg

1 Tbsp vanilla

2 ½ cups GF oats

2 cups GF Flour (King Arthur 1:1)

½ tsp salt

1 3/4 cups walnuts (Optional)

2/3 cup strawberry fruit preserves in squeeze container

#### **Directions:**

- 1. Beat butter and sugar until fluffy. Beat in egg and vanilla.
- 2. Add oats, flour and salt; mix well.
- 3. Form 1 inch balls and roll in nuts.
- 4. Press center with thumb; fill with fruit preserves.
- 5. Bake at 350 degrees for 12-15 minutes.



# **Spritz Cookie**

#### **Ingredients:**

2 sticks of butter, softened

18-oz block of cream cheese, softened

1 egg yolk

2 tsp of vanilla extract

1 cup of sugar

2 ½ cups of GF flour

1/8 tsp of salt

- 1. Preheat oven to 350 degrees.
- 2. Cream softened butter and cream cheese.
- 3. Add the egg yolk, vanilla, and sugar.
- 4. Mix until combined, then fold in flour and salt.
- 5. Put into cookie press, press dough on parchment.
- 6. Bake for 10-12 minutes or until bottoms are golden brown.



## **GF Dirt Pudding**

#### **Ingredients:**

3 cups crushed GF chocolate sandwich cookies 8oz cream cheese, softened ½ cup butter, softened 1 cup powdered sugar 3 cups milk 2 3.4oz packages GF instant chocolate (or vanilla) pudding 8oz frozen whipped topping Optional gummy worms

#### **Directions:**

- 1. Crush GF cookies until they look like dirt. Set aside
- 2. In a large bowl, mix cream cheese, butter, and sugar until light and fluffy.
- 3. In another bowl, whisk together milk and pudding until thick. This will take about 2 minutes.
- 4. Fold whipped topping into pudding mixture.
- 5. Fold pudding mixture into cream cheese mixture until combined.
- 6. In a large bowl or individual small cups or jars, layer pudding, crushed cookies, more pudding, and more crushed cookies on top.
- 7. Add gummy worms to make it look more like dirt.



#### **Ingredients:**

2 1/4 cups GF flour

1 teaspoon baking soda

1 teaspoon salt

1 cup butter, softened

3/4 cup white sugar

3/4 cup packed brown sugar

1 teaspoon vanilla extract

2 large eggs

1/2 cup semisweet chocolate chips

1/2 cup M&M

- 1. Gather all ingredients and preheat the oven to 375 degrees F (190 degrees C).
- 2. Combine flour, baking soda and salt in small bowl.
- 3. Beat butter, white sugar, brown sugar and vanilla in a large mixing bowl until creamy.
- 4. Add eggs, one at a time, beating well after each addition.
- 5. Gradually beat in flour mixture. Stir in chocolate morsels and M&M's.
- 6. Drop by rounded tablespoon onto ungreased baking sheets.
- 7. Bake in the preheated oven until golden brown, 9 to 11 minutes.
- 8. Cool on the baking sheets for 2 minutes, then transfer to wire racks to cool completely.
- 9. Serve and enjoy!



<sup>\*\*</sup>Special note - I chill the dough for at least 2 hours or overnight

## **Sugar Cookies**

Prep Time: 20 minutes Cook Time: 10 minutes

Yield: 24 cookies

## **Ingredients:**

1 cup butter, softened 1 cup granulated sugar

1 egg

2 tsp vanilla

½ tsp almond extract

3/4 tsp salt

1 ½ tsp baking powder

1/4 cup sour cream (dairy-free sour cream works too!)

3 Tbsp cornstarch

2 ½ cups GF 1:1 baking flour



½ cup butter 1/4 cup sour cream 3 cups powdered sugar ½ tsp almond extract 2 Tbsp milk (or almond milk) Food coloring optional



#### **Directions:**

- 1. Make the dough: In the bowl of a stand mixer fitted with a paddle attachment, add the butter and granulated sugar. Cream together until light and fluffy, about 3 minutes.
- 2. Add the egg, almond extract, vanilla extract, salt and baking powder. Mix until well combined.
- 3. With the mixer running on low, add half of the sour cream followed by the cornstarch. Add 1/2 of the flour followed by the other 1/2 of the sour cream. Mix until combined then add the other 1/2 of the flour and mix until incorporated. Scrape down the sides and bottom of the bowl then mix again until totally combined.
- 4. Divide the dough into two flattened balls and wrap each ball tightly in plastic wrap. Refrigerate for at least 1 hour or up to 2 days.
- 5. Bake the cookies: Preheat oven to 350 degrees. Line 2 baking sheets with silicone baking mats or parchment paper.
- 6. Lightly sprinkle a clean counter with gluten-free flour. Roll out the chilled dough to the desired thickness on the lightly floured surface. (Tip: For a soft sugar cookie, roll the dough until it is about 1/4inch thick. For crisper cookies you can roll the dough thinner to 1/8 inch.
- 7. Cut out the cookies with desired cookie cutters, then use a thin spatula to transfer the cookies to the prepared pan.
- 8. Bake the cookies for 9-11 minutes until set. Cool on the baking sheet for 5 minutes, then transfer to a cooling rack to cool completely.
- 9. Make the frosting: In a medium bowl, combine all ingredients. Using a hand mixer, whip until light and fluffy. Add a little more milk if the frosting is too thick, or more powdered sugar if it's too thin. Frost the cookies as desired. Enjoy!

Recipe from: Meaningful Eats https://meaningfuleats.com/the-best-gluten-free-sugar-cookies/

#### **GF S'mores Cookies**

Prep Time: 45 minutes Cook Time: 10 minutes Yield: 20-24 cookies

#### **Ingredients:**

1 ½ cups GF all purpose flour (Cup4Cup)

½ tsp baking soda

1/4 tsp baking powder

½ tsp salt

10 Tbsp unsalted butter, melted

½ cup granulated sugar

½ cup dark brown sugar

1 large egg

1 large egg yolk

2 tsp vanilla extract

1/2 cup dark chocolate chips

30z dark chocolate bar, chopped

10-12 marshmallows, cut in half

6 GF honey graham cracker squares, chopped (Pamela's)

Flaky salt, to top



#### **Directions:**

- 1. Prepare the mix-ins: Cut the marshmallows in half, roughly chop or break graham crackers into small-medium bitesize pieces, and chop the chocolate.
- 2. In a medium mixing bowl, sift the flour, baking soda, baking powder, and salt. Set aside.
- 3. In a medium-large mixing bowl, add the granulated sugar, dark brown sugar, cooled browned butter, and vanilla and beat with a hand mixer for 2-3 minutes. Next add the egg and yolk. Beat for an additional minute.
- 4. Add the dry ingredients to your wet ingredients and mix until well combined.
- 5. Add the prepared mix-ins and carefully fold in until just incorporated. Transfer the cookie dough to the fridge and let chill for at least 30 minutes.
- 6. Remove your chilled dough and preheat your oven to 350 degrees. Line a nonstick baking sheet with parchment paper.
- 7. Use a medium cookie scoop to scoop the dough. With your thumb, make an indention in the dough ball and insert half of a marshmallow into the indentation. Fold the dough over the marshmallow and then use your hands to roll the dough into a ball so that the marshmallow is completely covered.
- 8. Place the dough onto the baking sheet. Each ball should be about 2 inches apart.
- 9. Bake cookies at 350 degrees for 9-10 minutes and top with flaky sea salt as soon as you take them out of the oven to cool.

Recipe from: https://allthehealthythings.com/gluten-free-smores-cookies/

## **Pistachio Pudding Cookies**

Prep Time: 10 minutes Cook Time: 10 minutes

Yield: 36 cookies

#### **Ingredients:**

1 ½ cups GF all-purpose flour (Pillsbury GF)

1/2 tsp xanthan gum (leave out if your flour already has it)

1 tsp baking soda

1/4 tsp salt

1 box 3.50z GF pistachio instant pudding and pe filling mix (Jell-O brand)

1/2 cup unsalted butter, softened (dairy free: use Earth Balance or Smart Balance)

1/4 cup granulated sugar

3/4 cup packed brown sugar

1 egg, room temperature

2 Tbsp milk (dairy free: use coconut, almond, or cashew milk)

1/2 tsp GF almond extract

1/2 tsp GF green food coloring

1/4-1/2 cup chopped pistachios

1/4 cup white chocolate chips (optional)

- 1. Preheat oven to 350 degrees
- 2. In a large bowl, beat butter until creamy.
- 3. Add the brown sugar and sugar to the butter and beat until creamy. Scrape down the sides and bottom of the bowl as needed.
- 4. Beat in the pudding mix, egg, milk, and GF almond extract and mix until fully combined.
- 5. Add green food coloring and mix until fully combined
- 6. In a medium bowl, add GF flour, salt, xanthan gum, and baking soda and whisk together until fully combined.
- 7. Add the dry ingredients to the wet ingredients and mix until fully combined.
- 8. Add chopped nuts and mix until fully combined.
- 9. Line two large cookie sheets with parchment paper.
- 10. Scoop a heaping tablespoon of the cookie dough and roll into a ball.
- 11. Place cookie balls onto lined cookie sheets and bake for 10-12 minutes. If you want softer cookies bake for 10 minutes. For a crunchier outside, bake for 12 minutes. The cookies will not spread too much while baking.
- 12. Once cookies are done, press down on the warm cookies to slightly flatten and form crinkles. I even stick a few white chocolate chips into the tops of the warm cookies.
- 13. Allow the cookies to cool on the cookie sheet for at least 5 minutes before transferring to a wire rack to cool completely.



## **Melt in your Mouth Pumpkin Cookies**

Prep Time: 30 minutes Cook Time: 10 minutes Yield: 60 cookies

#### **Ingredients:**

2 cups butter

2 cups granulated sugar

2 tsp baking powder

2 tsp baking soda

1 tsp salt

1 tsp ground cinnamon

1 tsp ground nutmeg

2 eggs

2 tsp vanilla

15 oz can pumpkin

4 cups GF flour (Mehl's GF Bakery)

## **Frosting:**

1/2 cup butter 1/2 cup packed brown sugar 1/4 cup milk 1 tsp vanilla 3 to 4 cups powdered sugar Ground cinnamon sprinkled on top



- 1. Preheat oven to 350 degrees.
- 2. In a large bowl, beat the 2 cups of butter with an electric mixer on medium speed for 30 seconds.
- 3. Add granulated sugar, baking powder, baking soda, salt, the 1 tsp cinnamon, and nutmeg.
- 4. Beat until combined.
- 5. Beat in the eggs and 2 teaspoons of vanilla until combined.
- 6. Beat in the pumpkin.
- 7. Beat in as much of the flour as you can with the mixer. Stir in the remaining flour with a spoon.
- 8. Drop dough by heaping teaspoons 2 inches apart on ungreased cookie sheets.
- 9. Bake for 10-12 minutes or until tops are set. Transfer to wire racks to cool.
- 10. For frosting: in a small saucepan heat the ½ cup butter and brown sugar until melted and smooth.
- 11. Transfer to a medium bowl. Stir in milk and 1 tsp of vanilla.
- 12. Beat in powdered sugar until smooth.
- 13. Spread frosting on cookies. Sprinkle with additional cinnamon if desired.

## **GF Chocolate Chip Cookies**

Prep Time: 20 minutes Cook Time: 10 minutes

### **Ingredients:**

1 ¾ cups GF all purpose baking flour

1 tsp salt

3/4 tsp baking soda

<sup>3</sup>/<sub>4</sub> cup butter, softened

<sup>3</sup>/<sub>4</sub> cup packed brown sugar

½ cup sugar

1 large egg, room temperature

1 Tbsp 2% milk

1 tsp GF vanilla extract

1 package (120z) semisweet chocolate chips



#### **Directions:**

- 1. In a medium bowl, mix together flour, salt, and baking soda until combined. In a separate large bowl, cream the softened butter and sugars with a hand mixer until fluffy. Then, beat in the egg, milk and vanilla extract, continuing to mix until it turns a light yellow.
- 2. Slowly ad the dry ingredients to the wet ingredients, about half a cup at a time. Keep beating until they are fully incorporated and then stir in the chocolate chips.
- 3. Cover the cookie dough with a lid or plastic wrap and then place it in the fridge for at least 30 minutes. Preheat oven to 375 degrees.
- 4. Using a 1 Tablespoon cookie scoop and measuring spoon, drop the dough onto a parchment-lined baking sheet. Pop the cookies in your oven for 8-10 minutes or until they're golden brown. Transfer the cookies to a wire rack to cool.
- 5. For "Chocolate chocolate chip cookies", add 1 Tbsp GF baking cocoa or melt ¼ cup chocolate chips and add to mix, then add chocolate chips.

Recipe from: Taste of Home

## **Gingerbread Cookies**

#### **Ingredients:**

75 grams unsalted butter, softened 75 grams light brown soft sugar 100 grams molasses 1 egg yolk, room temperature 260 grams GF flour blend 1/4 tsp xanthan gum 1/4 tsp bicarbonate of soda 1 tsp ground cinnamon 1 tsp ground ginger 1/4 tsp allspice 1/4 tsp ground cloves 1/4 tsp salt



- 1. Move the oven rack to the middle, preheat oven to 350° and line two baking sheets with baking paper.
- 2. Using a stand mixer with the paddle attachment or a hand mixer, cream the butter and sugar together until pale and fluffy. Add the molasses and egg yolk, and mix until incorporated.
- 3. Sift in the remaining cookie ingredients, then mix well until the dough starts coming together in a ball.
- 4. Turn out the dough onto a lightly floured surface and knead briefly until it's completely smooth, fairly firm and not sticky.
- 5. Cut out the cookies using cookie cutter of choice, re-rolling the trimmings as necessary.
- 6. Place the cut cookies on the lined baking sheets. One baking sheet at a time, bake for 6-8 minutes or up to 10 minutes.
- 7. Allow the cookies to cool on baking sheets for about 5-10 minutes to firm up a little, then transfer to a wire rack to cool completely.

#### Gluten Free Brown Butter Snickerdoodles

Prep Time: 15 minutes Cook Time: 15 minutes

Yield: 14

#### **Ingredients:**

140 grams unsalted butter
90 grams granulated sugar
50 grams light brown sugar
1 large egg (at room temperature)
1 tsp vanilla
195 grams GF multipurpose flour
10 grams cornstarch
1 tsp cream of tartar
1/2 tsp baking soda
1/2 tsp kosher salt



50 grams granulated sugar 1 tsp ground cinnamon



#### **Directions:**

#### How to brown butter

If you have never made brown butter before, I recommend doing this at a very low temperature, and don't rush it.

- 1. Cut butter into small cubes and place in a saucepan over medium heat.
- 2. Let the butter melt and then begin cooking. Stir frequently and watch the butter.
- 3. Continue cooking and stirring until the butter starts to smell nutty and turns a medium amber color. Remove from the heat and transfer into the bowl (make sure to get all the brown bits) of your stand mixer and refrigerate for at least 30 minutes in the fridge before proceeding with the gluten free snickerdoodle recipe. The browned butter needs to be solid. It should have the same consistency as room-temperature butter.

#### Gluten free Brown Butter Snickerdoodles Dough

- 1. In a small mixing bowl combine the gluten-free flour, cornstarch, baking soda, cream of tartar, and kosher salt. Whisk to combine and set aside.
- 2. In the bowl of a stand mixer combine the cooled but still soft browned butter, light brown sugar, and granulated sugar, and beat at medium speed for 4-5 minutes until fluffy and pale. Halfway through, pause to scrape the bowl and beater with a flexible rubber spatula.
- 3. Once the butter-sugar mixture is light and fluffy, add the room-temperature egg and a teaspoon of vanilla extract. Mix until incorporated. Turn off the mixer and scrape down the sides.
- 4. Add your dry ingredients and mix until combined. Transfer the dough to an airtight container or cover the mixing bowl and chill the gluten free brown butter snickerdoodles dough for 30-45 minutes.

#### **Baking Brown Butter Snickerdoodles**

- 1. When ready to bake, preheat your oven to 350F. Line two baking sheets with parchment paper.
- 2. In a small bowl combine the granulated sugar and ground cinnamon and mix. Scoop medium-sized balls of cookie dough and roll them into cookie dough balls. Roll them in the cinnamon sugar mixture, then place no more than 6-7 of them on the prepared cookie sheets.
- 3. Bake them one tray at a time at 350F for 9-11 mins or until they look puffy and light golden brown. I recommend rather underbaking them slightly than overbaking and ending up with dry cookies.
- 4. Remove the snickerdoodles from the oven and allow them to cool for 10 minutes on the sheet pan before transferring them to a wire rack. The cookies will deflate that is completely normal.
- 5. Repeat with the remaining dough portions.

Recipe from: The Gluten Free Austrian <a href="https://theglutenfreeaustrian.com/gluten-free-brown-butter-snickerdoodles/#mv-creation-248-jtr">https://theglutenfreeaustrian.com/gluten-free-brown-butter-snickerdoodles/#mv-creation-248-jtr</a>

#### **Gluten Free Lemon Bars**

Prep Time: 15 minutes Cook Time: 40 minutes

#### **Ingredients:**

1 2/3 cups basic gum-free GF flour blend
½ cup confectioners' sugar (and more for dusting)
½ tsp kosher salt
Zest of 1 large lemon
9 Tbsp unsalted butter, melted and cooled
4 eggs, at room temperature
1 cup granulated sugar
¾ tsp baking powder
2/3 cup freshly squeezed lemon juice of 4 to 5 lemons



#### **Directions:**

- 1. Preheat your oven to 325°F. Grease an 8-inch square baking pan, line with criss-crossed pieces of parchment paper that overhang the sides, and grease the parchment paper. Set the pan aside.
- 2. Make the Crust: In a medium-sized bowl, combine 1 cup (140 g) of the flour, confectioners' sugar, salt and lemon zest and whisk to combine, breaking up any clumps of lemon zest.
- 3. Add the butter and mix with a fork until well-combined. Press the mixture into the bottom of the prepared baking dish in an even layer.
- 4. Place the dish in the center of the preheated oven and bake for about 15 minutes or until firm.
- 5. Remove from the oven and allow to cool briefly.
- 6. Make the Custard Layer: In a medium-sized bowl, place the eggs, granulated sugar, baking powder, lemon juice and remaining 2/3 cup (93 g) flour, whisking vigorously to combine after each addition. Pour the custard mixture into the baked crust.
- 7. Bake the Bars: Return the pan to the center of the oven. Bake until just set (about 25 minutes).
- 8. The custard is set when it does not jiggle more than a tiny bit in the center when the pan is shaken gently back and forth.
- 9. Remove the pan from the oven and allow to cool in the pan for about 20 minutes.
- 10. Chill the Bars: Place in the refrigerator to chill until firm, about 2 hours and up to overnight.
- 11. Remove bars from pan by running a butter knife or thin spatula around the perimeter of the baking dish, and then lifting the bars out of the pan by the overhung pieces of parchment paper.
- 12. Dust lightly with confectioners sugar, and slice into 9 or 12 squares with a large knife. Serve chilled.

Recipe from: Gluten Free on a Shoe String  $\underline{https://glutenfreeonashoestring.com/gf-lemon-bars-for-dad-plain-lemons-for-me/}$ 

## **Gluten Free Cut Out Cookies + Frosting**

Prep Time: 20 minutes (cookies) + 15 minutes (frosting) Cook Time: 12 minutes (cookies) + 10 minutes (frosting)

Yield: 24 cookies

#### **Cookie Ingredients:**

1.5 sticks Butter, 175g (or dairy free margarine)

1 cup Sugar, 200g

2 large eggs

1/2 tsp vanilla extract

1/2 tsp almond extract

 $3.5~{\rm cups}~{\rm All}~{\rm Purpose}~{\rm Gluten}~{\rm Free}~{\rm Flour}~{\rm Blend}$  , 450g

1 tsp xanthan gum, omit if included in your flour blend

1 tsp baking powder

#### **Frosting Ingredients:**

5 Tablespoons Flour (use gluten free gum free flour)

1 cup Milk

1 teaspoon Vanilla

1 cup Butter

1 cup Granulated Sugar (not Powdered Sugar!)



#### **Cookie Directions:**

- 1. Preheat your oven to 350°F
- 2. Using a stand mixer or hand mixer cream together butter and sugar.
- 3. In the same bowl add eggs, vanilla extract, and almond extract and mix until combined.
- 4. Measure out the gluten free flour, xanthan gum, and baking powder into another bowl and whisk to combine. I use my own gluten free flour mix, I find it works better than most ready made blends.
- 5. Add the dry ingredients to the sugar and egg mixture and mix until a dough is formed, don't forget to scrape down the sides of the bowl.
- 6. If the cookie dough is too soft to roll out cover dough and place in the fridge until it hardens up which usually takes 30 minutes to 1 hour.
- 7. Roll out the dough onto parchment paper, I use cling wrap to cover the top of the dough as I roll it out so that it does not stick to the rolling pin. Do not use extra flour to roll the dough.
- 8. Bake cookies for 12 14 minutes at  $350^{\circ}$ F on a parchment lined baking sheet. (do not use wax paper)
- 9. Allow cookies to cool on baking sheet, the cookies will firm up more when cooled.
- 10. When they are fully cooled they are ready for decorating with royal icing.

#### **Frosting Directions:**

- 1. In a small saucepan, whisk flour into milk and heat, stirring constantly, until it thickens. You want it to be very thick, thicker than cake mix, more like a brownie mix is.
- 2. Remove from heat and let it cool to room temperature. It must be completely cool before you use it in the next step.
- 3. Stir in vanilla.
- 4. While the mixture is cooling, cream the butter and sugar together until light and fluffy. You don't want any sugar graininess left.
- 5. Then add the completely cooled milk/flour/vanilla mixture and beat the living daylights out of it. If it looks separated, you haven't beaten it enough! Beat it until it all combines and resembles whipped cream.
- 6. Decorate!

Recipe from: <a href="https://www.noshtastic.com/gluten-free-dairy-free-perfect-cut-cookies/">https://www.noshtastic.com/gluten-free-dairy-free-perfect-cut-cookies/</a> & <a href="https://tastykitchen.com/recipes/desserts/thate28099s-the-best-frosting-ie28099ve-ever-had/">https://tastykitchen.com/recipes/desserts/thate28099s-the-best-frosting-ie28099ve-ever-had/</a>

#### **Oreo Cheesecake Cookies**

Prep Time: 10 minutes + 45 minutes rest

Cook Time: 10 minutes

#### **Ingredients:**

4 oz Cream Cheese, Softened 8 Tablespoons Salted Butter, at room temperature 3/4 Cup Sugar 1 Cup + 2 Tablespoons Bobs 1:1 10 Gluten Free Oreo Cookies, Broken into Pieces 1/2 tsp vanilla (optional)



#### **Directions:**

- 1. For best results utilize a stand mixer with paddle attachment, you can use a hand mixer. Beat cream cheese and butter until light and fluffy, scraping down the sides of the bowl as needed.
- 2. Add the Sugar and beat well.
- 3. Add in Bobs 1:1 (see note below), a small bit at a time, beating on low speed, just until incorporated. Fold in Oreos until evenly distributed.
- 4. Cover bowl with plastic wrap and place in the fridge for at least 45 min, can sit up to 2 hours (I do not recommend letting sit overnight since the dough gets very hard).
- 5. 30 Minutes prior to baking, preheat oven to 350 degrees (F)
- 6. Line a large baking sheet with parchment paper.
- 7. Using a cookie scoop, scoop out a 2 TBLS size ball of dough, roll them into rounds and place them on the lined cookie sheet. Lightly press down on each cookie.
- 8. Place pan in the oven to bake for 10-11 minutes, or until "Just Golden at the edges". It is easy to undercook these so make sure the edges are just starting to brown. They will be very soft when removed from the oven.
- 9. Cool the cookies for 10 minutes On the baking sheet, then very carefully transfer to a cooling rack to cool completely. Enjoy once cool.

NOTE: When using Bobs 1:1 in this recipe if you want flatter cookies spoon the Bobs 1:1 into the measuring cup without packing the Bobs 1:1 into the cup. If you want thicker fluffy cookies (which is how the original non-gluten free recipe bakes) pack the Bobs 1:1 flour into the cup and level with a knife. By spooning into the measuring cup I have found you do not get enough Bobs 1:1 to help the cookies hold together so they flatten quite quickly. It is also very important to chill the ingredients before baking (after mixing) otherwise the cookies will run and it's hard to stop a cookie from running.

Recipe adapted from: bakerbynature.com

## **Gluten Free Soft Chocolate Chip Cookies**

Prep Time: 15 minutes Cook Time: 12-14 minutes Yield: 3 dozen cookies

#### **Ingredients:**

6 tablespoons (85g) unsalted butter

1/3 cup (67g) granulated sugar

½ cup (106g) light brown sugar or dark brown sugar, packed

3 tablespoons (64g) honey

2 teaspoons King Arthur Pure Vanilla Extract

3/4 teaspoon table salt

1/2 teaspoon baking soda

½ teaspoon baking powder

1 tablespoon (14g) cider vinegar

1 large egg

2 tablespoons (28g) milk

2 cups (240g) King Arthur Gluten-Free Measure for Measure Flour

2 to 2 2/3 cups (340g to 454g) semisweet chocolate chips



#### **Directions:**

- 1. 1. Preheat the oven to 350°F. Lightly grease (or line with parchment) two baking sheets.
- 2. In a large bowl, beat together the butter, sugars, honey, vanilla, salt, baking soda, and baking powder until smooth.
- 3. Beat in the vinegar, egg, and milk.
- 4. Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess.
- 5. Stir the flour into the cookie dough. Add the chocolate chips, mixing just until combined; start with 2 cups chips, adding up to an additional 2/3 cup if you like your cookies really "chippy."
- 6. Drop the dough, by tablespoonfuls, onto the prepared baking sheets. A <u>tablespoon cookie scoop</u> works well here. Want to make smaller cookies? A <u>teaspoon cookie scoop</u> will yield about 7 dozen 2" cookies.
- 7. Bake the cookies for 12 to 14 minutes (9 to 11 minutes for smaller cookies), until their bottoms are barely starting to brown (gently lift one up to peek). They may appear quite light and "undone;" that's OK, you want them to stay soft, so don't over-bake. Also, if you're using a darker cookie sheet without parchment, they'll probably need to bake for a slightly shorter time.
- 8. Remove the cookies from the oven, and allow them to cool for 10 minutes before transferring them to a rack to cool completely.
- 9. Store cookies, well wrapped in plastic, at room temperature for several days; freeze for longer storage.

Recipe from: https://www.kingarthurbaking.com/recipes/aluten-free-soft-chocolate-chip-cookies-recipe

## **Additional Items Sampled**



