

Gluten Free Desserts & Appetizers

Peanut Butter Chocolate Chip Cookies

- 1 cup peanut butter
- 1 cup sugar
- 1 egg & 1 egg white
- ½ cup (or more) chocolate chips

Instructions: Preheat oven to 350. Mix peanut butter, sugar and eggs until thoroughly combined. Stir in chocolate chips. Refrigerate cookie dough for 12 minutes. Scoop chilled cookie dough into small balls and place on a greased baking sheet, 2 inches apart. Bake at 350 for 10-12 minutes, or until top begins to brown. (They may seem a little soft but will harden once they cool.)

Gluten Free Candied Macadamia Nuts

2 cups macadamia nuts
1 tablespoon olive oil
2 tablespoons agave nectar
½ tsp celtic sea salt

Instructions: Toss all ingredients together in a large bowl. Place in a pyrex baking dish. Bake at 350° for 10-15 minutes, until lightly browned. Cool and serve.

Banana Nut Cake

1/4 cup Nuts, finely ground
1-3/4 cups Organic Amaranth Flour
1/2 cup Arrowroot Starch
1/2 tsp Sea Salt
2 tsp Baking Soda
1/2 cup Nuts, coarsely chopped
1-1/2 cups Banana, mashed
2 Tb Lemon Juice
1/4 cup Oil
1/2 cup Honey
2 Eggs
1 tsp Vanilla

Directions :

Preheat oven to 350°F. Grease 9" baking dish. Grind nuts in a blender to fine grind. Add to remaining dry ingredients in a large mixing bowl, and add coarse nuts. Without washing equipment, combine remaining ingredients in blender and process 30 seconds. Pour liquids over dry mixture and stir, but do not beat. Pour into prepared pan and bake for 40 minutes. Top will spring back when touched in middle and toothpick test will be dry.

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Gluten Free Crumb Cake

Ingredients

2 cup Gluten Free All Purpose Baking Flour
1/2 cup Margarine (Non-hydrogenated), melted
2 cup Brown Sugar
1 tsp Xanthan Gum
2 tsp Cinnamon
1 Egg
1 cup Sour Milk
1 cup Gluten Free Rolled Oats
1 tsp Baking Soda
1/2 tsp Sea Salt
2 tsp Vanilla

Directions

Mix together flour, sugar, Xanthan Gum and melted margarine until crumbly. Take out 1 cup of the crumb mixture, add the cinnamon and set aside.

To the remaining crumb mixture add the rest of the ingredients. Mix well and pour batter into a greased 9 X 13" pan. Sprinkle remaining crumb mixture over the top of the dough.

Bake at 350°F oven for 40-45 minutes until a stick will come out clean. Cool and enjoy! Makes 18 slices.

Pamela's Vanilla Roll-Out Cookies

Believe it or not, this recipe uses the Pamela's Amazing Bread Mix for incredible, easy to make Vanilla cookies that you roll and cut out into all sorts of shapes!

1 bag Pamela's Gluten-Free Bread Mix (do not use enclosed yeast packet)
1-3/4 sticks of unsalted butter (14 Tablespoons)
3/4 cup sugar
1/2 teaspoon salt
2 eggs
2 teaspoons vanilla

Soften the butter in a mixer. Add sugar and cream until light in color. Add eggs and cream together well. Add vanilla and mix in, add salt and the whole bag Bread Mix (do not use enclosed yeast packet).

Refrigerate for 1 hour, roll out between two pieces of parchment paper that fit a baking sheet, cut out cookie shapes and remove excess dough- don't move the cookies. Place the parchment with cookies on baking sheet and bake in preheated 350° oven for 8 to 10 minutes, or until edges start to brown. Decorate with colored sugar or candies* before baking, if you desire.

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Cranberry Chutney & Cream Cheese

- 3 cups fresh cranberries
- 2 packages cream cheese
- 1/4 cup minced green onions
- 1/2 cup sugar
- 2 tblsp fresh lemon juice
- 2 tblsp minced and cored jalapeno peppers
- 2 tblsp fresh ginger, finely grated
- 1/4 cup minced, fresh cilantro leaves
- Cranberries and cilantro sprigs for garnish

Instructions: Rinse and drain cranberries. In a food processor, pulse cranberries until finely chopped. In a medium sized bowl, mix together cranberries, onions, jalapeno peppers, cilantro leaves, ginger, sugar and lemon juice. Cover and refrigerate 4 hours till a flavor develops. Place the cream cheese on a serving plate and cover it with the dip. Garnish with cranberries and cilantro. Serve with tortilla chips.

Gluten Free Jalapeno Poppers

- 10 strips bacon, cut in half
- 10 jalapenos
- 8 oz package light cream cheese, you'll use more or less depending on the size of your jalapenos

Instructions: Prepare jalapenos by slicing them in half and removing the tops, seeds, and membranes (the membranes are the spicy parts, so if you are daring, leave some in). Spread the cream cheese into the middle of the jalapeno. Wrap with a half slice of bacon. Place on a foil lined broiler sheet and broil for 5-7 minutes, checking frequently for doneness of bacon.

Gluten Free Pinwheels

- 1-8 ounces carton of whipped cream cheese
- 1 cup (8 ounces) crumbled feta cheese
- 1/4 cup chopped green onion
- 6 ounces of dried cranberries
- 4-10 inch gluten-free tortillas

Instructions: Cut the green onions into thirds and line them up. Now dice them into about 1/8 inch slices. Put the crumbled feta cheese into a large mixing bowl. Now add the whipped cream cheese, the chopped scallions, and then all the cranberries. Mix everything together. Using a knife spread 1/4 of the mixture onto a 10 inch tortilla. If the filling is difficult to spread, dip your knife into water then try spreading the filling.

Grilled Fig Bruschetta

- 6 whole figs, halved
- olive oil
- 15 slices baguette
- 1/3 cup crumbled gorgonzola cheese
- honey for drizzling

Directions: Preheat grill to medium heat. String figs onto skewers and drizzle with olive oil. Place fig skewers and slices of baguette on the grill. Grill just a couple of minutes on each side, until figs are lightly softened and bread obtains grill marks. Remove both from grill. Slide the grilled figs onto a cutting board and gently chop them. Divide the chopped figs among the slices of bread. Sprinkle with a few crumbles of gorgonzola & give a light drizzle of honey. Serve immediately or at room temperature.

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Tuscan Style Pesto & Pine Nut Rolls

1 bag *Pamela's Gluten-Free Bread Mix*

including yeast packet

1/4 cup oil

2 large eggs

Water (to equal a total of 2 cups when combined with oil and eggs)

1 cup either freshly prepared or purchased pesto sauce

1/4 cup pine nuts, chopped or whole (see chef's notes)

2 TBSP unsalted butter to grease muffin tins

Instructions: Heat oven to 350°. Prepare *Pamela's Gluten-Free Bread Mix* according to instructions for Oven Baking preparation. Stir in pesto sauce and pine nuts and mix well. Grease cups of muffin tins with butter. Divide mixture equally into muffin tins, filling each muffin cup 1/2 full. Let rise for 1 hour. Bake for 20 to 25 minutes or until toothpick inserted in center of roll comes out clean and rolls are lightly golden brown.