

Back to School Gluten-Free Goodies

Pamela's Banana Bread

4 tablespoons butter, melted
1/2 cup sugar or honey
2 eggs, beaten
1 cup banana, mashed
1-3/4 cups Pamela's Baking & Pancake Mix
1/4 teaspoon salt
1/2 teaspoon vanilla
1/2 cup nuts (optional)

Beat together butter, sugar or honey, eggs and banana. Add remaining ingredients and mix together. Pour into a large greased loaf pan. Bake in a preheated 350° oven for 1 hour, or until an inserted toothpick comes out clean.



Gluten Free Corn Dogs

1 c. Pamela's Baking Mix
2/3 c. organic corn meal
2 Tbs. Wholesome Organic Sugar
1 1/2 tsp. Featherweight baking powder
1 tsp. salt

Gluten-Free Hot Dogs

1/2 tsp. Bob's Red Mill Xanthan Gum
1/2 tsp. dry mustard
2 Tbs. Spectrum shortening
1 beaten organic egg
3/4 c. Horizon milk
4 c. cooking oil

Combine dry ingredients. Add shortening. Cut into fine granules with a pastry cutter (or 2 knives). Mix egg and milk. Add to dry ingredients. Batter should be about the consistency of brownie batter. Cut the hot dogs into 4 or 5 pieces each. Drop the hot dog chunks into the batter, coating each piece. Heat oil to about 375 degrees. Fry hot dog pieces in hot oil, turning every 10-20 seconds, until evenly browned. Place on a cookie sheet. Bake at 200 degrees for 3-5 minutes.

