

# A Gluten-Free Christmas



A holiday cookbook from



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# Eggnog French Toast

## Ingredients

### French Toast:

1½ cups eggnog or  
dairy-free coconut  
milk based eggnog

6 large eggs

1 tsp. ground nutmeg

1 tsp. ground cinnamon

1 loaf Three Bakers  
Whole Grain White  
Bread

### Topping:

1 cup apple cider

6 Tbsp. maple syrup,  
divided

2 Tbsp. butter or 1½  
Tbsp. coconut oil

2 Bartlett pears,  
peeled, cored, cut  
into ½" pieces

1½ cups cranberries  
(fresh or frozen)

Courtesy of [Three  
Bakers](#) and Angela  
Litzinger.

## Directions

### French Toast:

1. Whisk together eggnog, eggs, nutmeg and cinnamon. Pour into a shallow dish large enough to hold bread slices.
2. Place bread in a single layer into the egg mixture. Allow to soak mixture for one minute. Flip bread and allow to soak for one minute longer. Place soaked bread into a preheated skillet that has a tablespoon of butter or coconut oil melted in it.
3. Cook French toast until golden brown. Using a spatula, flip the French toast over and cook the other side until golden. Set French toast aside on a warmed platter. Continue with remaining bread until all the French toast is cooked.
4. Serve Eggnog French Toast with warm Pear, Cranberry & Maple Topping.

(Continued on next page.)



# Eggnog French Toast

## *Directions*

### **Topping:**

5. Whisk apple cider and 3 Tbsp. of maple syrup together in a small saucepan over medium-high heat. Boil, whisking often until reduced by about half. It should take about 10 minutes. Remove from heat and set aside.
6. Melt butter or coconut oil in a medium-sized saucepan over medium heat. Add pear, sautéing for two minutes. With a slotted spoon, spoon pear into a bowl, leaving pear juices and butter in pan. Set pears aside.
7. Add cranberries to pear juice in saucepan with remaining 3 Tbsp. of maple syrup and reduced cider mixture. Cook over medium heat, stirring often until cranberries have popped and broken down, about 6-8 minutes more. Stir in pears. Cook for one to 2 minutes until pears are heated through.





# The Energizer Ciabatta

## Ingredients

2 Schär Multigrain  
Ciabatta Rolls  
8 baby spinach leaves  
4 slices of smoked  
salmon  
2 eggs  
Vinegar  
Sea salt and black  
pepper, to taste

Makes 2 servings.

Courtesy of [Schär](#).



## Directions

1. Fill a shallow pan with water (about 1" deep) and bring to a simmer. Add some vinegar (1 Tbsp. per 4 cups of water) to help the egg hold its shape.
2. Then break the eggs into a separate small cup. Gently tip the eggs into the simmering water and poach for 2-3 minutes.
3. Slice the ciabatta rolls in half and lightly toast.
4. Place the spinach in a small bowl and pour over boiling water, leave for 30 seconds and then drain.
5. Place the toasted ciabatta rolls on a plate, spread the wilted spinach leaves evenly across the rolls.
6. Drape on the smoked salmon and top with the poached egg.
7. Season with salt and pepper to taste. Enjoy!



# Banana on Toast with Honey & Chia

## Ingredients

4 slices Schär Artisan Baker Multigrain loaf  
2 small bananas  
1 tsp. lemon juice  
6 walnuts chopped  
1 tsp. chia seeds  
1 tsp. Manuka honey  
Peanut butter (optional)

*Makes 4 servings.*

Courtesy of [Schär](#).



## Directions

1. Place the bread in the toaster and lightly toast.
2. Place the toasted seeded loaf on a plate.
3. Thinly slice the bananas and lay the slices on the toast to cover the top, drizzle with the lemon juice.
4. Scatter the chopped walnuts and chia seeds over the top.
5. Drizzle with Manuka honey to sweeten, or you could even add some peanut butter.





# Mushroom Caprese Ciabatta Sliders

## Ingredients

- 4 large king oyster (or portobello) mushroom tops, small enough to fit the Ciabatta
- 2 Tbsp. olive oil or coconut oil, melted
- ½ Tbsp. balsamic vinegar
- Salt and pepper to taste
- 4 thick slices of heirloom tomato
- 8 small leaves of Boston Bibb lettuce
- 3 oz. plain goat cheese, softened to room temperature
- 1 Tbsp. pesto sauce, premade or store bought
- 4 Schär Gluten-Free Ciabattas, halved

Makes 4 sliders.

Courtesy of [Schär](#).



## Directions

1. In a small bowl, combine the olive oil, balsamic vinegar and a bit of salt and pepper. Whisk to combine.
2. Add the mushroom tops into the marinade and coat all sides well.
3. In a hot pan or grill on medium heat, grill the mushroom tops for about 3- 4 minutes each side until brown and caramelized.
4. Remove the mushroom tops from the pan/grill and place the Ciabatta halves on to warm slightly for a minute or so before removing from the pan/grill.
5. In a small bowl, combine the softened goat cheese with the pesto sauce and a bit of pepper. Stir well until all is combined.
6. To assemble: spread a bit of the goat cheese pesto mixture onto the warmed Ciabatta halves, then place the lettuce, a mushroom top and a slice of the tomato. Top with the other half of the Ciabatta and place a large toothpick in it to hold together until you are ready to serve.
7. Continue these steps until all of the 4 sliders are made. Slice in half, if desired, and enjoy immediately.



# Spiced Salad Topper

## Ingredients

- 1 tsp. olive oil
- 1 bag Enjoy Life Foods Beach Bash® Seed and Fruit Mix
- ¼ tsp. celery salt
- ¼ tsp. crushed red pepper
- ¼ tsp. garlic powder
- ¼ tsp. onion powder

Courtesy of [Enjoy Life](#).



## Directions

1. Heat a small nonstick pan and add the 1 teaspoon of olive oil.
2. Add the bag of Enjoy Life Foods Beach Bash Seed® and Fruit Mix and toss until toasted, about 3-4 minutes over medium heat.
3. Sprinkle the spices over the toasted Seed and Fruit Mix and continue to sauté another 1 minute until fragrant.
4. Remove from heat and cool.
5. Once cooled, use as a salad topper or enjoy just like that as a savory trail mix!





# Cider Vinegar Dressing with Seeds & Fruit

## Ingredients

- ½ cup extra virgin olive oil
- 3 Tbsp. apple cider vinegar
- 2 Tbsp. Enjoy Life Foods Beach Bash® Seed & Fruit Mix
- ¼ tsp. ground oregano or ½ tsp. whole leaf dry oregano
- Salt and pepper, to taste

Makes dressing for 2-4 small salads or one large salad.

Courtesy of [Enjoy Life](#).



## Directions

1. Whisk together the olive oil and the cider vinegar until well combined.
2. Whisk in oregano and Beach Bash® Seed & Fruit Mix.
3. Pour immediately over salad and serve.
4. Garnish with extra Beach Bash® Seed & Fruit Mix.



# Tuscan Sausage Soup

## Ingredients

- 3 Tbsp. extra virgin olive oil
- 1 lb. gluten-free Italian sweet sausage (remove from casings and break apart)
- 1 cup sweet yellow onion, chopped
- 3 garlic cloves, minced
- 1 14 oz. can gluten-free chicken broth
- 14 oz. water
- 1 8 oz. can plain tomato sauce
- 3-4 Yukon Gold Potatoes, (peel and chop into ½" pieces)
- ½ tsp. Italian spices (combination of dried basil, oregano, and thyme)
- Salt and pepper, to taste
- 2 cups spinach, kale, or chard, washed and chopped to 3" pieces
- Fresh parsley, to garnish

Courtesy of Annette Pugliese at [Best Life Gluten Free](#).

## Directions

1. In a soup pot, heat the oil and then brown the sausage. Use medium-low heat. Stir around as it browns. This takes only a couple of minutes.
2. Remove to a plate. In the same oil, sauté the onion first. When translucent, add the garlic and sauté until fragrant. Don't allow to brown.
3. Add the broth, tomato sauce, water and spices and cover pot. Simmer for 5 minutes.
4. Add the potatoes and cover the pot. Simmer until the potatoes are soft.
5. Add the spinach and simmer for 2 minutes.
6. Turn off heat. Plate your soup and garnish with a few bits of parsley flakes.
7. Feel free to sprinkle some grated Italian cheese on top too!





# Cherry and Pecan Stuffing

## Ingredients

- ½ loaf green onion bread
- ½ loaf mock rye bread
- 10 Tbsp. butter
- 1 cup celery, finely chopped
- 1½ cups onion, finely chopped
- 1½ cups pecans, roughly chopped
- 1 cup dried cherries, plumped in hot water and separated
- 1½ tsp. salt
- ½ tsp. pepper
- 1 tsp. paprika
- ¼ cup flat leaf parsley, finely chopped
- 3 Tbsp. sage, finely chopped
- 3 Tbsp. oregano, finely chopped
- 3 Tbsp. thyme, finely chopped
- 9 cups total Pamela's dried bread cubes (half loaf Mock Rye Bread and half loaf Green Onion Bread)
- 2 eggs, beaten
- 3 cups gluten-free chicken or vegetable stock

## Directions

1. Make the 2 loaves of bread ahead of time, cut half of each loaf into cubes and allow to dry in unheated oven for a couple of days until dry and crisp. If you don't have time to make the bread cubes ahead of time, cut half of each loaf into ½-¾" cubes and bake on 2 sheet pans in 300°F oven for 20 minutes, stir and continue baking, and stirring until dry and crisp, usually about 45 to 60 minutes.
2. Melt the butter in a large pan, add onions and celery and cook on medium low, until soft and opaque, about 15-20 minutes. Add the fresh herbs, salt, pepper and paprika, and cook about 2 minutes until fragrant. Allow to cool slightly.
3. Gently toss the bread cubes with cherries and pecans, add the eggs, toss thoroughly to mix. Add the onions and herbs, and toss thoroughly again, coating each cube with buttery goodness. Add a cup of broth and toss, then add the second cup of broth and toss. Add final cup of broth and toss one last time.
4. Stuff turkey and bake immediately, following instructions for baking the turkey. Or bake in a large, buttered baking dish with cover for about 45 minutes, until completely heated through and brown on the edges. If you like stuffing a little drier, remove cover for last 10 minutes.



# Gravy

## Ingredients

- ¼ cup Pamela's Bread Mix
- 4 Tbsp. butter
- 3 Tbsp. Better Than Bouillon Turkey Base
- 2 cups water or 1½ cups water plus ½ cup milk

Courtesy of [Pamela's](#).



## Directions

1. In a non-stick pan over medium heat, toast ¼ cup of Pamela's Bread Mix, stirring constantly until it browns slightly, 5-10 minutes. Reserve.
2. Add bouillon to boiling water and mix well.
3. Melt the butter in the pan, add the toasted flour and stir until bubbly and fragrant, about 1-2 minutes.
4. Add Bouillon mixture ½ cup at a time, stirring well with a whisk. Stir while mixture thickens to desired consistency.





# Baked Breaded Fish

## Ingredients

- 1 lb. fish fillets  
(haddock, sole or flounder)
- 1 clove garlic, chopped
- ¼ tsp. oregano
- 1 Tbsp. parsley
- 1 cup Michelle Farms  
Gluten-Free Italian  
Bread Crumbs
- 1 cup ground peeled  
tomatoes

Courtesy of Michelle Farms.



## Directions

1. Dip fish in bread crumbs, then place in lightly greased Pyrex or corningware dish.
2. Top with other ingredients with a few drops of oil.
3. Bake at 375°F for 16-20 minutes.

# Polpette (Italian Meatballs)

## Ingredients

2 Tbsp. olive oil  
½ large yellow onion, sliced  
6 large garlic cloves, smashed  
2 28 oz. cans whole peeled tomatoes  
½ cup basil leaves  
4 sprigs thyme  
1 tsp. kosher salt  
¼ tsp. sugar  
Crushed red pepper  
1½ lb. meatloaf mix (½ lb. each of ground beef, pork and veal)  
4 Tbsp. olive oil, divided  
1 small shallot, diced  
5 sun-dried tomatoes, diced  
2 large garlic cloves, minced  
1 Schär gluten-free ciabatta roll, torn into 1" pieces  
1 cup milk  
2 Tbsp. chopped parsley  
2 Tbsp. chopped basil  
¼ cup finely grated Parmesan

Courtesy of Jackie Ourman of [C.A.F.E.](#)

## Directions

### Sauce

1. Heat a large, straight-sided sauté pan over medium and add olive oil. Sauté onions and garlic for 5-7 minutes, tossing occasionally, until onion is softened and golden brown at edges.
2. Crush whole peeled tomatoes into the pan with your hands and pour over liquid from the cans.
3. Add basil, thyme, salt, sugar and crushed red pepper.
4. Bring to a boil and reduce to simmering for about 1½ hours, until thickened, reduced by about ⅓ and slightly darker in color. Reserve.

(Continued on next page.)





# Polpette (Italian Meatballs)

## *Directions*

### **Meatballs**

1. Place meatloaf mix in a large bowl and set aside.
2. Place ciabatta in a small bowl with milk and set aside.
3. Heat a large sauté pan over medium heat and add 2 tablespoons of olive oil. Sauté shallots and sun-dried tomatoes until shallots are beginning to soften, about 3-5 minutes. Add garlic and continue to sauté an additional minute until fragrant. Set aside to cool for a few minutes.
4. Squeeze excess liquid out of ciabatta and add to meatloaf mix.
5. Add in shallot mixture, parsley, basil, grated parmesan, salt and pepper.
6. Toss gently to combine all ingredients. (At this time, you can cook a small amount of the meatball mixture to see if it is seasoned appropriately).
7. Form into large meatballs, about 2" in diameter each.
8. Heat remaining olive oil in the same skillet you used to sauté the shallots over medium-high. Add meatballs and toss gently, trying to keep round shape, while browning on all sides, about 8-10 minutes.
9. Once browned, pour cooked sauce on top and simmer for about 15-20 minutes, until meat is cooked through.



# Coconut Pumpkin Bread Pudding

## Ingredients

- 2 13.66 oz. cans Thai Kitchen® Coconut Milk
- 4 eggs, lightly beaten
- 1 cup sugar
- 1 cup canned pumpkin
- 1 Tbsp. McCormick® Pumpkin Pie Spice
- 1 Tbsp. McCormick® Pure Vanilla Extract
- 8 cups gluten-free cinnamon raisin bread, cubed
- 1 cup flaked coconut
- 1 cup chopped pecans
- Spiced maple syrup (recipe follows)

Courtesy of [McCormick](#) and [Thai Kitchen](#).



## Directions

1. Pour coconut milk into large bowl. Stir with wire whisk until smooth. Add eggs, sugar, pumpkin, pumpkin pie spice and vanilla; mix until well blended. Add bread cubes; toss to coat well.
2. Pour into greased 13x9" baking dish. Let stand 10 minutes. Sprinkle evenly with coconut and pecans.
3. Bake in preheated 350°F oven 35-40 minutes or until knife inserted in center comes out clean. Cool slightly on wire rack. Serve bread pudding with spiced maple syrup.

### Spiced Maple Syrup:

Mix 1 cup maple syrup, 1 tsp. McCormick® Pure Vanilla Extract and ¼ tsp. McCormick® Pumpkin Pie Spice in microwavable bowl or measuring cup. Microwave on HIGH 1 minute or until warm, stirring once.





# Snickerdoodle Linzer Cookies

## Ingredients

1 box Enjoy Life Foods  
Snickerdoodle  
Cookies

6 Tbsp. raspberry  
Preserves

1 Tbsp. agar (optional)

Confectioner's sugar  
made with tapioca,  
for dusting

Courtesy of [Enjoy Life](#).

## Directions

1. Preheat oven to 325 °F.
2. Take each snickerdoodle cookie and press down for a 2" diameter. Try to keep the round shape when pressing. Optional: use a crimped-edge pastry dough cutter to trim edges for a "scalloped" look.
3. Cut a small round hole in the center of half the cookies. Use round dough cutters, the wide end of pastry tip or a bottle top for this.
4. Place cookies on a parchment-lined baking sheet and bake for 5 minutes. For crispier cookies, bake an additional 2-3 minutes. Allow to cool.
5. While cookies cool, combine raspberry preserves and agar (if using, will make for a firmer filling). When the cookies are cool, spread the jam on cookies without a hole and top with a cookie with a hole, making sure to push down enough to push a little jam up through the hole. Repeat with all remaining cookies.
6. Using a fine strainer or sifter, dust the top of the cookies with confectioner's sugar.
7. Enjoy immediately or store in an airtight container for 2 days.



# Peppermint Panna Cotta

## Ingredients

1¼ cups Whole Milk  
Plain Chobani Greek  
Yogurt

¾ cup heavy cream

1 cup whole milk

½ cup turbinado sugar

½ tsp. peppermint  
extract

12 peppermint leaves,  
fresh

2 tsp. (1 oz.) gluten-free  
gelatin powder

2 Tbsp. water

Courtesy of [Chobani](#).

**CHOBANI**<sup>®</sup>

## Directions

1. Place water in a heat-proof bowl and sprinkle gelatin powder evenly over surface of water. Let this sit for ten minutes until gelatin has absorbed the water.
2. Place the bowl over a small pot with lightly simmering water until gelatin melts completely. Remove from heat and reserve.
3. Combine milk, cream, sugar, extract and fresh mint leaves in a small saucepot and slowly bring to a simmer. When cream has reached a simmer, strain out mint leaves. Combine gelatin and milk mixture. Allow mixture to cool to room temperature then add Chobani, whisking to ensure smooth consistency.
4. Pour 5 oz. of mixture into each serving bowl. Cover with plastic wrap and refrigerate for at least 3 hours before serving. Serve well chilled.





# Pumpkin Pie Overnight Oats

## Ingredients

- ¼ cup Holy Crap Plus Gluten Free Oats
- ½ cup unsweetened almond milk
- ¼ cup (60 mL) coconut milk
- ¼ cup pumpkin purée (or 2 Tbsp. leftover pumpkin pie, including the gluten-free crust)
- 1 Tbsp. honey or maple syrup, optional

Courtesy of [Holy Crap](#).



## Directions

1. Place all of the ingredients except the chopped pecans in a bowl or a glass container. Stir until well combined, then cover and refrigerate overnight.
2. In the morning, stir again and divide into two serving bowls. Garnish with chopped pecans.



# Double Chocolate Pudding Pots

## Ingredients

- 1 large ripe banana
- 2 medium or large avocados
- ¼ cup cocoa powder
- ½ cup + 2 Tbsp. dairy-free milk
- 2 tsp. vanilla extract
- ¼ cup + 1 Tbsp. maple syrup
- 3 Tbsp. Enjoy Life Foods Mini Chips, melted
- 1 box Enjoy Life Foods Soft Double Chocolate Brownie Cookies
- Raspberries, for garnish

Courtesy of [Enjoy Life](#).



## Directions

1. Place the peeled banana, avocado, cocoa powder, dairy-free milk, vanilla extract, maple syrup and the melted mini chips in a high powdered blender or food processor. Puree until silky smooth (you may need to add more milk for this to happen, tablespoon by tablespoon).
2. To assemble, crumble one cookie into the bottom of small glass canning jars or any small serving bowl. Spoon some of the chocolate pudding on top (use about half of the mixture, evenly divided between the jars). Crumble another cookie over the top of the pudding. Top with the remaining pudding.
3. Refrigerate for about 30 minutes. When ready to serve, garnish with a cookie and some raspberries.





# Sparkly Chocolate Ginger Cookies

## Ingredients

### Dry Ingredients:

1½ cup Enjoy Life Foods  
Semi-Sweet Chocolate  
Mini Chips

½ cup sorghum flour

¼ cup teff flour

¼ cup buckwheat flour

½ cup tapioca starch

2 tsp. guar gum

1 tsp. baking soda

1 Tbsp. pumpkin pie  
spice

1 Tbsp. cocoa powder

¼ cup hemp seeds

### Wet Ingredients:

8 Tbsp. allergy-friendly  
shortening, preferably  
butter flavor

½ cup dark brown sugar

½ cup molasses

1 Tbsp. freshly grated  
ginger

½ cup turbinado sugar,  
for rolling

## Directions

1. Preheat oven to 325°F.
2. Line 2 baking sheets with parchment paper and set aside.
3. Whisk together the dry ingredients, set aside.
4. With a hand mixer, whip the shortening with the dark brown sugar. Add the molasses and fresh grated ginger and blend to combine. Gradually add the dry ingredients in and mix until thoroughly combined.
5. Chill dough for 1-2 hours.
6. Roll into 1½" balls and then roll balls in sugar to coat. Place on parchment-lined baking sheets and bake for 10-11 minutes until just cooked through. Cool and store at room temperature for 4-5 days.



Courtesy of [Enjoy Life](#).

# Sprouted Brown Rice Chocolate Cupcakes

## Ingredients

### Cupcakes:

- 2 flax eggs (2 Tbsp. One Degree Organics Flax Seeds + 5 Tbsp. water)
- ½ cup almond or coconut milk + 1 tsp. fresh lemon juice
- 1½ tsp. baking soda
- ¼ cup maple syrup
- ⅓ cup coconut palm sugar
- ⅓ cup coconut oil, melted
- 1 cup organic apple sauce
- 1 tsp. vanilla bean paste
- ¼ tsp. salt
- ½ cup unsweetened raw cacao powder
- ⅔ cup almond meal, finely ground
- ¼ cup gluten-free oat flour
- ¼ cup + 4 Tbsp. One Degree Organics Sprouted Brown Rice Flour
- 4 Tbsp. tapioca starch

### Frosting:

- 1¼ cup vegan dark chocolate chips
- 1 cup full-fat coconut cream (chill overnight and use only the thick portion)
- 1 cup powdered sugar

Courtesy of [One Degree](#).

## Directions

### Cupcakes:

1. Preheat oven to 375 degrees F. Line 12 muffin tins with cupcake liners or lightly grease.
2. In a small bowl, combine the coconut or almond milk with the lemon juice, set aside.
3. Prepare the flax egg in a large mixing bowl and let rest for approximately 5 minutes.
4. Add the baking soda to the milk and lemon juice mixture.
5. Add the maple syrup, coconut sugar, milk mixture, melted coconut oil, apple sauce, vanilla bean paste and salt to the flax egg and whisk to combine.
6. Add the raw cacao powder, pecan meal, oat flour, and gluten-free flour blend and whisk to combine. It should be a thin batter that has a pourable consistency.
7. Divide the batter evenly between the prepared muffin tins.  
(Continued on next page.)





# Sprouted Brown Rice Chocolate Cupcakes

## *Directions*

8. Bake for 25-30 minutes, until fluffy and a toothpick inserted in the center comes out clean.
9. Let rest in the muffin tin for 15 minutes before removing from the tin to a cooling rack. Allow to cool completely before unwrapping or frosting.

### **Frosting Directions:**

10. Melt the chocolate in a saucepan or microwave in a large bowl. Set aside to let cool slightly before combining with the coconut cream.
11. Combine the melted chocolate and chilled and thick portion of the coconut cream in a large mixing bowl.
12. Using a hand mixer with the whisk attachment, beat together until smooth. Add the powdered sugar and continue mixing until smooth and well-mixed. Chill in the refrigerator for 20-30 minutes.
13. Remove from the refrigerator and beat again, add more powdered sugar if needed to form a light, fluffy frosting. Generously frost the cupcakes. Sprinkle with fresh pomegranates or mint leaves.



# Toffee Bars

## Ingredients

- 1¼ cup Pamela's All-Purpose Flour Artisan Blend or Bread Mix
- ½ cup almond meal
- ¾ tsp. salt
- 1 cup butter, softened
- 1 cup brown sugar
- 1 egg yolk
- 1½ tsp. vanilla
- 1 bag (11-12 oz.) chocolate chips
- 1 cup sliced almonds, toasted (or other chopped nut of choice, toasted)

Courtesy of [Pamela's](#).



## Directions

1. Preheat oven to 350°F with rack in center of oven. Prep a 10"x15" or 11"x16" rimmed baking sheet with non-stick spray.
2. In a medium bowl, whisk together All-Purpose Flour or Bread Mix, almond meal and salt, and set aside. In the bowl of a stand mixer, cream butter and sugar until well incorporated. Add egg yolk and vanilla and mix well. Add flour mixture in ½ cup increments and mix until well combined. Roughly spread dough in sprayed baking pan.
3. Lay a sprayed piece of parchment paper over the dough and, using your hands and fingers, spread dough to an even layer, covering the bottom of the sheet pan.

(Continued on next page.)







# Toffee Bars

## *Directions*

4. Bake in preheated oven for 15 minutes, turn sheet pan, check for doneness and cook another 4- 8 minutes or until golden brown all the way across the dough. The edges will be a little darker than the center. You want to make sure the center cooks through. (When using Pamela's Bread mix, the dough will bake up with a rougher texture).
5. Set pan on heat-proof surface, wait a minute or two, then sprinkle chocolate chips evenly across the dough, wait 5-10 minutes or until chocolate is melting, then spread with a small spatula. Sprinkle with toasted sliced almonds. Let chocolate set up at room temperature or in the refrigerator before cutting.
6. Run knife around edges to loosen and cut in half. To easily cut into bars, remove ½ from pan and cut with a long knife blade. Keeping blade horizontal, press knife into bar straight across. Then cut into desired sizes using the same cutting technique. This will make nice clean edges.
7. Store in an air tight container, with wax paper in between. Keeps for 5-7 days.

**Chef's Note:** When baking with Bread mix, you will get a chewier or toffee-like crust. When using All-Purpose Flour Artisan Blend, the crust is more like bar cookies.

# Gingerbread House

## Ingredients

House templates: [Front & Back](#), [Roof](#), [Sides](#)

House:

1 bag (3½ cups)  
Pamela's Bread Mix  
(no yeast needed)

¾ cup brown sugar,  
packed

¾ tsp. baking soda

¾ cup molasses

12 Tbsp. butter or  
margarine, chilled

1 Tbsp. ground  
cinnamon

1 Tbsp. ground ginger

½ tsp. ground cloves

Tbsp. milk, milk  
substitute or water

Pamela's Royal Icing:  
1 bag Pamela's Vanilla  
Frosting Mix

Egg whites

½ tsp. cream of tartar

Courtesy of [Pamela's](#).

## Directions

1. Preheat oven to 350°. Use heavy duty stand mixer and paddle. In mixing bowl combine all dry ingredients. Add chilled butter (cut into 12 pieces), molasses and milk, and mix until dough comes together. Divide dough and roll to ⅛- ¼" thick between two layers of parchment paper. Freeze for 15 minutes.
2. Print out and cut out Gingerbread House template pieces. Remove top sheet of parchment from frozen dough and cut out one house piece at a time. Spray paper template with non-stick oil before placing on cookie dough. Cut around template, then remove paper pattern. Leave the cut out cookie on parchment and pull away excess dough. Trim excess paper around cookie to about 1", then transfer parchment and cookie to baking sheet. Multiple pieces can fit on one baking sheet.

(Continued on next page.)





# Gingerbread House

## *Directions*

3. Bake cookies twice to dry enough for building a house. Bake at 350° for 10 minutes. Then turn off oven leaving cookies inside with door shut. Leave them to cool completely in the heat of the oven (3- 4 hours). When cool, remove cookies from oven, preheat oven again to 350°F, then bake for an another 10 minutes. Turn off oven with cookies inside with door shut, leave until cool. Cookies need to be very dry to hold up when building a Gingerbread House.
4. With electric mixer, mix all of the icing ingredients until smooth and sharp peaks appear. Mixture should be thin enough to be pressed through a pastry bag with a writing tip. Add more water or food coloring, if necessary. Keep in mind that food coloring adds liquid to the recipe. You can separate out small amounts of icing for different colors. You may need to make a double recipe depending on the amount of frosting you need.
5. Construct the house using Pamela's Royal Icing. Decorate with candies stuck into the icing.



# Pumpkin Bread Pudding

## Ingredients

- 2 Venice Bakery 12" Gluten Free Plain Pizza Crusts, cubed
- 1 cup heavy cream
- ¾ cup canned pumpkin
- ½ cup whole milk
- ½ cup sugar
- 2 large eggs
- 1 large egg yolk
- ½ tsp. cinnamon
- ½ tsp. sea salt
- ¼ tsp. ground ginger
- ⅛ tsp. allspice
- ½ stick butter

Courtesy of [Venice Bakery](#).



## Directions

1. Preheat oven to 350°F.
2. Cut Venice Bakery Pizza Crusts into 1" cubes.
3. Melt butter and mix in the cubed crusts and set aside.
4. In separate bowl, whisk eggs together with egg yolk.
5. Whisk in the sugar.
6. Add the heavy cream, milk, pumpkin, cinnamon, salt, ground ginger, and allspice to the mixture.
7. Spray an 8" square baking pan with nonstick spray and add the butter coated crusts.
8. Pour the egg mixture on top of the crusts and shake the pan so everything is evenly distributed.
9. Bake bread pudding in the oven for 40 minutes.
10. Remove from oven and let cool for 10 minutes, cut, serve and enjoy!





# Peppermint Molten Brownie Cakes

## Ingredients

**Peppermint Ganache:**  
1 cup Enjoy Life Foods  
Semi-Sweet  
Chocolate Mini  
Chips

2 Tbsp. shortening  
2 Tbsp. dairy-free milk  
1 tsp. peppermint oil

**Molten Brownie Cake:**  
1 box Enjoy Life Foods  
Brownie Mix

2 Tbsp. oil  
¾ cup water

Courtesy of [Enjoy Life](#).



## Directions

1. Begin making the ganache by slowly melting the chocolate chips with the shortening, dairy-free milk and peppermint oil. You can either add these ingredients to a small bowl set over a pan of simmering water OR melt in the microwave in 30 second intervals, stirring until melted. Pour peppermint ganache into a shallow bowl and put in refrigerator for 20-30 minutes to set.
2. Using a small cookie scoop or a tablespoon, scoop out 4 1" balls from the ganache. Place these on a plate and set in the freezer. Set the rest of the ganache aside for later use.
3. Lightly oil 4 ramekins (they should be about ¾ cup ramekins) and preheat oven to 350°F.
4. Prepare brownie mix according to package. Fill each ramekin about 1/3 of the way with brownie mix, then drop one of the frozen peppermint ganache balls in the center. Cover each ball in the ramekins with the remaining brownie mix.
5. Bake at 350°F for 13-14 minutes. Remove from oven and allow to set for 5 minutes. Dust with powdered sugar and enjoy!



# Eggnog Donuts

## Ingredients

### Donuts:

2 cups (280 g.)

Pamela's Baking &  
Pancake Mix

1 tsp. nutmeg

¼ tsp. salt

¼ tsp. baking powder

2 Tbsp. melted butter  
or oil

½ cup brown sugar

¾ cup eggnog

2 eggs, large

½ cup yogurt

2 tsp vanilla

1 Tbsp. rum (optional)

### Glaze:

1 cup powdered sugar

3 Tbsp. eggnog

½ tsp. gluten-free  
vanilla extract

½ tsp. nutmeg

Courtesy of Pamela's.



## Directions

### Donuts:

1. Preheat oven to 375°, spray donut pans with non-stick spray.
2. Whisk together Baking & Pancake Mix, nutmeg, salt, and baking powder. Melt butter, cool slightly, and add sugar, eggnog, eggs, yogurt and vanilla; mix well. Add liquid ingredients to dry and stir well to combine.
3. Fill spaces ¾ full (pouring from a 4-cup measuring cup or squeezed out of a pastry bag or Ziplock bag with corner cut off), and bake in center of the oven about 14 to 17 minutes (donuts should spring back when gently touched).
4. Allow to cool a few minutes before gently loosening and removing from pan to wire rack to cool completely, then glaze or toss in sugar and cinnamon.

### Glaze:

5. Mix all ingredients together until completely smooth. Place parchment under wire rack, dip tops of donuts into glaze, flip back over and let dry on wire rack.





# Mum-Mums Tiramisu

## Ingredients

Baby Mum-Mums,  
original or organic

1 cup prepared hot  
chocolate drink

Vanilla custard or  
pudding

Courtesy of [Baby Mum-Mum](#).



## Directions

1. Dip biscuits in hot chocolate drink quickly and place on a flat dish.
2. Layer with custard/pudding and refrigerate.

**Tips:** You can also layer pureed fruit instead of custard or pudding. This recipe can be made as a single serving or layer the bottom of a cake pan for multiple servings. For extra flavor, add a sprinkle of cinnamon on top.

**Note:** This recipe is for babies 10 months or older.

