

2012 Gluten-Free Holiday Treat Recipes

Coconut Macaroons

Ingredients:

$\frac{3}{4}$ cup sugar

2 $\frac{1}{2}$ cups unsweetened coconut – unsweetened shredded coconut is available in health food stores. You can also use sweetened shredded coconut (reduce the sugar from $\frac{3}{4}$ cup to 1 tablespoon).

2 large egg whites

1 teaspoon pure vanilla extract

Pinch of salt

Directions:

1. Preheat oven to 325 degrees F. Line a baking sheet with parchment paper.
2. In a large bowl, combine sugar, coconut, egg whites, vanilla, and salt. Using your hands, mix well, completely combining ingredients.
3. Dampen hands with cold water. Use 1 $\frac{1}{2}$ tablespoons to form mounds, place on prepared baking sheet, spacing about 1 inch apart.
4. Bake until golden brown, 16-17 minutes, rotating halfway through. Let cool on wire rack. Cookies can be stored in airtight container at room temperature up to 3 days.
5. Optional: Dip macaroons in melted chocolate after they have cooled. Allow to chocolate to harden before storing.

“Oreo” Truffles

Ingredients:

1 pkg (10.6 oz) Glutino Chocolate Vanilla Creme Cookies

5 oz cream cheese, softened

1 box Baker’s semi-sweet chocolate

Directions:

1. Crush cookies to fine crumbs using a food processor or rolling pin.
2. Add cream cheese and mix until well blended.
3. Refrigerate for about 1 hour.
4. Scoop cookie mixture and roll into balls, about 1-inch in diameter.
5. Melt chocolate and dip balls into chocolate. Place on wax paper covered baking sheet.
6. Refrigerate until firm, about 1 hour. Store leftover truffles, covered, in refrigerator.

Orange Rolls

Ingredients:

2 cups scalded milk

2 ½ cups gluten-free flour (may need extra when rolling out dough)*

2 yeast cakes

½ cup sugar

1 teaspoon salt

3 eggs, beaten

6 Tablespoons melted butter

2 Tablespoons xanthan gum

Goo:

1 cup sugar

½ cup butter

1 grated orange

Cream “goo” ingredients together.

Directions:

Mix, roll out and spread “goo” on dough. Roll up. Bake at 375 degree for 18-20 minutes.

Puppy Chow

Ingredients:

9 cups Rice Chex

½ cup peanut butter

¼ cup butter

1 teaspoon vanilla

1 ½ cups powdered sugar

Directions:

Melt peanut butter and butter. Add vanilla. Mix in Rice Chex. Put in bag and add powdered sugar. Shake well.

Cream Cheese Pumpkin Pie

From: glutenfreely.com

Ingredients:

Crust

- 1 cup [Bisquick® Gluten Free mix](#)



- 5 tablespoons cold butter
- 3 tablespoons water

Filling

- 4 oz cream cheese, softened
- 2 tablespoons sugar
- 1/4 teaspoon vanilla
- 1 egg yolk
- 1/2 cup sugar
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- Dash salt
- 1 cup canned (from 15-oz can) or smoothly mashed cooked pumpkin
- 1/2 cup evaporated milk
- 1 egg, slightly beaten
- Whipped cream, if desired

Directions:

1. Heat oven to 425°F. Grease 9-inch glass pie plate with shortening or cooking spray. In medium bowl, place Bisquick mix. Cut in butter with pastry blender or fork (or pulling 2 table knives through mixture in opposite directions), until mixture looks like fine crumbs. Stir in water; shape into ball with hands. Press dough in bottom and up side of pie plate.
2. Bake 10 to 12 minutes or until lightly browned; remove from oven. Cool while preparing cream cheese and pumpkin fillings. Reduce oven temperature to 350°F.
3. In small bowl, beat cream cheese, 2 tablespoons sugar and the vanilla with electric mixer on low speed until well blended. Add egg yolk; beat well. Spread cream cheese mixture in bottom of partially baked pie crust.
4. In large bowl, mix 1/2 cup sugar, the cinnamon, ginger, nutmeg, salt, pumpkin, evaporated milk and egg. Carefully pour pumpkin mixture over cream cheese mixture. Bake at 350°F. 15 minutes. Cover crust edge with strips of foil to prevent excessive browning; bake 30 to 40 minutes longer or until knife inserted in center comes out clean. Cool completely; about 1 1/2 hours. Refrigerate about 2 hours or until serving time. Garnish each serving with dollop of whipped cream. Cover and refrigerate any remaining pie.