

Cookie Exchange Recipes 2008

Refrigerator Cookies – Pat Robert

1 Cup Butter or margarine	1 cup chopped nuts
2 Cups Sugar (White)	4 cups flour (Domata)
1 Cup Brown Sugar	1 teaspoon baking soda
2 Large Eggs Beaten	¼ teaspoon salt
1 Tablespoon Vanilla	1 teaspoon cream of tartar

Mix butter, sugars, eggs, and vanilla until light and fluffy. Add dry ingredients and nuts. Mix well. Form into rolls (4) and chill in refrigerator (over night). Cut into thin slices and bake at 350 degrees on ungreased cookie sheets for 12 to 14 minutes

Gluten Free Christmas Hay Treat – Pat Robert

½ cup of peanut butter
1 bag of chocolate chips (gluten free)
4 cups Rice Chex

Put peanut butter and chocolate chip in microwave-safe dish. Put in Microwave for 1 minute. Stir the mix and put back in microwave for 1 ½ minutes. Take out of microwave and stir in 4 cups of Rice Chex cereal. Drop onto wax paper. Let cool, and share at Christmas time.

Forgotten Cookies – Connie Meyer

6 egg whites (2 eggs whites)
2 cups sugar (2/3 cup Sugar)
2-10 oz. packages mint chocolate chips (Found at W. Locust Hy-Vee) (1 package)
1 tsp. peppermint or vanilla extract
(For smaller batch use quantities in parenthesis)

Preheat oven to 350 degrees in the evening. Beat egg whites until creamy; gradually add sugar and beat until mixture will stand in peaks. Stir in chips and flavoring. Mix thoroughly but do not beat. Drop by teaspoonfuls onto foil-lined cookie sheets. Place pans in oven; TURN OFF OVEN IMMEDIATELY AND DO NOT OPEN OVEN DOOR UNTIL NEXT MORNING.

Oatmeal Peanut Butter Scotchie – brought by Vickie Rosman, she saw segment on Today Show that featured this recipe and winner of Mrs. Fields Cookie Bake-Off Contest. NO flour in recipe.

1 cup sugar
1 cup brown sugar, packed
½ cup unsalted butter
1 ½ cups chunky peanut butter (not the sugar free kind)
4 ½ cups GF Oatmeal
2 tsp. vanilla
3 eggs
2 tsp. baking soda

(continued)

1 package butterscotch chips (make sure they are gluten free)

$\frac{3}{4}$ cup chopped pecans

Cream butter, peanut butter and sugars. Add eggs and vanilla. Stir in oats, baking soda, butterscotch chips and nuts until combined. Drop by spoonfuls onto a greased or parchment paper lined cookie sheet. Bake at 350 degrees for 12 minutes (browned on bottom and some browning on top). Cool on cookie sheet for 5 minutes before removing to wire rack. Makes 6 dozen cookies.

Chocolate Gluten Free Cookies

1 cup butter or margarine, softened

1 $\frac{1}{2}$ cup white sugar

2 eggs

2 tsp. vanilla

2 cups Domata Living Flour Mix

$\frac{2}{3}$ cup cocoa powder

$\frac{3}{4}$ tsp. baking soda

$\frac{1}{4}$ tsp. salt

Mix butter, sugar, eggs, and vanilla until fluffy. Combine dry ingredients. Add to creamed mixture. Stir until well blended. Drop by spoonfuls onto parchment lined cookie sheet. Bake at 350 degrees for 8-10 minutes or until set.

Candy Cookies

24 oz. package Almond Bark or white Chocolate

1 cup peanut butter

2 cups mini marshmallows

2 cups, more or less, dry roasted peanuts (make sure gluten free)

2 cups GF rice krispie type cereal (used Nature's Path GF Crispy Rice)

Melt almond bark or white chocolate in large glass bowl in microwave according to package directions. Once melted, add peanut butter and mix well. Add marshmallows, peanuts and cereal. Mix well. Drop by teaspoonfuls onto wax paper and let cool. Store in airtight container with wax paper between layers. (Note: if you use almond bark, do not let any water get into the bark.) Makes about 90 cookies.

Apricot Chews

1 cup butter or margarine

1 cup brown sugar, firmly packed

1 egg

2 $\frac{1}{2}$ cup GF oats

1 cup dried apricots, chopped

Icing:

1 $\frac{3}{4}$ cup powdered sugar

2 tbsp. butter or margarine, melted

2 tsp. milk

1 cup GF all-purpose flour mix

1 tsp. baking soda

$\frac{1}{2}$ tsp. salt

$\frac{1}{4}$ tsp. xanthan gum (if flour mix
doesn't already have it in it)

$\frac{1}{2}$ cup pecans, chopped

2 tsp. gf almond extract

$\frac{1}{8}$ tsp. salt

Beat together butter and sugar until light and fluffy. Blend in egg. Add combined dry ingredients; mix well. Stir in apricots and nuts. Drop by rounded teaspoon onto ungreased cookie sheet. Bake in preheated 350 degree oven for 10-11 minutes or until edges are light golden brown. Cool 1 minute on cookie sheet then remove to wire rack.

Combine icing ingredients; mixing until well blended. Drizzle over cooled cookies. Store in tightly covered container. Makes about 5 dozen.

Boiled Chocolate Oatmeal Drop Cookies – Gloria Helfrich

8 tbsp. butter or margarine (or liquid fat free butter substitute)
2 cups sugar
3 heaping tbsp. cocoa powder or 2 squares chocolate
½ cup milk
3 cups Gf oatmeal (if using butter substitute, increase oatmeal to 3 ½ cups)
1 tsp. vanilla
1 cup pecan pieces (optional)

Spray a sauce pan with non-stick cooking spray. Melt butter in it, slowly. Add sugar, cocoa and milk. Stir occasionally while the mixture comes to a boil. Once the mixture comes to a boil, stir and boil for 3 minutes. Remove from heat. Add vanilla extract and stir. Quickly add oats and nuts. Stir until well mixed. Drop by spoonfuls onto a greased cookie sheet or wax paper and allow to cool. Makes 3 dozen

Namaste Foods Blondies

1 pkg Namaste Foods Blondies Mix

Follow directions for Blondies. Can substitute ½ cup unsweetened applesauce and ½ cup oil for the 1 cup of oil. Might need to bake for 50 minutes.

Cause You're Special Company Sugar Cookie Mix

Follow package directions. Hints: might need to add more water to mix. Butter hands before shaping dough into ball. Line cookie sheet with parchment paper.

Sugar Cookies – Laurel Krol recipe (Stashu's) made by Becky Wentworth

1 1/2 c. margarine or butter	4 c. Stashu's GF All Purpose Flour Mix
1 1/2 c. sugar	1 tsp. baking soda
3 eggs	1 tsp. cream of tarter
1 tsp. vanilla	1 tsp. baking powder
2 tsp. lemon (I used 2 tsp. vanilla,	1 tsp. salt
1 tsp lemon)	

Cream margarine, sugar, eggs and extracts until well blended and creamy. In a separate bowl combine dry ingredients with a whisk until well blended. Add dry mixture to the creamed mixture and mix well. Chill dough at least 2 hours.

Flour surface with gf flour and roll out dough to desired thickness. Use any shape cookie cutter or round glass. Bake at 400 degrees for 6 to 8 minutes. I under bake to just a slight touch of golden brown. I like them soft. Frost and decorate as desired.

Chunky Chocolate Toffee Cookies – Grace Franck

1 cup butter	1 ½ tsp. baking powder
¾ cup brown sugar, firmly packed	½ tsp. baking soda
½ cup white sugar	½ tsp. salt
2 eggs	2 ½ tsp. xanthan gum
1 tbsp. vanilla	1 cup pecans, coarsely chopped
1 cup white rice flour	3 (1.4oz.) english toffee Bars (Heath Bars), coarsely chopped
1 ½ cups brown rice flour	2 (7oz.) Milk chocolate bars (2 cups) coarsely chopped

Heat oven to 350 degrees. Combine butter, sugars in bowl. Beat at medium speed scraping bowl often, until well mixed (1 or 2 minutes). Add eggs and vanilla; continue beating until creamy. Add flour, baking powder, baking soda, salt, xanthan gum. Reduce speed to low; beat until well blended (1 or 2 minutes). Stir in pecans, toffee and chocolate by hand (I mixed with my fingers). Drop by teaspoonfuls 2 inches apart on ungreased cookie sheet. Bake 8-10 minutes or until set. Remove from oven. Let cool on cookie sheet 1 minute before removing to wire rack. Cool completely. Makes about 4 dozen cookies.

I used semi- sweet chocolate this time, but I think I like milk chocolate better. The semi-sweet sort of overwhelms the toffee taste.

Cookie Pizza – Donna Renneke Recipe from www.chex.com

More gluten free recipes on website, go to recipes, click on gluten free.

4 cups Rice Chex cereal	1 tsp. vanilla
1/3 cup white sugar	2 cups mini-marshmallows
1/3 cup brown sugar, packed	¼ cup mini semi sweet chocolate chips
¼ cup butter or margarine, softened	2 tbsp. honey-roasted peanuts, chopped
1 egg, beaten	1 or 2 rolls Betty Crocker Fruit Roll-Ups chewy fruit snack (any red variety), torn into pieces.

Heat oven to 375 degrees. Place cereal in zip-lock baggie; seal bag and crush cereal with rolling pin or meat mallet. In large bowl, mix sugars, peanut butter, butter, egg and vanilla. Stir in crushed cereal. Mix well. Spread in ungreased 12-inch pizza pan. Bake for 12 minutes. Remove from oven. Sprinkle evenly with marshmallows to within 1 inch of edge. Bake 5 minutes longer or until marshmallows are light golden brown. Sprinkle chocolate chips, peanuts, and fruit snack pieces over marshmallows to look like pizza toppings. Cool completely on cooling rack. Cut into wedges. Store tightly covered.

Recipe Tips: Always read labels to make sure each ingredient is gluten free. Products and ingredient sources can change.

How to spread this mixture easily: just spray the back of a large spoon with cooking spray, then press the mixture into the pan with the back of the spoon.

Substitutions: Go ahead and substitute some of your favorite gluten free treats for toppings.