

Christmas Cookie Exchange 2010

QC Celiac

GF Potato Chip Cookies Sue Miller

1 cup butter or oleo
½ cup granulated sugar
½ cup crushed wavy potato chips
½ cup finely chopped pecans
2 cups GF flour (I used Bette Hagman basic mix)
2 tsp. xanthan gum
1 tsp. vanilla

Cream together butter, sugar, and vanilla. Add crushed potato chips and pecans. Stir in flour & xanthan gum. Refrigerate until chilled through. Form into small balls. Dip the top of balls in milk then granulated sugar. Press balls flat (on ungreased cookie sheet) with bottom of tumbler dipped in sugar. Bake at 350 degrees for 15-18 minutes or until cookies are lightly brown.

Makes 3 ½ dozen. Freeze well.

Quick Oatmeal Fudge Cookies (No Bake)

Cook together:
½ cup milk
½ cup Hershey's cocoa
2 cups sugar
¼ cup butter

Let come to a full boil for 5 minutes. Remove from fire and add 1 teaspoon vanilla. Then pour over 3 cups Bob's Red Mill Quick Cooking Oats. (Have oats ready in bowl.) Drop small spoonfuls on wax paper. Let stand for 3 hours.

Holiday Popcorn Janey West

1 pound white almond bark
3 Tbs. peanut butter
14 cups popped popcorn
2 cups Rice Krispies

Melt almond bark and peanut butter. Pour over popcorn and Rice Krispies. Spray cookie sheets with Pam. Spread popcorn mixture on cookie sheets to cool.

Date Balls

½ lb. dates, chopped
¾ cup sugar
¼ lb. butter or margarine
1 egg, beaten
1/8 tsp. salt
1 tsp. GF vanilla
1 tsp. milk
1 pkg. coconut
2 cups GF rice cereal (like Erewhon)
1 cup chopped nuts

Combine dates, sugar and butter and cook until thick. Remove from stove. Mix together the egg, salt, vanilla and milk. Add slowly to the date mixture. Cook 2 minutes longer, then cool. Add rice cereal and nuts. Form into balls and roll in coconut. Place on waxed paper-lined baking sheets. Refrigerate for ½ hours or until firm. Store in an airtight container in the refrigerator or freeze.

Snickerdoodles

Connie Meyer

1 pouch of GF white cake mix (I used Kinnikinnick)
1/3 cup margarine
2 eggs
2 Tbs. sugar
2 tsp. cinnamon

Preheat oven to 350 degrees. Using electric mixer or fork, cut margarine into cake mix. Add eggs and mix until well blended. Form into balls 1 inch in size and roll in a mixture of sugar and cinnamon. Place on ungreased cookie sheet and bake 12-15 minutes. Cool on wire rack. Yield 28 cookies. (I doubled this recipe for the Cookie Exchange for the 5 dozen.)

Snickerdoodles (Gluten Free)

Gloria H. & one other person

Makes 2 ½ dozen cookies

2 eggs
1 ¼ cup sugar
¼ cup butter, softened
¼ cup shortening
2 cups Bisquick GF mix
2 tsp. ground cinnamon

1. Heat oven to 375 degrees. In large bowl, mix eggs, 1 cup of sugar, the butter and shortening. Stir in Bisquick mix until dough forms.
2. In a small bowl, mix remaining ¼ cup sugar and the cinnamon. Shape dough into 1 ¼ inch balls. (If dough feels too soft for shaping into balls, put dough in freezer for 10 to 15 minutes.) Roll balls in sugar-cinnamon mixture: place 2 inches apart on ungreased cookie sheets.
3. Bake 10 to 12 minutes or until set. Immediately remove from cookie sheets to cooling rack.

Pfefferneuse Cookie

4 cups GF flour
½ cup brown sugar
1 ¼ tsp. baking soda
2 ½ tsp. cinnamon
¼ tsp. black pepper
1/8 tsp. cayenne or habanero chili powder
¾ tsp. ground cloves
¾ tsp. ground nutmeg

2 Tbsp. Anice extract (1.0 oz. bottle)
¾ cup dark molasses
½ cup butter, melted
2 eggs

1 pound powdered sugar for dusting finished cookies.

Melt butter and combine with molasses. Stir in eggs and mix until homogenous. Then add the anice extract. Set aside.

In a separate bowl, mix together all dry ingredients and add to wet ingredients. Chill several hours. Roll into one inch balls and bake on a parchment lined cookie sheet from 8 to 10 minutes. Do not overcook or your cookies will be too hard. Allow to cool for 5 minutes then remove from pan and dust with powder and keep in a sealed cookie tin. These will keep for several weeks.

Recipe developed by Michelle Campbell. It is a spicier, version of the original recipe with an extra kick from habanero powder. Sweet little cookies that will warm you up. Mrs. Campbell is a horticulturist and yoga instructor. www.rivercityyoga.com

Peanut Butter Cookies 1

1 cup butter
1 cup peanut butter
3 cups brown rice flour
½ cup brown sugar
½ cup corn syrup
1 tsp. baking powder
½ tsp. soda
1 tsp. vanilla
1 cup chopped nuts optional

Cream together butter, peanut butter, sugar and syrup. Add dry ingredients. Place on greased sheets and flatten with buttered fingers. Bake at 350 degrees 16 minutes. Cool before removing from sheet as they are very tender. I cool them for 16 minutes before removing from cookie sheet.

Recipe from Deliciously Gluten Free Cookbook

Snickerdoodles

½ cup butter
¾ cup sugar
1 egg
1 tsp. vanilla
½ cup potato starch
¾ cup plus 2 Tbsp. cornstarch
¼ tsp. soda
1 tsp. baking powder
1 tsp. xanthan gum
½ tsp. salt
2 Tbsp. water

Cream all together. Lightly oil hands to handle and shape into small balls. Roll in 2 Tbsp. sugar and ½ tsp. cinnamon mixture. Bake on greased sheets at 350 degrees for 16 minutes.

When mixing all together at first it is grainy but if you continue to mix it does become creamy. I found when it creamed that it went up the beaters. It came off the beaters very easily.

Recipe from Deliciously Gluten Free Cookbook

Lemon Crisps

Doris Mack

(From 2009 Cookie Exchange)

1 stick (1/2 cup) unsalted butter, softened
¾ cup sugar
1 large egg
1 ½ Tbsp. each grated lemon zest and lemon juice
½ t. vanilla extract
½ tsp. baking powder
¼ tsp. each baking soda and salt
1 ¼ cups all-purpose flour

Lemon Drizzle

1 cup confectioners' sugar
4 to 6 tsp. lemon juice

1. Heat oven to 350 degrees. Beat butter and sugar 2 minutes or until fluffy. Beat in egg, lemon zest and juice, vanilla, baking powder, baking soda and salt until well mixed. On low speed, beat in flour just until blended.
2. Drop by rounded teaspoonfuls 1 ½ inch apart on ungreased baking sheets. Bake 10 to 12 minutes until edges are lightly golden. Cool on baking sheet 1 minute before removing to wire rack to cool completely.
3. Drizzle: Stir ingredients in small bowl until blended. Drizzle over cookies.

Caramel Marshmallow Treats

5 cups crisp rice cereal, coarsely crushed
1 can (14 oz.) sweetened condensed milk
1 package (14 oz.) caramels
1 cup butter, cubed
1 tsp. ground cinnamon
½ tsp. vanilla
1 package (16 oz.) large marshmallows

Line two baking sheets with waxed paper; set aside. Place cereal in a shallow bowl. In a large saucepan, cook and stir the milk, caramels and butter over low heat until melted and smooth. Remove from the heat; stir in the cinnamon and vanilla.

With a toothpick, dip each marshmallow into warm caramel mixture; turn to coat. Press marshmallow bottoms in cereal; place on prepared pans. Let stand until set. Yields 5 dozen.

Lemon Butter Drops

¾ cup butter, softened
3 Tbsp. sugar
2 tsp. lemon juice
1 ¼ cups flour
½ cup corn starch
1 tsp. grated lemon peel

Lemon Frosting:

¼ cup butter, softened
1 cup powdered sugar
2 tsp. lemon juice
1 tsp. grated lemon peel

In medium bowl, cream butter and sugar until light and fluffy. Beat in lemon juice. Whisk together the flour, corn starch and lemon peel, then gradually add to creamed mixture. Shape into 1 ½ inch diameter roll and place in plastic wrap. Refrigerate for one hour or until firm. Unwrap and cut into ¼ inch slices. Place 2 inches apart on cookie sheet and bake at 350 for 8 to 10 minutes or until edges are golden brown. Cool on racks.

In a small bowl, beat butter then add powdered sugar, lemon juice and peel, beat until smooth. Spread over cooled cookies. (In addition, you may also sprinkle lightly with additional lemon peel.) They melt in your mouth!

No Flour Peanut Butter Cookies (Gluten Free)

1 cup sugar
1 cup peanut butter
1 large egg

Preheat oven to 375 degrees. Mix all three ingredients. Scoop out the dough and roll it into one inch balls. Place on prepared cookie sheet 2 inches apart. Use a flat bottomed cup to somewhat flatten each dough ball out. Cook for exactly 9 minutes. Once removed from the oven, let the cookies cool for a few minutes before placing them on a cooling rack. Recipe should yield 36 cookies.

Peanut Butter Ball

Serves: 18 to 24 balls

1 cup peanut butter
1 cup honey
2 cups powdered milk
1 ½ cups crushed cornflakes, 1 ½ cups finely chipped walnuts or pecans, or 1 cup powdered sugar.

Mix peanut butter, honey, and milk together to form very thick mixture. Roll out in small balls about the size of a walnut. Then roll in crushed cornflakes, finely chopped nuts, or powdered sugar. Place on waxed paper and refrigerate.

Reese's Delite

Mix in order:

1 egg
1 cup sugar
1 cup chunky peanut butter (Jif)
½ cup chocolate chips (or butterscotch)

Bake on greased sheets at 350 degrees for 10 minutes.

Sugar Cookies (Gluten Free)

1 box Betty Crocker Gluten Free yellow cake mix
½ cup butter, softened
1 tsp. vanilla
1 egg
Colored sugar

Heat oven to 350 degrees. In large bowl, stir all ingredients except colored sugar with spoon until dough forms.

Shape dough by teaspoonfuls into balls. On ungreased cookie sheets, place balls 2 inches apart. Flatten with bottom of glass dipped in colored sugar.

Bake 9 to 11 minutes or until set. Cool 2 minutes; carefully remove from cookie sheets to cooling racks.

The Today Show had the winner of the Mrs. Fields Cookie Bake Off Contest on their show. She mentioned that her recipe had no flour in it. You had to go to the Today Show web site to get the recipe. I tried this and loved it, hope you do too.

Vicki Rosmann

www.TodayShow.com

I Village

30th Anniversary Cookie Contest

Oatmeal Peanut Butter Scotchie

1 cup white sugar
1 cup brown sugar
½ cup unsalted butter
1 ½ cups chunky peanut butter (not the sugar free kind)
4 ½ cups rolled oats (can do old fashioned or half old fashioned and half instant depending on your texture preferences)
2 tsp. vanilla
3 whole eggs
2 tsp. baking soda
1 bag of butterscotch chips
¾ cup chopped pecans

Cream butter, peanut butter and sugars. Add eggs and vanilla, stir in oats, soda, butterscotch chips and nuts until combined. Drop by spoonful on a greased cookie sheet or use parchment paper. Bake 350 degrees for 12 minutes (brown on the bottom and some browning on the top). Cool on cookie sheet 5 minutes before removing to cooling rack. Makes 72 cookies.

Santa's Whiskers

1 cup butter flavored or golden Crisco (shortening) softened
1 cup sugar
2 Tbsp. milk
1 tsp. vanilla
2 ½ cups Domata Gluten Free Flour
¾ cup red candied cherries-finely chopped
½ cup pecans-finely chopped
¾ cup flaked coconut

Pre-heat oven to 375 degrees. In mixing bowl cream together Crisco and sugar; blend in milk and vanilla. Stir in flour, cherries and pecans. Form dough into two 8 inch rolls. Roll in flaked coconut to coat outside. Wrap in waxed paper or clear plastic wrap; chill thoroughly. Cut into ¼ inch slices, place on un-greased cookie sheet. Bake until edges are golden brown about 12 minutes. Will make about 60 cookies.

Peanut Butter Cookies

Grace Franck

1 cup butter flavored Crisco
1 cup sugar
1 cup brown sugar
1 egg
1 tsp. vanilla
1 cup chunky peanut butter
1 cup sweet rice flour
1 cup tapioca flour
1 cup garbanzo bean flour
2 tsp. xanthan gum
4 tsp. baking soda
¼ tsp. salt

Mix first Crisco, sugars, vanilla, eggs, and peanut butter with mixer. Add sifted flours, xanthan gum, salt, baking soda by hand. Mix well (will be very stiff). Make walnut size balls and place on greased cookie sheets, or line with parchment paper. Dipping fork in sugar, flatten cookie, first one way then lightly again the other way for a criss cross.

Bake at 350 degrees for 12 minutes. Makes 5 ½ dozen.

Tastes like grandma used to make.

Gumdrop Fudge

1 ½ pounds white candy coating, coarsely chopped
1 can (14 oz.) sweetened condensed milk
1/8 tsp. salt
1 ½ tsp. vanilla
1 ½ cups chopped gumdrops

Line a 9 inch square pan with foil, set aside. In a saucepan combine the candy coating, milk and salt. Cook and stir over low heat until chips are melted. Remove from heat, stir in vanilla and gumdrops.

Spread into prepared pan. Cover and refrigerate until firm. Using foil, remove fudge from the pan, cut into 1 inch squares. Store at room temperature. Yield: about 3 pounds.

GF Coated Xmas Balls

Evelyn Stroops
563-386-6053

20 oz. Mi-Del Chocolate Sandwich Cookies (Hy Vee)

1 8 oz. cream cheese (I used the lite and you don't have to wait to soften)

Use food processor and grind cookies until fine crumbs. Using heavy duty mixer mix the two items until very well mixed and will blend together into a ball; scrape sides of bowl occasionally. Form into 1 inch balls. Cover and refrigerate overnight.

Melt chocolate; (I use Ghirardelli Chocolate). Microwave until melted using directions on package. Dip chocolate balls into chocolate quickly as you don't want balls to soften while you do this. Put on wax paper and let set until complete. I have tried several ways to do this and the best I find is a hollow plastic spoon from the Wilton Co. It comes in a package from Michael's in the Wilton area of decorating. Some people try using a toothpick but I never had any luck with that. Put back in refrigerator and let set. I usually store my in refrigerator and put out when you are ready to serve. Makes about 5 dozen.

Grandmother's Ice Box Cookies – Beverly Kisner

1 cup sugar

1 cup brown sugar

½ cup lard

2 eggs

1 ½ tsp. vanilla

1 ½ tsp. baking soda

1 ½ tsp. cream of tartar

1 ½ tsp. ground cinnamon

3 – 4 cups gf flour mix

½ cup chopped pecans

Cream sugars, lard, eggs, and vanilla. Mix dry ingredients in separate bowl. Add dry ingredients to creamed mixture. Roll into 2 logs. Refrigerate overnight. Cut into ½ inch slices. Press with sugared fork. Bake 10-14 minutes at 325 degrees.