

QC Celiac 2010 Thanksgiving Recipes

Carrot Cake (loaf or layer)

Doris Mack

$\frac{3}{4}$ cup oil
2 eggs
 $\frac{3}{4}$ cup sugar
1 $\frac{1}{2}$ cups grated carrots
1 tsp. vanilla
1 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{2}$ tsp. allspice
 $\frac{1}{2}$ tsp salt
2 cups Pamela's Baking and Pancake Mix
 $\frac{1}{2}$ cup nuts (optional)—I used pecans
See options below.

Beat oil, eggs and sugar together, then mix in the rest of the ingredients. Batter will be thick. Pour into greased loaf pan (8x4) and bake at 350 degrees for 40-45 minutes (toothpick should come out clean), or use one greased 8-inch layer cake pan and bake at 350 degrees for 25 minutes. (I had to bake an additional 15 minutes.) Frost cake or loaf (if desired) with a cream cheese frosting (recipe below).

Optional: add 1 cup crushed pineapple and/or $\frac{1}{4}$ cup raisins. (**I did add pineapple.**)

Apple Spice Cake: follow the recipe above exchanging grated carrots for grated apples.

Cream Cheese Frosting: cream together one 8 ounce package of cream cheese, $\frac{1}{2}$ cup butter, 4 $\frac{3}{4}$ cups powdered sugar, and 2 tsp. vanilla. Frost cooled cake.

Gluten Free Flatbread Recipe

1 cup brown rice flour
 $\frac{1}{2}$ cup cornstarch
1 Tbsp. sugar
2 tsp. xanthan gum
 $\frac{1}{8}$ tsp. baking soda
 $\frac{1}{2}$ tsp. salt

$\frac{3}{4}$ cup water
1 tsp. cider vinegar
2 Tbsp. canola oil
2 eggs (or flax eggs)

Mix all dry ingredients in medium sized bowl. Add wet ingredients and mix thoroughly. Grease two 8-inch square baking pans and dust with brown rice flour. Spread half of the batter evenly in each pan. Use the back of a wet spoon if the dough is sticky. Bake at 350 degrees F. for approximately 15 minutes or until bread pulls away from the sides of the pan.

Substitution notes: Tapioca starch or potato starch can be substituted for the cornstarch. Flax eggs are 1 Tbsp. ground flax seed + 3 Tbsp. water.

Corn Pudding Casserole

Connie Meyer

1 can whole kernel corn
1 can cream style corn
2 eggs
½ cup cheddar cheese
½ stick butter
1 box GF corn bread mix

Mix all ingredients in a 2 quart casserole dish. Bake uncovered for 45 minutes to 1 hour at 350 degrees. After baking for 10 minutes stir center and return to oven. Sprinkle with cheese when taking out of the oven.

Recipe from Kim Ovel, New Hampton, IA, Let's Eat Gluten Free Cookbook.

Carrot Casserole

2 lb. pkg. baby carrots
½ cup cooking liquid
4 Tbsp. grated onion
4 Tbsp. horseradish
1 cup GF mayonnaise
½ tsp. pepper
1 tsp. salt
Dash lemon juice
½ cup GF corn flake crumbs or bread crumbs
2 Tbsp. butter
Dash paprika

Boil carrots 12 minutes in water to cover. Drain, reserving liquid. Spread carrots in baking dish. Combine ½ c. drained liquid, onion, horseradish, mayonnaise and spices and cover the carrots. Mix crumbs and butter and dot over casserole. Bake at 375 for 15-20 minutes.

Pecan Clusters

Audrey Reynolds

2 cups chocolate chips (12 oz.)
1 Tbsp. margarine
1 cup pecan pieces

Melt chocolate chips and margarine over hot water or in the microwave. Stir. Add pecans. Drop by spoonfuls onto waxed paper. Chill until firm. Makes approximately 2 dozen clusters.

Festive Cranberry Salad

1 can (14 oz.) sweetened condensed milk
¼ cup lemon juice
1 can (20 oz.) crushed pineapple drained
1 can (16 oz.) whole-berry cranberry sauce
2 cups mini marshmallows
½ cup chopped pecans (optional)
1 carton Cool Whip

In a bowl, combine milk and lemon juice; mix well. Stir in the pineapple, cranberry sauce, marshmallows and pecans. Fold in whipped topping, mix well, refrigerate.

Pumpkin Pie

¾ cup sugar
½ tsp. salt
1 tsp. ground cinnamon
½ tsp. ground ginger
¼ tsp. ground cloves
2 large eggs
1 can (15 oz.) Libby's 100% Pure Pumpkin
1 can (12 fl. oz.) evaporated milk
1 unbaked 9 inch deep-dish pie shell
(this was a Whole Foods Gluten-Free Frozen Pie Crust)

Mix sugar, salt, cinnamon, ginger and cloves in a small bowl. Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk. Pour into pie shell. Bake 425 degree oven for 15 minutes. Reduce temperature to 350 and bake 40-50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate.

1 ¾ tsp. pumpkin pie spice may be substituted for the cinnamon, ginger and cloves, however, the taste will be slightly different.

Cornbread Corn

Prep time: 5 minutes. Cook time: 45 minutes

1 can whole kernel corn-drained
1 can cream style corn
1 stick of butter, melted
1 ½ cup Bob's Red Mill Gluten Free Cornbread
8 oz. sour cream

Mix all ingredients and spread in a greased casserole dish. Bake at 375 degrees for 45 minutes.

Crock Pot Sage Dressing

Sue Miller

1 cup margarine
1 cup chopped onion
2 cups chopped celery
12-13 cup slightly dry GF bread cubes
1 ½ tsp. poultry seasoning
1 tsp. salt
1 ½ tsp. sage
½ tsp. pepper
3 1/2 -4 ½ cups broth
2 well beaten eggs

Melt margarine in skillet and saute onion and celery. Pour over bread cubes in a very large bowl. Add all seasonings and toss and mix together well. Pack lightly in slower cooker. Cover and set on high for 45 minutes, then reduce to low for 4-8 hours. Do not remove lid while cooking. Using different breads gives a tastier dressing. Delicious!

Turkey Stuffing (2010 version)

Donna Renneke

Ingredient amounts can vary

Gluten-free bread (brown rice flour, teff flour, cornstarch, sweet rice flour, milk, oil, yeast, salt, Italian herbs, eggs, xanthan gum. Bread cut into half inch cubes (six cups)

turkey meat (from turkey drumstick)

turkey broth from baking the drumstick

onion, 1 cup diced

celery, 2 cups diced

raisins, 1 cup, finely chopped

1 carrot, grated

butter, 5 Tbsp.

brown rice (basmati) 1 cup, cooked in two cups water

2 eggs, beaten

Toss ingredients together, spoon into greased baking dish. Bake about an hour at 375 degrees.

President Regan's Pumpkin Pecan Pie GF

4 eggs

2 cups pumpkin (1 can)

1 cup sugar

½ dark Karo syrup (the recipe did not say cup but I would guess it should be cup)

½ tsp. cinnamon

¼ tsp. salt

1 tsp. vanilla

1 cup chopped pecans

Make crust: Crush 2 cups GF rice Krispies, add 3 Tbsp. each of melted butter and sugar, blend together. Pat into 9 inch pie pan bottom and sides.

Beat eggs. Add pumpkin, sugar, syrup, vanilla, salt and cinnamon beat until smooth. Pour into shell, top with pecans. Bake 350 degrees 45 to 50 minutes.

Double the recipe for bars in a sheet pan.

Broccoli-Cauliflower Salad

Becky Wentworth

1 cup mayo

½ c. sugar

2 tsp. white vinegar

Mix together and pour over:

Broccoli flowerets (I use a whole banded bunch for a large dinner)

Cauliflower (one whole head, separated into small pieces)

1 cup raisins

1 cup sunflower seeds

1 lb. bacon (cooked and crumbled)

1 cup red onions

Impossibly Easy French Apple Pie (Gluten Free)

Filling

3 cups thinly sliced peeled apples (3 medium)
1 tsp. ground cinnamon
¼ tsp. ground nutmeg
½ cup Bisquick Gluten Free mix
½ cup granulated sugar
½ cup milk
2 Tbsp. butter or margarine, melted
3 eggs

Streusel

1/3 cup Bisquick Gluten Free mix
1/3 cup chopped nuts
¼ cup packed brown sugar
3 Tbsp. firm butter or margarine

Heat oven to 325 degrees. Spray 9 inch glass pie plate with cooking spray. In medium bowl, mix apples, cinnamon and nutmeg, place in pie plate. In medium bowl, stir remaining filling ingredients until well blended. Pour over apple mixture in pie plate. In small bowl, mix all streusel ingredients, using fork, until crumbly; sprinkle over filling. Bake 45 to 50 minutes or until knife inserted in center comes out clean. Store in refrigerator.

Cranberry Sauce

1 cup water
1 cup sugar
12 oz. bag fresh cranberries
½ tsp. freshly grated orange zest

Bring water and sugar to a boil, stirring until sugar is dissolved. Add cranberries and simmer, stirring occasionally, until berries just pop, 10 to 12 minutes. Stir in zest, then cool.