



Gluten-Free Ginger Spice Cookies

½ C. butter	2 tsp. freshly grated ginger
1 C. sugar	1 tsp. cinnamon
1/3 C. molasses	½ tsp. Chinese five spice
1 egg	1/8 tsp. black pepper
3 C. brown rice flour mix (below)	3 T. crystalized ginger, minced
½ tsp. xanthan gum	1 C. powdered sugar
1 ½ tsp. baking soda	1 T. cornstarch
½ tsp. salt	

Preheat oven to 350° Grease or line 2 sheet trays with parchment paper.

In the bowl of an electric mixer, cream the butter, sugar, and molasses together until smooth. Stir in egg and beat until light and fluffy.

In a medium bowl, combine all of the dry ingredients except for the powdered sugar and cornstarch.

Blend in the grated ginger and candied ginger into the dry ingredients mixing well to separate the pieces.

Add the flour mixture slowly into the creamed mixture on low speed. Avoid over mixing.

In a small bowl, combine the powdered sugar and cornstarch.

Spoon the dough into 1-inch balls. Roll in the powdered sugar mixture and place onto prepared trays spacing 1-inch apart.

Bake in hot oven for 9-10 minutes. Cool in pan until firm and remove to rack to completely cool.

Yields 5 dozen.

Brown Rice Flour Mix:

2 C. brown rice flour

2/3 C. potato starch

1/3 C. tapioca starch

Gluten-Free Gingersnap Cookies

3 C. Four-Flour Bean Mix (recipe follows)

1/2 tsp. xanthan gum

1 1/2 tsp. baking soda

2 tsp. ginger

3/4 tsp. cinnamon

1/4 tsp. ground cloves

1/2 tsp. salt

6 T. butter, softened

1 C. sugar

1 egg

1/4 C. molasses

1/2 tsp. cider vinegar

Preheat oven to 325° Grease or line sheet tray with parchment paper.

In a medium mixing bowl, combine flour mix, xanthan gum, baking soda, spices, and salt.

In the bowl of your mixer, cream butter and sugar until smooth. Add egg and continue beating until light and fluffy. Add in molasses and vinegar.

Gradually stir in combined dry ingredients until well blended. Dough will be thick.

Scoop into a Tablespoon serving, 2 inches apart onto prepared sheet tray.

Lay a second sheet of parchment on top of filled tray. Cover with second sheet tray and press lightly to flatten evenly. Carefully remove top paper.

Bake in hot oven for 12 – 15 minutes.

Yields 5 dozen cookies.

Four- Flour Bean Mix:

- 2 C. garfava bean flour
- 1 C. sorghum flour
- 3 C. cornstarch
- 3 C. tapioca starch

Combine in large zip lock bag and use as needed.



Gluten-Free Cranberry Orange Bread

- 3 C. brown rice flour mix
- 2 ¼ tsp. xanthan gum
- ½ tsp. baking soda
- 1 ½ tsp. baking powder
- ½ tsp. salt
- ½ tsp. allspice
- ¼ tsp. cinnamon

- 1 C. brown sugar
- 1/3 C. butter, melted
- 2 eggs
- ½ C. milk
- 1 orange, zested and juiced (3/4 C.)
- 1 tsp. lemon extract
- 1 ½ C. cranberries, chopped
- ½ C. nuts, chopped

Preheat oven to 350° Grease a large loaf pan and line the bottom with a strip of parchment paper.

In a medium bowl, whisk together the flour mix, xanthan gum, baking soda, baking powder, salt, and spices.

In the bowl of an electric mixer, cream butter and sugar together until smooth. Add in eggs, milk, zest, OJ, and lemon extract until well blended.

Slowly stir dry ingredients into creamed mixture just until combined.

Fold in cranberries and nuts and pour into prepared pan.

Bake in hot oven for 60-70 minutes or until golden brown and a toothpick inserted in the center comes out clean.

Cool in bread pan for 15 minutes. Invert and transfer to a rack to complete cooling.

Wrap tightly and refrigerate.

Bread slices best when chilled.