



Holiday Recipes

with TOM SAWYER
GLUTEN FREE FLOUR and
Recipes by MeMe Laney



Remember. . .

Read all labels of the items that will be used in your holiday baking and cooking to insure they are gluten free. Surprisingly, things like baking powder and vanilla can contain gluten.

Gluten Free Holiday Recipes

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A Note from Tom. . .

This booklet was prepared to help you with your gluten free holiday cooking. The recipes are not special or developed just for this flour. Most are old family favorites that just substitute Tom's gluten free flour cup-for-cup for regular flour.

Your cooking does not have to stop when the holidays are over. Continue your gluten free eating enjoyment for any occasion and just substitute the flour in your favorite recipes.

We hope your holiday season will be enjoyed and as memorable as the days before your gluten intolerance was diagnosed.

Years without breads, dressing, gravy, sauces, pies, cakes (the list goes on and on), are over. With Tom's gluten free flour, everything is back and available for you to eat.

With the help of my good friend MeMe Laney, we prepared this holiday cooking booklet using many of MeMe's favorite recipes. I am very grateful for her help and expertise.

Enjoy Eating Again,

Tom

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Notes /Hints for Preparations of Your Holiday Meals. . .

1. Make the decisions on what to serve.
2. Select the recipes for each item.
3. Review recipes and make a list of the ingredients you will need to purchase.
4. Purchase all items in advance of preparation day.
5. Allow enough time to thaw frozen items and store fresh items properly to prevent spoilage. Follow the directions on the packages or ask your market personnel for handling and cooking suggestions.
6. Amount of meat and poultry required
 - a. Meats — 3/4 pound per person with bones; 1/2 pound per person without bones.
 - b. Poultry — 3/4 pound per person for chicken or turkey;
— allow about 1 pound per person for duck or goose.
 - c. Side recipes — 3/4 to one cup per person.
 - d. Appetites vary so adjust according to your guest list.

Add more if you plan to have leftovers.

*More baking hints from our website
www.glutenfreeflour.com*

Time Table for Cooking Thawed and Unthawed Meats

Frozen meat which has been thawed before cooking may be cooked in exactly the same way as items which have not been frozen. Items which are started before thawing may be cooked by the same methods but a longer cooking time is required.

The following chart lists the cooking time required for various meats when they are cooked after thawing or while still frozen.

Cut	Minutes Per Pound	
	Thawed	Unthawed
Standing Rib Roast (Roast at 300°F)		
Rare.....	18	43
Medium.....	22	47
Well done.....	30	55
Rolled Rib Roast (Roast at 300°F)		
Rare.....	32	53
Medium.....	38	57
Well done.....	48	65
Beef Rump (Braise).....	30	50
Boneless Lamb Shoulder (Roast at 300°F).....	40	60
Leg of Lamb (Roast at 300°F).....	30-35	45-55
Pork Loin (Roast at 350°F)		
Center Cut.....	35-40	50-55
Rib or loin end.....	50-55	70-75

Directions for Roasting Meat

Use any shallow pan large enough to hold the meat and place a wire rack in bottom to hold the meat up out of the juices and to allow the heat to penetrate evenly from all sides.

1. Wipe meat with a damp cloth, but do not wash.
2. Rub with salt in proportion of 1 teaspoon per pound of meat. Use pepper, onion or garlic if desired.
3. Place meat, fat side up, on rack of pan. If meat has little or no fat, place strips of bacon, salt pork or suet over it. This will baste the roast and no other basting is needed.
4. Do not add water and do not cover pan.
5. Roast at temperature given on the package for the required time.

Meat will continue to cook after removal from oven, so do not overcook unless you plan to serve very soon. It is a good idea to let the meat stand 10-15 minutes before serving to help the juices blend.

Time and Temperature Table for Roasting Poultry

To figure the cooking time for the poultry multiply the weight of the bird by the minutes per pound in the following table:

Birds	Oven Temp.	Time per Pound
Chicken, Roasting	300°F	30-45 min.
Duck	325°F	20-30 min.
Goose	325°F	20-25 min.
Turkey		
8-10 lbs.	300°F	20-25 min.
10-16 lbs.	300°F	18-20 min.
18-25 lbs.	300°F	15-18 min.

Cover the bird with aluminum foil for an hour or so, then use the juices that form in the bottom of the pan to baste the bird during the cooking process.

Preparation for Stuffing Poultry

Clean the neck and body cavities by rinsing with water well. Place a couple of tablespoons of salt into your hand and rub the salt within the cavities well.

Fill the neck and body cavities with stuffing (see recipe for stuffing on pages 5 & 6. Fill well but do not pack.

Close skin around cavities with skewers and lace with cotton string.

Bread Stuffing Southern Style

- 4 cups Tom Sawyer dinner biscuits without herbs
(see recipe on page 8)
- 4 cups cornbread
- 1 bunch celery
- 2 bunches green onions
- 1 stick butter
- 1 teaspoon of salt
- 2 teaspoons poultry seasoning (more or less to taste)
- 1/4 teaspoon pepper
- 4 eggs—beaten
- 3/4—1 cup gluten free chicken broth

Place butter in large pan and melt (do not burn), chop celery and onions and add to melted butter. Cook until tender. Add salt, poultry seasoning and pepper and stir well.

While celery and onions are cooking, cut bread and cornbread in small 1/2 inch cubes or break into small pieces. Add to celery onion mix and blend well.

Add 4 beaten eggs and 3/4 cup chicken broth. Blend well. Keep adding broth a little at a time until a small handful, when squeezed, will remain in a ball.

Stuff turkey neck and body cavities and close up.
(See *Preparation for Stuffing Poultry* on page 4)

Any remaining dressing can be placed in a pan and baked separately. During baking spoon a slight amount of the turkey drippings mixed with water on the pan of dressing.

Bread Stuffing

- 1 large loaf bread cut in cubes (see bread recipe on page 9)
- 2 tsp poultry seasoning (as much as 2 Tbsp.)
- 1/2 cup butter (one stick)
- 1 cup diced celery
- 1 1/2 tsp salt
- 1/8 tsp pepper
- 3/4 cup canned gluten free broth (you can make the broth by boiling the giblets while preparing the poultry.)
- 1/2—1 cup chopped onions

Place butter in large pan and melt (do not burn), chop celery and onions and add to melted butter. While celery and onions are cooking cut bread into 1/2 inch cubes. Add bread to celery and onion mixture, blend well. Add broth to mixture 1/4 cup at a time and mix well each time. *Do not let mixture become too moist.* Cook until stuffing is well blended and heated. Let cool to touch.

Stuff turkey neck and body cavities and close up.
(See *Preparation for Stuffing Poultry* on page 4)

Any remaining dressing can be placed in a pan and baked separately. During baking spoon a slight amount of the turkey drippings mixed with water on the pan of dressing.

Clover Leaf Rolls

3 1/2 cups *Tom Sawyer Gluten Free Flour*.
2 Tbsp. granulated sugar
1 tsp. salt
1 tsp. gluten free double acting baking powder
1 tsp. gluten free vinegar (rice or wine)
1 Tbsp. dry yeast (Quick action)
3/4 cup warm water (100-105°F)
6 Tbsp. olive oil
2 eggs or egg preparation (Egg Beaters) may be used

Place warm water in a container add sugar and yeast, mix well and set aside while mixing other ingredients.

Place flour, salt, baking powder in large mixing bowl and mix well. Make a shallow depression in the center of the mixture.

Place eggs or egg preparation, olive oil, yeast mixture, and vinegar into small bowl and mix well. Pour this mixture into the shallow depression in the dry ingredients. Mix well and beat by hand with spoon until the dough is smooth and sticky and develops a sheen. Dough should make a firm peak and hold. Shape dough into a ball and let stand for 10 minutes.

To make clover leaf rolls, use a well greased muffin pan. Grease hands well and form dough into small balls (the size of ping pong balls) and place three into each individual muffin tin. Continue to fill muffin tins.

Let rise until double in size. Place into oven at 375°F until nicely brown. Approx. 15-20 min.

Dinner Biscuits

NOTE: Read all labels to insure that all ingredients are gluten free.

Combine in large mixing bowl:

- 1 1/2 cup *Tom Sawyer Gluten Free Flour*
- 3 Tbsp dry powdered milk
- 1/2 tsp salt
- 2 1/4 tsp baking powder

Blend dry ingredients well.

Combine in smaller mixing bowl:

- 1 egg (well beaten) or 1/4 cup Egg Beaters or equivalent
- 2 Tbsp vegetable oil
- 1 tsp gluten free vinegar (apple or rice vinegar)
- 1/2 cup plus 1 to 3 Tbsp water adjust to hold soft peak
- 1/4 cup shredded cheese (four cheese mix)
- 1/2 tsp Italian seasoning
- (The cheese and seasoning are optional)

Mix wet ingredients well

Pour wet ingredients into the bowl containing the dry ingredients and mix well. Drop large spoonful sizes of dough on baking sheet or place in containers of your choice.

Bake in hot oven 450°F for about 12 minutes.

Tom Sawyer's Award Winning Gluten Free White Bread

NOTE: Read all labels to insure that all ingredients are gluten free

In a small container or jar, add:

- 1/4 cup warm water (105 – 110° F)
- 1 Tbsp sugar (mix sugar and water well)
- 1 package quick rise dry-yeast

Sprinkle yeast over top of sugar and water mixture, mix well and set aside.

Add to a large mixing bowl:

- 4 cups *Tom Sawyer Gluten Free Flour*
- 6 Tbsp non-fat dry milk
- 1 tsp salt
- 2 tsp gluten free baking powder

Mix dry ingredients well and set aside.

In a medium-mixing bowl, add:

- 3 eggs (fresh) or 3/4 cup liquid egg substitute (recommend Egg Beaters or equivalent)
- 3 Tbsp vegetable oil
- 1 cup warm water (105 – 110°F)
- 1 tsp vinegar (gluten free – suggest rice or apple vinegar)

Add yeast preparation and mix well. Add wet ingredients slowly to dry ingredients while blending well. Hand beat to develop a slight sheen to the dough. The dough needs to be very soft and sticky and may require more flour or liquid to be added to achieve the proper soft dough. Add one tablespoon of flour or liquid at a time until the dough reaches a point that a peak will

hardly stand up. If the dough is too soft, the rise will collapse and if not soft enough, the rise will be poor.

Place dough into a well greased and floured (gluten free flour) loaf pan (approx. 9x5x4?). Set aside in a warm place to rise until double in size.

After proper rise, place in preheated oven at 375 degrees F for about 50 to 60 minutes or until fully baked. Inside loaf temperature will be 185 degrees F when done.

MeMe's Corn Bread

4 eggs
4 cups buttermilk
2 tsp. baking soda
4 cups cornmeal
3 tsp. salt
1/8 cup olive oil for baking pan

Preheat oven to 450°F. Beat eggs. Add buttermilk, baking soda, cornmeal and salt. Set aside.

Pour 1/8 cup olive oil into 9x13 inch pan. Place in oven until grease is hot. Remove from oven carefully. (OIL IS HOT).

Pour cornbread mixture into pan and bake 20—25 minutes or until done.

Grandma's Corn Bread

1 cup yellow cornmeal
1 cup *Tom Sawyer Gluten Free Flour*
1/4 cup sugar
4 tsp. baking powder
2 eggs
1 cup milk
1/4 tsp. salt
1/4 cup shortening

Place cornmeal, flour, sugar, baking powder, and salt in large bowl and mix well.

Whisk eggs, milk, and shortening in another bowl and pour into dry ingredients. Beat mixture until smooth. Pour into greased and floured 10x8x2 or 9x9x2 pan and bake in preheated oven at 425°F for 20-25 minutes or until done. Use clean toothpick test.

Turkey Gravy

Juice and fat from the roasting pan
2 1/2 cups canned gluten free broth or giblet broth
1/3 cup *Tom Sawyer Gluten Free Flour*
1 tsp. salt (vary for your taste)
1/4 tsp. pepper (vary for your taste)

Place all the juices left in the roasting pan into a large glass measuring cup. Let the fat float to the top. There should be more than an inch of fat floating on top. If less than 1 inch add some melted butter to make an inch. If greater than 1 inch, spoon off extra fat and set aside.

Place the fat and juice that remains in the measuring cup back into the roasting pan. Add the 1/3 cup of flour and mix until mixture is smooth. While mixing, be sure to scrape the bottom of the pan to remove the residue and blend into the mixture.

Add the 2 1/2 cups of broth into the pan and place over low heat. Stir the mixture constantly while moving pan back and forth. Bring to boil and hold the boil for about 5 minutes. Add liquid or flour in small amounts if the consistency of the gravy is too thick or thin. Add salt and pepper.

Tom's notes: You may have lumps and if they bother you, strain the gravy in a course mesh strainer. Top chefs may scoff — but we are not professionals and only want to enjoy eating again.

MeMe's Perfect Cheese Sauce

In a microwave safe bowl:

Melt 2 Tbsp. butter

Add 2 Tbsp. *Tom Sawyer Gluten Free Flour*

1/2 tsp salt

1/4 tsp dry mustard (optional)

Dash or two cayenne pepper (optional)

Incorporate 1 cup milk (or any milk substance)

Cook in microwave on high for 1 1/2 minutes, stir.
Cook again for 1 1/2 minutes, stir. Continue to cook and stir until the desired consistency is reached. (At this point you have a perfectly smooth white sauce that could be used for chipped beef over bread made from *Tom Sawyer' Gluten Free Flour*).

Add 1/2 cup to 3/4 cup shredded cheddar cheese (or any meltable cheese)

Stir until cheese is melted.

Pour over broccoli, cauliflower, or gluten free macaroni (bake macaroni-n-cheese at 350°F until casserole is bubbly). This recipe can be easily doubled and tripled as necessary.

Baked Candy Sweet Potatoes

5-6 medium sweet potatoes
1 cup light brown sugar
1/4 cup maple syrup
1 Tbsp. butter
1 tsp. salt
2 Tbsp. *Tom Sawyer Gluten Free Flour*
1 cup apple juice

Boil potatoes in skins until they are slightly hard. Peel, slice into 1/2 inch slices and place in baking dish.

Cream butter, salt, flour, brown sugar. Add maple syrup and apple juice and mix well. Heat and stir until boiling. Pour mixture over potatoes in baking dish. Place in oven at 300°F and bake for 1 hour or until done (serves about 6).

Pan Cooked Candied Sweet Potatoes

5-6 medium sweet potatoes or yams
1/2 cup water
1 cup light brown sugar & 1/4 cup maple syrup mixed
1/2 tsp. salt
3 Tbsp. butter
1/3 cup *Tom Sawyer Gluten Free Flour*

Peel potatoes, cut in 1/2 inch slices, place in bag, add flour and shake to coat slices. Place coated slices in large 12 inch skillet or pan with the butter over a medium heat burner. Sauté, turning frequently until well browned. Add brown sugar-syrup and water and continue cooking on low heat stirring as needed until done. Remove from heat, place in serving bowl, line outer rim with mini-marshmallows. Cooking time is about 1 hr. (serves about 6)

Apple Orange Bundt Cake

2 3/4 cups *Tom Sawyer Gluten Free Flour*
1 1/2 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt
1 cup butter (2 sticks) — room temperature
1 3/4 cups sugar
4 eggs
1/4 cup orange juice
3/4 cup buttermilk
1 cup finely chopped apple
1 tsp. vanilla

Preheat oven to 350°F

Cream butter and sugar in large mixing bowl and beat until fluffy. Add one egg at a time while continuing to beat. Add orange juice, vanilla, and buttermilk and beat until well mixed.

In separate mixing bowl, sift together flour, baking powder, baking soda and salt.

Start adding flour mixture slowly to the liquid mixture and beat continually until all flour is mixed. Continue beating for another minute. Add apples and fold into mixture well.

Place mixture into greased and floured bundt pan. Place in preheated oven and bake for 50-55 minutes or until toothpick comes out clean.

Cool for 20-25 minutes, remove and place on rack to cool completely.

Prepare a frosting or glaze and pour over cake letting it flow down the sides and groves.

Cake Glaze

1 1/2 cup confectioners sugar
6 tsp. apple juice (or other choice)
1 Tbsp. maple syrup or corn syrup
1/4 cup grated orange peel

Combine sugar, juice and syrup in bowl and mix until smooth. Pour over cake and let run down sides. Sprinkle orange peel over glaze and place in refrigerator to set.

Cake Frosting

2 cups sugar
3/4 cup water
1/4 tsp. cream of tartar
2 egg whites

Cook sugar and water to soft ball stage—240°F.

Beat egg whites and cream of tartar until stiff. Add sugar solution to egg whites and beat until spreading consistency is reached.

Tom Sawyer's Award Winning Gluten Free Angel Food Cake

1 ¼ cup *Tom Sawyer Gluten Free Flour*
½ tsp salt
1 tsp baking powder (Gluten Free)
1 ¼ cup sugar
12 egg whites
1 tsp cream of tartar
1 tsp vanilla

Sift the flour, salt, baking powder, and about half of the sugar together four times. In a separate large bowl, beat egg whites and cream of tartar until stiff (recommend an electric mixer). Add balance of sugar slowly and blend well. Continue to beat egg mixture with mixer until a firm peak is reached. Add vanilla and blend well. Sift the flour mixture, in small amounts, over the egg mixture while gently folding. ***Do not over mix.***

Pour into non-greased (approx. 8 inch) angel food tube pan and bake at 350 degrees F for 50-60 minutes, or until done. Remove from oven, invert the pan and let cake hang until cool. Remove from pan and frost if desired.

A chocolate angel food cake can be made by replacing 1/4 cup of *Tom Sawyer Gluten Free Flour* with 1/4 cup of cocoa.

Holiday Muffins

NOTE: Read all labels to insure that all ingredients are gluten free.

In a large mixing bowl combine and mix well:

- 1 1/2 cups shredded pumpkin (can use zucchini, apples, banana or mixture). Add slight amount of *Tom Sawyer Gluten Free Flour* to item if too moist.
- 1 cup chopped walnuts
- 1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1/2 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1 1/2 cup *Tom Sawyer Gluten Free Flour* added slowly while mixing.

In a separate bowl combine and beat well:

- 1/2 cup vegetable oil
- 2 fresh eggs slightly beaten
- 1 cup sugar
- 2 tsp. vanilla

Add these items to the ingredients in large mixing bowl and blend well.

Pour into greased and floured (use gluten free flour) mini swirl cups or muffin pan and bake at 350°F for approximately 25 minutes or until done.

Sugar Cookies

1/4 lb. butter (1 stick)
6 Tbsp. vegetable oil
1/2 cup powdered sugar
1/2 cup sugar
1/2 tsp. vanilla
1 egg
2 1/2 cups flour
1/2 tsp. salt
1/2 tsp. baking soda
1/2 tsp. cream of tartar

Preheat oven to 400°F.

Cream butter, oil, powdered sugar and sugar until very light and creamy. Beat egg and vanilla and add to mixture.

In separate bowl mix flour, salt, baking soda and cream of tartar together and then add this to the creamed mixture.

Drop on ungreased cookie sheet and flatten with a glass dipped in sugar. Bake at 400°F for 5 to 8 minutes or until lightly browned. Yield: Approximately 1 1/2 dozen.

This dough is very versatile. I use this dough as a basic recipe and make different cookies by adding different things to the batter. Some ideas: M&M's pieces, toffee chips, white chocolate chips, pecans and any other type of baking chips.

Sugar-Coated Walnut Crescents

Combine:

1 1/2 cups creamed butter with 2 Tbsp. confectioners sugar, 1 beaten egg yolk, 1 cup finely chopped walnuts.

Gradually mix in 3 1/4 cups *Tom Sawyer Gluten Free Flour*. Form small pieces of dough into crescent shapes. Place on baking sheets.

Bake at 275°F for 40 minutes or until delicately browned.

Carefully arrange slightly cooled crescents on thin layer of sifted confectioners sugar in shallow pan. Sift more confectioners sugar over the top.

Let stand until cool. Store in tightly covered jar. Makes about 3 dozen.

Yellow Cake

1 3/4 cups plus 2 Tbsp. *Tom Sawyer Gluten Free Flour*
(sift before measuring)
2 tsp. baking powder
1/2 tsp. salt
2 eggs
1/2 cup butter at room temperature
1 cup sugar
1 tsp. vanilla
3/4 cup milk

Preheat oven to 350°F. Grease two 8 inch cake pans, line bottom with waxed paper and grease paper.

Blend flour, baking powder, and salt and sift three times in addition to sifting the flour before measuring.

Cream sugar and butter until shiny and very smooth texture. Add whole eggs one at a time while beating until light in color and fluffy. **IMPORTANT TO BEAT WELL.** Add vanilla and beat well again.

Add about 1/2 cup of flour mixture to creamed mixture and blend well, then add about 1/4 cup of milk and blend again. Continue adding flour and milk and blending until all ingredients are blended into batter.

Pour batter into two 8 inch cake pans so each has 1/2 of the batter, use rubber scraper to help remove all the batter and move batter around cake pan. The batter at the outer edge of the pan should be slightly higher in the pan. This will help even the rising of the cake layers during baking.

Do not take too much time placing the batter into the pans and handling the batter because the gases forming in your batter from the leavening agents will begin to be lost and the cake will lose some of the volume.

Place pans into preheated oven as close to center as possible. Do not let pans touch each other or sides of oven. Bake 25 to 30 minutes or until done. Sides of cake will begin to pull-away from pan. Clean toothpick test also works well.

Cool cake for 5 minutes before removing from pans. Remove from pan to rack and cool.

Have frosting prepared so cake can be frosted before losing too much moisture.

Seven Minute Cake Icing

2 egg whites
1 1/2 cups sugar
1/3 cup water
Dash salt
1/4 tsp. cream of tartar
1 tsp vanilla

Combine all ingredients in the top portion of a double boiler and cook over boiling water while beating constantly with electric beater. Cook and beat until mixture holds a peak. Remove from heat, add vanilla and beat until mixture is cooled and ready to spread.

Pie Crust

2 cups *Tom Sawyer Gluten Free Flour* sifted

1/2 tsp. salt

Sift the flour again with salt

2/3 cups butter (or other shortening)

Cut 1/3 cup of butter or shortening into flour with a fork using a pressing down and whipping action. Blend until shortening and flour mix are in small pieces (smaller than a pea).

Add remaining 1/3 cup butter or shortening and repeat above cutting action. This may sound crazy but you will get better crust if you cut the butter or shortening, half at a time.

Sprinkle 6 Tbsp. of ice water over top of mixture and mix well to make a ball. Separate the ball into two halves. Place one half on sheet of plastic wrap. Press and spread ball flat and work or roll dough out to fit size of pie tin while repairing any cracks that form along the edge. Invert pie tin and place on top of crust. Lift crust and pie tin with corners of plastic wrap and turn over. Crust will fall into pie tin. Peel plastic wrap off crust. You may need to patch crust in places that develop cracks. This may be accomplished by using a wet finger to moisten and press dough together. Fill pie shell with desired filling.

Roll out second dough ball as before, lift and place inverted onto filled pie shell. Peel off plastic sheet. Brush top of pie with mixture (4 to 1) sugar and water. Bake in preheated oven and bake according to filling recipe.

Pumpkin Pie

- 1 1/2 cups canned pumpkin or
fresh cooked and mashed pumpkin
(drain cooked pumpkin well)
- 2/3 cup sugar
- 2 eggs
- 2 tsp. pumpkin pie spice
- 1 2/3 cups milk
- 1/8—1/4 tsp. salt (per personal taste)

Mix sugar, spices, salt together. Whisk eggs and add to mixture, add milk and pumpkin and blend well.

Line pie pan with *Tom Sawyer pie crust* (page 23) and pour pumpkin pie filling mix into lined pie tin and place into hot oven at 450°F for 10 minutes. Reduce heat to 325°F and bake for another 35-40 minutes until done or until knife inserted into center of pie comes out clean.

Apple Pie

5-6 apples (medium to large)
1 cup sugar
1/4 tsp. salt
2 Tbsp. *Tom Sawyer Gluten Free Flour*
1 Tbsp. butter
1 tsp. cinnamon (more or less for taste)
1 tsp. nutmeg (more or less for taste)

Peel, pare, and slice apples in slices about 1/4 inch thick. Mix sugar, flour, salt, and spices and sprinkle over sliced apples, mix well.

Place apples into pie pan lined with *Tom Sawyer pie crust* (see page 23). Dot with butter and place top crust or use cross strips.

Bake in hot oven 450°F for 15 minutes, reduce heat to 350° and continue baking for another 45 minutes or until done.

Pecan Pie

3 eggs beaten lightly
1 cup sugar
1 cup light Karo Syrup
1/8 tsp. salt
1 1/2 cups pecan halves
1 tsp. vanilla

Place sugar, syrup and salt into bowl, add eggs and beat well. Continue beating while adding vanilla. Fold pecan halves into mixture.

Line pie pan with *Tom Sawyer pie crust (page23)*. Pour mixture into lined pie pan and let pecans come to surface while slightly arranging to cover entire surface.

Place pie into oven at 350°F for 60-70 minutes or until pie is done.

MeMe's Irresistible Cranberry Orange Muffins

Preheat oven to 350°F (a hot oven is very important)

1 1/2 cups *Tom Sawyer Gluten Free Flour*

1/2 cup sugar

2 tsp. baking powder (gluten free)

1/2 tsp. salt

1 egg

1/2 cup milk (may substitute with any milk substance)

1/4 cup oil

2/3 cup jellied cranberry sauce, cubed

Zest from an orange

Juice from the orange

Mix all ingredients together, add more liquid if batter is too sticky. Fill muffin cups 2/3 of the way. Bake for 20-25 minutes. Enjoy!

Note from MeMe: My family has made these muffins a holiday tradition. We have them for breakfast on Thanksgiving and Christmas (but we love them year round).

Grandma's Gingerbread Pancakes

1 cup plus 2 Tbsp. of *Tom Sawyer Gluten Free Flour*
1/3 cup corn flour
1 tsp. baking powder (gluten free)
1/2 tsp. baking soda
2 tsp. ground Ginger
1 tsp. Nutmeg & cinnamon
1/2 tsp. ground cloves
1/4 tsp. salt
2 large eggs (beaten until frothy)
3/4 cup sour cream
3/4 cup milk (or any milk substance, I like to use
half-n-half)
1/4 cup oil
1 1/2 Tbsp molasses
1/2 tsp. vanilla (gluten free)

Mix all dry ingredients together. In separate bowl combine liquids. Pour liquids into dry ingredients, mix together until no dry ingredients can be seen. Let rest 5 minutes (will poof up and look frothy). Melt butter in skillet. Pour batter into hot skillet (pancake size is your choice). Cook until golden.

Pumpkin Cake Roll

Important—Pan Preparation:

15x10 jellyroll pan

Grease

Line with waxed paper

Grease waxed paper

Cake:

3 eggs

2/3 cups sugar

2/3 cups pumpkin

1 tsp. lemon juice

3/4 cup *Tom Sawyer Gluten Free Flour*

1 tsp. baking powder

2 tsp. cinnamon

1 tsp. ginger

1/2 tsp. nutmeg

1/2 tsp. salt

1 cup pecans (chopped) optional

Powdered sugar as needed

Preheat oven to 375°F

Beat eggs on high for 5 minutes. Beat in sugar. Add pumpkin and lemon juice. Mix together flour, baking powder, cinnamon, ginger, nutmeg and salt. Fold, gently, into egg mixture until combined. Pour into jellyroll pan. If desired, top with pecans. Bake for 15 minutes. Finger test cake, when touched it springs back. Do not over bake! Turn cake out into a towel. Sprinkle with powdered sugar. Start on short side and roll up in towel. Let cool (not cold).

Filling recipe on next page. Use the *triple recipe* for roll cake.

Pumpkin Cake Roll

Cream Cheese Filling & Icing

Triple recipe

3/4 cup powdered sugar
18 oz. cream cheese
12 Tbsp. butter
1 1/2 tsp. vanilla

Single recipe

1/4 cup powdered sugar
6 oz. cream cheese
4 Tbsp. butter
1/2 tsp. vanilla

Beat together all ingredients. Unroll cake and spread 2/3 of filling evenly across cake. Re-roll cake and spread remaining filling on outside of cake. Cover and chill. Slices best when cold.

Spice Cake

Grease and flour 13x9 pan. Preheat oven to 350°F.

3 eggs
1 1/2 cups sugar
2 1/2 cups *Tom Sawyer Gluten Free Flour*
1 1/2 tsp. baking powder
3/4 tsp. baking soda
2 tsp. cinnamon
1 tsp. cloves
1 tsp. allspice
1/2 tsp. salt
1 1/2 cups sour cream (not light)

Sift together, flour, baking powder, baking soda, cinnamon, cloves, allspice, and salt.

In separate bowl, beat eggs on high for 5 minutes. Gradually add sugar. Stir in alternately the sifted together dry ingredients above and sour cream. Pour into prepared pan. Bake 40-45 minutes. Do not over bake! Frost with Cream Cheese Icing from Pumpkin Cake Roll (single recipe).

Cranberry Spice Bars

Using Spice Cake recipe (page 30):

Preheat oven to 375°F.

Prepare jellyroll pan. Grease, line with parchment paper and grease again.

Pour batter into pan. Sprinkle with 1/3 bag of Heath Toffee Chips. Bake for 15 minutes.

When completely cooled (don't rush), frost with cream cheese frosting. Sprinkle with chopped, dried cranberries. Drizzle with melted white chocolate.

This recipe is similar to Starbucks Cranberry Bliss Bars.

Cranberry Sauce Cake

3 cups *Tom Sawyer Gluten Free Flour*

1 1/2 cups sugar

1 cup mayonnaise

1 cup (16 oz) Whole-berry Cranberry Sauce

1/3 cup orange juice

1 Tbsp. grated orange peel (save orange)

1 tsp. baking soda

1 tsp salt

1 tsp. orange extract

Preheat oven 325°F

Mix all ingredients. Use saved orange for extra liquid if too thick. Pour into a greased and floured bundt pan. Cook 50-60 minutes. Cool 10 minutes and remove from pan.

Icing

1 cup powdered sugar

2 Tbsp. orange juice

Combine ingredients; drizzle over warm cake.

Chocolate Topped Cherry Cookies

2 1/4 cups *Tom Sawyer Gluten Free Flour*
1/2 tsp. salt
3/4 cup powdered sugar
1 cup butter, softened
1 tsp. vanilla
1 tsp. almond extract
1/2 cup chopped, maraschino cherries
1/4 cup pecans, chopped

Preheat oven 350°F.

In large bowl combine all ingredients, except cherries and pecans. Blend well at low speed. Stir in cherries and pecans; mix thoroughly. Using a teaspoonful, shape into balls. Place on ungreased cookie sheet. Cookies will spread slightly. Bake for 15-18 minutes. Cool. Top with chocolate frosting.

Chocolate Frosting

2 Tbsp. Cocoa
1/4 tsp. cream of tartar
1/4 tsp. salt
3 Tbsp. melted butter
1/4 cup maraschino cherry juice
3 cups powdered sugar

Mix first 4 ingredients till cocoa is dissolved. Mix in cherry juice. Gradually add powdered sugar alternately with enough HOT water until it is of spreading consistency. Frost cookies.

Rice Krispies Cookies

1 cup plus 2 Tbsp. butter
1 cup white sugar
1 cup brown sugar
2 eggs
2 cups *Tom Sawyer Gluten Free Flour*
1 1/2 tsp. baking powder
2 tsp. baking soda
1/2 tsp. salt
1 cup coconut
2 cups gluten free rice crisps or equivalent
2 cups quick oatmeal (gluten free)
2 tsp. vanilla

Cream butter and sugars in large mixing bowl. Add eggs and mix well.

In separate mixing bowl, sift together dry ingredients. Slowly add this to the creamed ingredients until mixed well. Stir in coconut, rice crisps, oatmeal and vanilla.

Drop by teaspoon full onto cookie sheet. Bake 8-10 minutes at 350°F.

Notes

Kitchen Measures Guide and Adjustments at High Altitude

Common Substitutions		
Ingredient	Amount	Substitutions
Baking Powder	1 tsp.	1/4 tsp. baking soda + 1/2 tsp. cream of tartar
Butter	1 cup	7/8 cup vegetable oil
Cocoa	1/4 cup	1 square unsweetened chocolate (1 oz)
Cream (1/2 & 1/2)	1 cup	7/8 cup milk + 1 Tbsp butter
Cream (heavy/light)	1 cup	1 cup evaporated milk
Flour (self-rising)	1 cup	7/8 cup all-purpose flour + 1/2 tsp baking powder + 1/2 tsp of salt
Garlic	1 clove	1/8 tsp garlic powder
Mayonnaise	1 cup	1 cup sour cream
Sour Cream	1 cup	1 cup plain yogurt
Vinegar	1 tsp	1 tsp lemon or lime juice

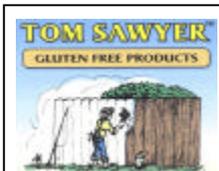
Measurements		
Cup	Tbsp	Fl. Oz.
1	16	8
1/2	8	4
1/3	5+1 tsp	2.67
1/4	4	2

Cake Recipe Adjustments at
3,000 feet
Reduce Baking Powder—for ea tsp decrease 1/8 tsp. Reduce Sugar—for ea cup decrease 1 Tbsp Increase Liquid—for ea cup add 1 to 2 Tbsp
5,000 feet
Reduce Baking Powder—for ea tsp decrease 1/8 to 1/4 tsp. Reduce Sugar—for ea cup decrease 1 to 2 Tbsp. Increase Liquid—for ea cup add 2 to 4 Tbsp.
7,000 feet
Reduce Baking Powder—for ea tsp decrease 1/4 tsp. Reduce Sugar—for ea cup decrease 2 to 3 Tbsp. Increase Liquid—for ea cup add 3 to 4 Tbsp.

Equivalents					
Gallon	Quart	Pint	Cup	Fl. Oz.	Liter
1	4	8	16	128	3.8
3/4	3	6	12	96	2.8
1/2	2	4	8	64	1.9
1/4	1	2	4	32	.95

Remember to check all ingredients to insure they are gluten free

Yeast Breads at High Altitude
Yeast breads require little adjustment. At higher altitudes, the rising time may be reduced. Oven temp should be increased slightly—from 10-15°. Loaves of bread should be baked at 425°F. (higher than normal temp) for the first 10-15 min. of baking time, then baked at the normal temp which your baking recipe calls for, for the remaining baking period.



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With cupcakes and layer cakes. A 10 to 15° increase in baking temp. may give better results.

In making very rich cakes. It is sometimes necessary to reduce the shortening by 1 or 2 Tbsp. Recipes calling for soda may require a very slight reduction of this leavening.

With sponge, angel food and chiffon cakes. Eggs will require less beating; if overbeaten cake will be dry. The number of eggs may be increased. Baking temp. are increased slightly—10 to 15°—for each 5,000 feet.

Self-rising flour is not recommended for making cakes in altitudes over 3,500 feet. However, it is still very satisfactory for biscuits and biscuit-type quick breads.

Many cake mixes carry label directions for adjusting them to high altitudes.

Cookies and Pastry require little or no adjustment at high altitudes.