

# Gluten-Free Baking

Sugarpan Bakery

## **Gluten-Free Chocolate Brownies**

Yield: 12 brownies

6 tablespoons butter  
8 ounces bittersweet or semisweet chocolate, chopped  
3/4 cup sugar  
2 large eggs, at room temperature  
1 tablespoon unsweetened cocoa powder, natural  
3 tablespoons cornstarch  
optional: 1 cup nuts, toasted and coarsely chopped



### **Directions**

Line the inside of an 8-inch (23 cm) square pan with foil so that it goes up the sides to the rim. Lightly grease the foil with butter or non-stick cooking spray. Preheat the oven to 350°

Melt the butter and chocolate in a medium saucepan over very low heat on the stove top, stirring constantly until smooth.

Remove from heat and stir in the sugar, then the eggs, one at a time

Sift together the cocoa powder and cornstarch in a small bowl then stir them into the chocolate mixture. Beat the batter vigorously for at least one minute, until the batter is no longer grainy and nearly smooth. It will pull away from the sides of the pan a bit.

Add the nuts, if using, then scrape the batter into the prepared pan.

Bake for thirty minutes, or until the brownies feel just set in the center. Do not overbake. Remove from oven and let cool completely before removing from the pan and slicing.

Adapted from <http://www.davidlebovitz.com>

### **Three Ingredient Peanut Butter Cookies**

Yield: 18 cookies

#### Ingredients

1 cup natural peanut butter

1 cup sugar

1 large egg, lightly beaten



#### Directions

Watch how to make this

Preheat the oven to 350 degrees F and place the racks in the upper and lower third of the oven.

In a medium bowl, mix the peanut butter, sugar and egg until well combined. Spoon 1 tablespoon of the mixture about 1 inch apart onto ungreased baking sheets. Flatten the mounds with the tines of a fork, making a crosshatch pattern on the cookies.

Bake until golden around the edges, about 10 minutes, switching the position of the sheets halfway through baking. Transfer to racks to cool.

Adapted from [www.foodnetwork.com](http://www.foodnetwork.com)

## **Gluten Free Vanilla Pound Cake**

Yield: 16 servings

### Ingredients

2 cups sugar  
1 cup butter, melted  
4 eggs  
4 teaspoons gluten-free vanilla  
3 cups gluten-free flour blend  
2 teaspoons gluten-free baking powder  
1 cup milk



### DIRECTIONS

Heat oven to 350°F. Grease a 10 or 12 cup tube pan; sprinkle with gluten-free flour blend. Set aside.

Combine sugar and melted butter in bowl. Beat at medium speed, scraping bowl often, until creamy. Add 1 egg at a time, beating well after each addition. Add vanilla; beat until well mixed.

Stir together gluten-free flour blend and baking powder in bowl. Gradually add flour blend mixture alternately with milk to butter mixture, beating at low speed until well mixed.

Pour batter into prepared pan. Bake 50-60 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan.

Adapted from <http://m.landolakes.com>

## **Gluten-Free Carrot Cake**

Yield: 12 servings

### Ingredients

#### Cake

1 box (15oz) Betty Crocker™ Gluten Free yellow cake mix  
⅔ cup water  
½ cup butter, softened  
½ teaspoon ground cinnamon  
¼ teaspoon ground nutmeg  
2 teaspoons gluten-free vanilla  
3 eggs  
1 cup finely shredded carrots (2 medium)  
¼ cup finely chopped pecans or walnuts



#### Frosting

4 oz softened cream cheese  
2 tablespoons butter  
½ teaspoon gluten-free vanilla  
2 cups powdered sugar  
1 to 3 teaspoons milk  
¼ cup coconut, if desired

#### Directions

Cake: Heat oven to 350°F. Grease bottom only of 8- or 9-inch square pan with shortening, or spray with cooking spray.

In large bowl, beat cake mix, water, 1/2 cup butter, cinnamon, nutmeg, 2 teaspoons vanilla and eggs on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. With spoon, stir in carrots and pecans. Spread in pan.

Bake 36 to 41 minutes for 8-inch pan or 33 to 38 minutes for 9-inch pan or until toothpick comes out clean. Cool completely, about 1 hour.

Frosting: In large bowl, beat cream cheese, 2 tablespoons butter, 1/2 teaspoon vanilla and 1 teaspoon milk with electric mixer on low speed until smooth. Gradually beat in powdered sugar, 1 cup at a time, until smooth and spreadable. If frosting is too thick, beat in more milk, a few drops at a time. Stir in coconut. Spread frosting over cake.

Adapted from [www.bettycrocker.com](http://www.bettycrocker.com)

## **Gluten-Free Yellow Cake**

Yield:12 servings

### Ingredients

1 1/2 cups white rice flour  
3/4 cup tapioca flour  
1 teaspoon salt  
1 teaspoon baking soda  
3 teaspoons baking powder  
1 teaspoon xanthan gum  
4 eggs  
1 1/4 cups white sugar  
2/3 cup mayonnaise  
1 cup milk  
2 teaspoons gluten-free vanilla extract



### Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and rice flour two 8 or 9 inch round cake pans.

Mix the white rice flour, tapioca flour, salt, baking soda, baking powder and xanthan gum together and set aside.

Mix the eggs, sugar, and mayonnaise until fluffy. Add the flour mixture, milk and vanilla and mix well. Spread batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 25 minutes. Cakes are done when they spring back when lightly touched or when a toothpick inserted near the center comes out clean. Let cool completely then frost, if desired.

Adapted from [www.allrecipes.com](http://www.allrecipes.com)

## **Soft and Chewy Gluten-Free Chocolate Chip Cookies**

### **Ingredients**

1/2 cup (1 stick) butter at room temperature  
1/4 cup granulated sugar  
1/2 cup packed light brown sugar  
1 tsp vanilla extract  
1 large egg  
1 cup + 2 Tbsp gluten free baking mix  
1 cup semisweet chocolate chips



### **Directions**

Using a mixer, cream butter and sugars in a large mixing bowl.  
Add egg and vanilla and beat again until well combined, scraping sides of bowl as needed.  
Add gluten free baking mix in two batches and mix again. It won't be so thick that you can't continue mixing it, but it should appear "doughy."  
Stir in chocolate chips, cover and refrigerate overnight or for at least 4-6 hours until thoroughly chilled. You should be able to roll the dough into balls before baking.  
Preheat oven to 350 degrees F.  
Once chilled, scoop out rounded Tablespoon amounts of dough, roll them into balls and place them 2 inches apart on a baking sheet.  
Bake for 8-10 minutes or until the edges are just slightly golden brown. Remove from oven and let rest on the pan for 5 minutes, then transfer to a cooling rack. Store leftovers in an airtight container at room temperature for up to several days. Freezer for longer term storage. (They taste just as good the 2nd and 3rd day as they hold their texture/flavor well.)

Adapted from <http://minimalistbaker.com>

## **Flourless Peanut Butter Brownie Cookies**

Yield: 12 Cookies

### Ingredients

1 large egg  
1 cup honey roasted peanut butter, at room temperature  
1/3 cup light brown sugar, lightly packed  
1 teaspoon baking soda  
1/4 cup unsweetened cocoa powder  
(Dutch-process can be used)  
1/2 teaspoon vanilla extract  
3/4 cup peanut butter chips



### Directions

Preheat oven to 350°F and line two large baking sheets with parchment paper or silicone baking mats.

In a medium bowl, beat the egg. Add the peanut butter, brown sugar, baking soda, cocoa powder, and vanilla. Mix everything together very well. Depending how thick and/or cold your peanut butter is, you'll have to use some arm muscles. Fold in the peanut butter chips until combined.

Scoop the dough, about 1.5 Tablespoons each, onto prepared baking sheet. Bake two batches: 6-7 cookies on each baking sheet each. Gently press down on the dough mounds with the back of a spoon to slightly flatten, as pictured above. If you find the cookie dough balls are oily-looking from your peanut butter, blot each with a paper towel.

Bake for 8 to 10 minutes. The cookies will look very soft and underbaked, but that's ok. For crispy cookies, bake for up to 12 minutes. Allow the cookies to cool for 10 minutes on the baking sheet before transferring to a wire rack to cool completely. I prefer the cookies underbaked, which gives their interior a brownie-like texture.

Make ahead tip: Cookies stay fresh covered at room temperature for up to 1 week. Baked cookies freeze well - up to three months. Unbaked cookie dough balls freeze well - up to three months. Bake frozen cookie dough balls for an extra minute, no need to thaw.

Adapted from <http://sallysbakingaddiction.com>