

Gluten-Free Baking for the Holidays: A Comprehensive Guide to Festive and Flavorful Treats



Gluten-Free Baking for the Holidays: 60 Recipes for Traditional Festive Treats by Jeanne Sauvage

★★★★☆ 4.6 out of 5

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The holiday season is a time for family, friends, and food. But if you or someone you love has a gluten intolerance, it can be difficult to enjoy all the festive treats that the season has to offer.

That's where our comprehensive guide to gluten-free baking for the holidays comes in. We've gathered all our best recipes for festive and flavorful treats that are sure to please everyone at your table.

Gluten-Free Cookies

- Gingerbread Cookies
- Sugar Cookies

- Chocolate Chip Cookies
- Peanut Butter Blossoms
- Spritz Cookies

Gluten-Free Cakes

- Gingerbread Cake
- Carrot Cake
- Chocolate Cake
- Red Velvet Cake
- Cheesecake

Gluten-Free Pies

- Apple Pie
- Pumpkin Pie
- Pecan Pie
- Chocolate Cream Pie
- Key Lime Pie

Gluten-Free Desserts

- Pudding
- Ice Cream
- Sherbet
- Trifle

- Tiramisu
-

Recipes

Gingerbread Cookies

Gingerbread Cookies



Ingredients:

- 1 cup gluten-free flour
- 1 teaspoon baking soda
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cinnamon

- 1/4 teaspoon ground cloves
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1 large egg
- 1/4 cup molasses

Instructions:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Line a baking sheet with parchment paper.
3. In a medium bowl, whisk together the flour, baking soda, ginger, cinnamon, cloves, and salt.
4. In a large bowl, cream together the butter and sugar until light and fluffy.
5. Beat in the egg and molasses.
6. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
7. Roll the dough out on a lightly floured surface to 1/4-inch thickness.
8. Cut out cookies using your favorite cookie cutters.
9. Place the cookies on the prepared baking sheet.
10. Bake for 10-12 minutes, or until the edges are golden brown.

11. Let cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely.

Sugar Cookies

Sugar Cookies



Ingredients:

- 1 cup gluten-free flour

- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract

Instructions:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Line a baking sheet with parchment paper.
3. In a medium bowl, whisk together the flour, baking powder, and salt.
4. In a large bowl, cream together the butter and sugar until light and fluffy.
5. Beat in the egg and vanilla extract.
6. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
7. Roll the dough out on a lightly floured surface to 1/4-inch thickness.
8. Cut out cookies using your favorite cookie cutters.
9. Place the cookies on the prepared baking sheet.
10. Bake for 10-12 minutes, or until the edges are golden brown.
11. Let cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely.

Chocolate Chip Cookies

Chocolate Chip Cookies



Ingredients:

- 1 cup gluten-free flour
- 1/2 teaspoon baking soda

- 1/4 teaspoon salt
- 1/2 cup unsalted butter

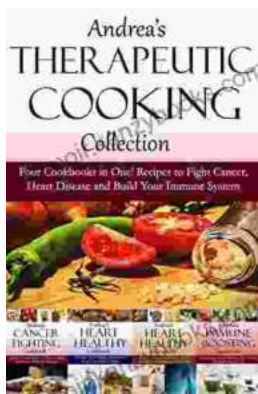


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