GLUTEN-FREE

GLUTEN-FREE CAKE: ADULT

Gluten-Free Hostess Cake

By Kate Farrell of Freehold, NJ – 1st Place

Ingredients for Cake:

1¾	cups Bobs Red Mill Gluten Free 1 to 1 baking flour
1¾	teaspoons baking soda
1½	teaspoons baking powder
½	teaspoon salt
¾	cup cocoa powder
2	cups granulated sugar
¼	cup (½ stick) unsalted butter
¼	cup vegetable oil
2	eggs
2	teaspoons vanilla
1	cup of coffee
1	cup milk

Ingredients for Ganache:

2	cup heavy cream
1	bag chocolate chips

Ingredients for Vanilla Icing:

2	cups (4 sticks) unsalted butter
4	cups of powdered sugar
1	tablespoon vanilla
¼	cup milk
1	cup marshmallow fluff (Gluten Free)

Instructions for Cake:

1. Preheat the oven 350°F. Grease two (2) 9″ cake pan.

2. In a mixing bowl, whisk the dry ingredients (flour, baking soda, baking powder, salt and cocoa powder). Set aside
3. In a separate bowl, add sugar, oil and butter (melted), mix till light in color and fluffier. Then add eggs and vanilla into the dry ingredients alternating with the milk. Add coffee mix until well combined.

Instructions for Ganache:

1. For Ganache put heavy cream on stovetop. Heat till bubbles form around edge.
2. Pour over chocolate chips, Whisk and set aside.

Instructions for Icing:

1. Beat butter till fluffy and pale in color.
2. Add powdered sugar mix until well blended. Then add vanilla, milk and marshmallow fluff.
3. Beat for 5 minutes on high.

GLUTEN-FREE COOKIES: ADULT

Easy Pignoli Cookies

By Joan Maldonado of Laurence Harbor, NJ – 1st Place

Ingredients:

2 cups of almond flour
1 cup sugar
3 egg whites
1 tablespoon almond extract
½ cup pignoli (pine nuts) for rolling

Instructions:

1. Preheat the oven to 350°F.
2. In a large bowl, combine almond flour, sugar, egg white, and almond extract. Mix into a uniform sticky dough.
3. With a wet hand, roll dough into heaping tablespoon balls (about 15) and roll in pine nuts.
4. Lightly press onto ungreased cookie sheet. Bake for 12-18 minutes until golden edges but still pale.
5. Cool and enjoy!

Gluten-Free Chocolate Chip Cookies

By Dallas Blair of Howell, NJ – 2nd Place

Ingredients:

½	cup unsalted butter, room temperature
⅓	cup granulated sugar
⅔	cup brown sugar
1	egg
2	teaspoons vanilla extract
1½	cups Bob's Red Mill Gluten-Free 1:1 Baking Flour
½	teaspoon baking soda
¼	teaspoon baking powder
¼	teaspoon salt
1	cup chocolate chips

Instructions:

1. Preheat the oven to 350°F. Prepare cookie sheet with parchment paper.
2. In a bowl, beat together softened butter, granulated sugar and brown sugar until fluffy.
3. Add the egg and vanilla and mix.
4. In a separate bowl, whisk dry ingredients together (flour, baking soda, baking powder, and salt).
5. Combine dry ingredient mixture with wet ingredients.
6. Beat together until combined.
7. Fold chocolate chips into dough.
8. Chill dough in the refrigerate for 10 minutes.
9. Remove the dough from the refrigerator and shape into 2 tablespoons sized balls and place on a baking sheet.
10. Bake for 10-12 minutes.
11. Let cool and enjoy!

VEGAN

VEGAN COOKIES: ADULT

Butter Chocolate Chip Cookies

By Sara Sloan of Jackson, NJ – 1st Place

Ingredients:

16	Biscoff Cookies
1	cup Vegan salted butter (cold, cubed)
1	cup light brown sugar (packed)
½	cup granulated sugar
2	tablespoons flaxseeds
6	tablespoons water
2	teaspoons vanilla
1	cup Biscoff Cookie butter
2¾	cups all-purpose flour
1	teaspoon of baking soda
½	teaspoon baking powder
½	teaspoon salt
2	teaspoons cornstarch
1	cup dark chocolate chips + extra for decorating

Instructions:

1. Preheat the oven to 375°F. Line two baking sheets with parchment paper or silicon mat.
2. Mix water and flaxseeds together and set aside.
3. In food processor, pulse the 16 Biscoff cookies until fine crumbs.
4. In large bowl, cream the butter, brown sugar and granulated sugar for 3-4 minutes. Add flaxseeds and water mixture and vanilla, beat, stopping to scrape bowl.
5. Add cookie butter and mix until combined. Add flour, finely crushed cookie crumbs, cornstarch, baking soda, baking powder and salt. Stir in dark chocolate chips.

6. Use a 2 tablespoons cookie scoop to make evenly sized balls and roll them gently for perfectly uniform cookies. Space cookies a few inches apart on cookie sheets.
7. Bake for 8-10 minutes just until set but slightly underbake so they stay soft.
8. Remove from oven and top with extra chocolate chips. Let cool on baking sheets for 10 minutes before transferring to cooling rack to finish cooling.