

GLUTEN-FREE

GLUTEN-FREE COOKIES: TEEN

Gluten-Free Brown Butter Chocolate Chip Cookie Recipe

By Marielle Hanigan, Age 14 of Red Bank, NJ – 1st Place

Ingredients:

1 cup of unsalted butter (2 sticks)
1½ cups packed brown sugar
¼ cup granulated sugar
2 tsp vanilla extract
2 eggs
2¼ cups Bobs Red Mill gluten free baking powder
1½ tsp baking soda
1 tsp salt
1 tsp cornstarch
1½ cups Enjoy Life brand semi-sweet chocolate chunks
Flaky sea salt

Instructions:

1. On low to medium heat, brown the butter until the top is foamy and its amber in color. Set aside and cool (takes about 10 minutes)
2. Combine flour, baking soda, cornstarch, and salt. Then whisk together until combined.
3. In a large bowl, add the sugar and butter and whisk together until smooth.
4. Add vanilla and eggs in the mixture and whisk until it is paler in color.
5. Add the dry ingredients and fold in with a rubber spatula and then fold in the chocolate chunks.
6. Scoop out into 9 balls around 1 tbsp into 1½ on a parchment lined baking sheet.
7. Bake for 10 minutes or until edges are golden brown and the top is slightly wet.
8. As soon as the cookies come out of the oven top them with flaky sea salt.
9. Let the cookies cool for 5 minutes before transferring to a wire rack.
10. Enjoy!

GLUTEN-FREE COOKIES: ADULT

Gluten-Free Double Chocolate Chip Cookies

By Lindsay Bulawa of Manalapan, NJ – 1st Place

Ingredients:

- 1 cup butter, softened
- 1½ cups white sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1½ cup Gluten Free Cup 4 Cup Flour
- ½ cup Pamela's Baking Mix: Gluten Free
- ⅔ cup cocoa powder
- ¾ teaspoon baking soda
- ¼ teaspoon salt
- 2 cups of semisweet chocolate chips

Instructions:

1. Preheat the oven to 350°F.
2. In a large bowl, beat butter, sugar, eggs and vanilla until light and fluffy. Combine the flour, cocoa, baking soda and salt; stir into the butter mixture until well blended. Mix in the chocolate chips. Drop by rounded teaspoonfuls on ungreased cookie sheet.
3. Bake for 8-10 minutes in preheated oven, or just until set. Cool slightly on the cookie sheet before transferring to wire rack to cool completely.

Gluten-Free Cappuccino Crinkle Cookies

By Bambi Grundweg of Colts Neck, NJ – 1st Place

Yields: Approximately 2 dozen 3” cookies

If desired, glaze cookies to mimic the froth on top of a cup of cappuccino!

Ingredients:

- $\frac{2}{3}$ cup semisweet chocolate (chips are ok)
 - $\frac{2}{3}$ cup cinnamon baking chips (Hershey)
 - 3 tablespoons of butter
 - 2 large eggs
 - $\frac{1}{3}$ cup granulated sugar
 - $\frac{1}{4}$ teaspoon table salt
 - 1 teaspoon vanilla extract
 - 1 tablespoon instant espresso powder
(plus a very light sprinkle for the top of each glazed cookie, once baked)
 - $1\frac{1}{2}$ cups almond flour
- Additional $\frac{1}{3}$ cup granulated sugar or cinnamon sugar for rolling cookies

Instructions:

1. Preheat the oven to 325°F. Prepare cookie sheet with parchment paper.
2. In a large bowl, melt chocolate, cinnamon chips and butter over double boiler or in microwave safe bowl. Add eggs, sugar, salt, vanilla and espresso powder and combine by hand. Add almond flour and incorporate it well into a smooth, shiny batter. This may look grainy at first but will smooth out after chilling.
3. Cover and chill dough for at least 2 hours or overnight. Use a 2 tbsp cookie scoop or free hand roll into balls the size of a walnut. Roll balls in sugar and place on baking sheet, approximately 2” apart.
4. Bake until cookies are just firm and begin to crack, 8-10 minutes. Cool completely on parchment before removing.

For Glaze:

Mix $\frac{1}{3}$ cup confectioner sugar with 1 tbsp cream or half and half.

Flip the cookie and hand-dip the dome of the cookie into the glaze. While still damp, very lightly dust the glazed cookies with additional instant espresso powder.