

gff
MAGAZINE

The background of the cover features a rustic, light-colored wooden surface. On the left, a large, golden-brown bundt cake is shown, with a slice cut out and placed to its right. In the upper right corner, a dark blue ceramic plate holds a fork with a bite of the cake and a dollop of white whipped cream. In the bottom right corner, a bowl is filled with more whipped cream, piped in a decorative swirl pattern.

**Happy
Gluten-Free
Holidays
Handbook**

2017

EDITOR'S NOTE



MY FAVORITE PART OF THE HOLIDAY SEASON IS THE FOOD—EVEN WHILE GLUTEN-FREE.

It helps that I usually host, since I can make even traditional recipes delicious sans gluten (and often without dairy, too) by doing clandestine things, like thickening gravy with GF flour and making stuffing with GF breadcrumbs. But I'm also frequently a guest. In those cases, contributing a dish or two that I love and know I can eat (and chatting a bit with the host so I know what's in store) ensures I can join in the festivities.

With 17 years of GF cooking and eating under my apron, I've learned a lot about how to welcome and satisfy everyone at the dinner table, whether they're GF, DF, or other. I'm excited to share a few of my favorite products and recipes here. Whether you're a host or a guest this season, I hope they help make your holidays especially bright and delicious.

If you like what you see, please consider gifting someone special a subscription to *GFF Magazine*. Available in a print (on thick paper) or digital format (à la PDF) and loaded with 45+ recipes—all made with love and tested by me for ensured excellence—and stunning photography, it's an awesome gift and your quarterly ticket to truly outstanding gluten-free living. You can order it at gffmag.com and get 35% off with code EBOOK17. And we'll send the recipient a handwritten gift note, too.

For more holiday recipes, **check the recipe section** on our website.

Until next time, wishing you the warmest holidays and happy reading and eating,

Erika

Erika Lenkert
Editor-in-Chief
GFF Magazine

Buckwheat Blini

MAKES ABOUT 60 (1½-INCH) BLINI

There's no need for bread-based appetizers with this recipe! Fluffy and slightly tangy, these traditional yeasted mini pancakes make single-bite servings effortless. Top them with classic accompaniments like caviar or smoked salmon with sour cream, or an unexpected combo like ham and sautéed greens. Factor 90 minutes of rising time into your planning. Once cooked, you can keep the blini warm, covered with aluminum foil in a 200°F oven, until you serve them.

6 tablespoons gluten-free all-purpose flour

6 tablespoons buckwheat flour

1 teaspoon sugar

⅛ rounded teaspoon kosher salt

¾ teaspoon active dry yeast

3 tablespoons unsalted butter

¾ cup milk

1 egg, separated

In a medium bowl, combine the flours, sugar, salt, and yeast.

In a small saucepan over medium-low heat, melt 1 tablespoon of the butter with ¼ cup of the milk. Transfer the warm milk mixture to a small mixing bowl and whisk in the remaining ½ cup milk.

Whisk the milk mixture into the flour mixture, cover the batter with plastic wrap, and leave in a warm place until doubled in volume, approximately 1½ hours.

Whisk the egg yolk into the batter. In a small bowl, beat the egg white to stiff peaks, then gently fold it into the batter. Melt the remaining 2 tablespoons butter in a small bowl in the microwave. Heat a large cast-iron or other heavy skillet over medium heat for 3 minutes. Lower the heat to medium-low and lightly brush the skillet with a little of the melted butter. Drop the batter by the teaspoonful into the skillet about 1½ inches apart. Cook until the bottoms

are lightly browned, the edges begin to look dry, and the tops are dotted with holes, 30 seconds to 1 minute. Flip, cook for 30 seconds to 1 minute longer, and transfer to a plate. Repeat with the remaining butter and batter.

TIP: To make cornmeal blini, which taste great with sliced ham and sautéed bitter greens, add 3 tablespoons of GF all-purpose flour to the recipe and substitute cornmeal for the buckwheat flour.



RECIPE NIKI FORD / PHOTOGRAPHY LAUREN BURKE

Spread The Love

Even if you've tasted every cheese from Asiago to Zimbro, it's easy to fall back on the same old selections for your party spreads. But cheese expert **Laura Werlin** helps you reinvent the wheel with this absurdly delicious ensemble made with items readily available at the supermarket. Arrange everything shown here on a platter, and you've got a party.

FRESH GOAT CHEESE (AKA CHÈVRE)

With a fun, easy-to-cut shape, this smooth, crumbly goat's-milk cheese is a tangy, cracker-friendly chameleon that works well with other flavors. Look for Laura Chenel Chèvre.

OLIVE TAPENADE

Olives and goat cheese go together like peanut butter and jelly. Plus, tapenade is great with double- and triple-crème Brie.

DOUBLE- OR TRIPLE-CRÈME BRIE

Mouth-filling, seductive, rich, and buttery, this decadent cheese is a complementary contrast to the goat cheese's refreshing, lighter taste. Look for Fromage d'Affinois, Saint André, or Marin French Cheese Triple Crème Brie.

GORGONZOLA

Creamy and very spreadable, this assertive blue cheese pairs exceptionally well with apricot preserves. Try them together for an unbeatable salty, sweet, tangy sensation. Look for Bel Gioioso Creamy Gorgonzola (or another creamy gorgonzola).

APRICOT PRESERVES

Unlike most jams and preserves, apricot jam is tart as well as sweet, making it a perfect foil for tangy goat cheese and a wonderful counter to the saltiness of the blue cheese.

PLAIN CRACKERS

The cheeses and accompaniments have enough flavor that a plain cracker works best here. For recommendations, see our list of our favorite GF crackers in this book.

UNSALTED, TOASTED PISTACHIOS

The crunch of these nuts provides great textural contrast, and their sweet, savory, rich flavors match beautifully with the lemony, buttery, salty flavors of the cheeses.



PHOTOGRAPHY MAREN CARUSO

GFF Faves: Crackers

We crunched and munched more than thirty kinds of gluten-free crackers to bring you our list of sure things. Pair them with your favorite cheeses or eat them straight from the box. Either way, they're worth every crumb.



1 BLUE DIAMOND ALMOND NUT-THINS HINT OF SEA SALT
Ultra thin, light, and crisp with mild nutty-salty flavor; contains milk. \$2.99/4.25-ounce box at target.com

2 CRUNCHMASTER MULTI-GRAIN CRACKERS SEA SALT
Whole-grain, vegan, thin, crispy, light, and salty; a fine snack or cheese partner. \$2.99/4.5-ounce box at target.com

3 POTTER'S CRACKERS TOASTED OAT
Made from certified gluten-free oats and oat flour; elegant, mildly flavored, organic, and artisanal. \$6/5-ounce bag at potterscrackers.com

4 GLUTINO GLUTEN FREE BAGEL CHIPS ORIGINAL
Superthick, bite-size, dairy-free, perfect for cheese platters, and sturdy enough to stand up to Brie. \$4.99/6-ounce box at shop.glutino.com

5 JILZ GLUTEN FREE CRACKERZ ORIGINAL SEA SALT AND CRACKED PEPPER
Paleo, vegan, non-GMO, and organic; thin, crisp, with sesame-stick flavor and subtle black-pepper kick. \$6.99/5.5-ounce box at jilzglutenfree.com

6 MARY'S GONE CRACKERS ORIGINAL
Organic, non-GMO, whole-grain, vegan, and kosher with rich, earthy flavor and notable crunch. \$4.59/6.5-ounce box at marysgonecrackers.com

7 SCHÄR GLUTEN FREE TABLE CRACKERS
Non-GMO, Saltine-like, light, flaky, lactose- and preservative-free, and perfect for crumbling over soup. \$18.43/3 (7.4-ounce) packs at amazon.com

8 BRETON GLUTEN FREE ORIGINAL WITH FLAX
Buttery, flaky, and cheese-tray-worthy with classic appeal. \$26.74/6 (4.76-ounce) boxes at darefoods.com ■



Charred Carrot Hummus

SERVES 2 TO 4 Get ready for your next food crush. Seriously. This velvety, crazy-good sweet and savory blend of charred carrots, tahini (sesame paste), lemon, and spice is lighter and more nuanced than chickpea hummus, and it goes great with crudités or crackers or on a sandwich. Plus, it's vegan and GF, so it's everyone-friendly!

2 cups carrots, peeled and cut into 1-inch chunks

3 tablespoons extra-virgin olive oil, plus more for drizzling

Kosher salt

2 tablespoons lemon juice

2 teaspoons tahini

1 small clove garlic, smashed

¾ teaspoon ground cumin

¼ teaspoon smoked paprika, plus more for garnish

Preheat the oven to 450°F. Toss the carrots with 1 tablespoon of the olive oil and ¾ teaspoon salt. Transfer to a rimmed baking sheet and roast until tender and charred in some places, 25 to 35 minutes.

In a blender or food processor, combine the carrots, ¾ cup water, the remaining 2 tablespoons olive oil, the lemon juice, tahini, garlic, cumin, and paprika and blend until completely smooth, stopping to scrape down the sides. Season to taste with salt, transfer to a bowl, and garnish with a drizzle of olive oil and a sprinkle of paprika.

RECIPE NIKI FORD / PHOTOGRAPHY PAUL SIRISALEE



Hard to stay gluten-free during the holidays?

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Cheddar-Parmesan Cauliflower

SERVES 4 TO 6 Yes, a roasted melted-cheese-coated cauliflower is a wonderful visual spectacle, but it's also incredibly delicious. Bring it to your holiday party and it's guaranteed to be the appetizer or side dish everyone talks about.

½ cup mayonnaise

½ cup shredded sharp cheddar cheese

½ cup shredded Parmesan cheese

½ teaspoon cayenne (optional; use less or none for a kid-friendly version)

1 tablespoon Dijon mustard

1 (1¼-pound) head cauliflower or Romanesco broccoli

Preheat the oven to 375°F and place an oven rack in the lowest position. In a small bowl, combine the mayonnaise, cheeses, cayenne, and mustard. Set the paste aside.

Line a baking sheet with aluminum foil. Trim the stem of the cauliflower so the head will stand upright on the baking sheet. Make two-inch incisions all over the head with a knife. Coat the entire head of cauliflower, including inside the incisions, with the cheddar-parmesan paste.

Roast the cauliflower on the lowest rack of the oven for 45 minutes or until

tender. Larger heads take longer to cook through. If the paste is perfectly browned but the interior of the head is still firm, loosely cover with foil and continue roasting. To test for doneness, stick a knife into the base of the cauliflower. If there is no resistance, it's done. Cut into wedges or tear into florets and serve.



GFF Faves: Holiday Helpers

It's much easier to make your meals delicious *and* friendly for all if you have the right products on hand. Here are some of our favorites for cooking, serving, and snacking.



1 WHOLLY GLUTEN FREE PIE SHELLS

This frozen piecrust is a savior when you don't want to make your own. \$6.69/2-pack at Whole Foods Market

2 AGAINST THE GRAIN GOURMET BAGUETTE

Our go-to for cheese boards tastes best warmed or toasted. \$7.21/2-pack; see store locator on againstthegraingourmet.com

3 MIYOKO'S KITCHEN EUROPEAN STYLE CULTURED VEGAN BUTTER

With great taste and texture and no GMOs or palm oil, this is the Rolls Royce of nondairy butter. \$3.69/8-ounce stick at Whole Foods Market

4 CALIFIA FARMS DAIRY FREE ORIGINAL BETTER HALF

There's no second-class citizenry for DF coffee drinkers with this luscious half-and-half substitute. \$3.69/16.9-ounce carton at Whole Foods

5 AUTHENTIC FOODS SUPERFINE BROWN RICE FLOUR

With no grittiness and sublime flavor, this wholesome flour is a game changer for GF baking. \$14.50/3-pound bag at glutenfree-supermarket.com

6 KING ARTHUR GLUTEN-FREE ALL-PURPOSE FLOUR

This dairy-free mix works well as an all-purpose flour substitute and for thickening gravies. \$6.95/24-ounce box at kingarthurfLOUR.com

7 IAN'S GLUTEN FREE ORIGINAL PANKO BREADCRUMBS

Casseroles, chicken nuggets, and fried fish benefit from this tasty breading. \$6.67/2 (7-ounce) bags at amazon.com

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Gluten-Free Popovers

MAKES 9 LARGE POPOVERS Serve these puffy delights by GFF editor **Harriet Trezevant** fresh from the oven with butter and preserves or alongside holiday roasts to sop up sauces. Though best the day they're made, they can be prepared a day ahead, kept covered in the fridge, and crisped in a 350°F oven for 5 minutes or a microwave for 1 minute just before serving. Popovers should not be baked close together because they expand quite a bit in the oven. Here, we distribute the batter between two muffin tins.

2 tablespoons unsalted butter, melted, plus more for greasing muffin cups
¼ cup brown rice flour
¼ cup plus 2 tablespoons millet flour
¼ cup arrowroot flour
2 tablespoons tapioca starch
1 cup whole or low-fat (2 percent) milk, at room temperature
½ teaspoon kosher salt
3 eggs, at room temperature

Position a rack on the second lowest rung of the oven and preheat to 425°F. Thoroughly butter 9 of the outer cups of 2 muffin tins (5 in one tin; 4 in the other).

In a blender, blend all of the ingredients until smooth, stopping to scrape down the sides with a rubber spatula and mix in any clumps of flour.

Pour ¼ cup of batter into each of the 9 greased muffin cups, dividing any leftover batter evenly among the cups, then bake, without opening the oven door, for 25 minutes. Reduce the temperature to 350°F (the popovers will already look golden brown) and bake a few minutes longer for a moister popover or 10 to 12 minutes longer, until crispy and deep brown, for a drier popover. Serve immediately.



PHOTOGRAPHY ERIN NG

GF/DF Latkes with Horseradish Cashew Cream and Caviar

MAKES 20 TO 26 (3-INCH) LATKES

Gluten-free, dairy-free, and totally delicious, these three-bite potato pancakes go down easy, so make more than you think you'll need! If you're not worried about dairy and want to save time, you can sub sour cream mixed with horseradish for the cashew cream.

2 medium russet potatoes, peeled and shredded

½ small yellow onion, shredded, or ½ teaspoon onion powder

1 egg, beaten

3 tablespoons gluten-free all-purpose flour blend

Kosher salt

Neutral oil for frying (such as safflower, canola, or vegetable)

1 cup Horseradish Cashew Cream (see right)

1 ounce caviar of choice, for serving (optional)

Sliced chives, for serving

Place the shredded potatoes in a bowl with enough cold water to cover. In another bowl, combine the shredded onion, egg, flour, and 1½ teaspoons salt and stir to combine. Drain the potatoes well, then stir them into the onion mixture until combined.

Preheat the oven to 200°F. In a large skillet, heat ¼ inch of oil. Drop in a small piece of potato; if it sizzles, the oil is hot enough. Working in batches, drop mounds of about 2 tablespoons of the potato mixture into the hot oil and lightly flatten with the spoon. Fry until golden brown, 2 to 3 minutes per side. If the latkes darken too fast, lower the heat. Transfer cooked latkes to a baking sheet. Sprinkle with salt and keep warm in the oven or serve immediately topped with the cashew cream, caviar, and chives.

HORSERADISH CASHEW CREAM

MAKES 1 CUP Soak the cashews long before you start this delicious vegan substitute for sour cream.

You can make the cream 2 days in advance and store, covered, in the refrigerator. Use it to top latkes, holiday roasts, and baked potatoes.

1 cup raw cashews

¼ cup prepared horseradish

½ teaspoon kosher salt

1 tablespoon fresh lemon juice

Soak the cashews in water to cover for at least 5 hours or up to overnight and drain. In a blender or food processor, blend the soaked cashews, the horseradish, salt, lemon juice, and ¼ cup water on high until the mixture is very smooth, adding 1 tablespoon more water at a time until the mixture is creamy and spoonable.



Prime Rib Roast with Red-Wine Gravy

SERVES 10 TO 12 A rubdown with butter and herbs and slow roasting result in a wonderfully juicy roast plus drippings that lead to a dark, rich red-wine gravy. This recipe, from **Tara Brooke**, calls for fresh herbs, but dried work, too. When figuring out how big a roast to buy, consider that one rib feeds two people (a four-rib roast serves eight). Have your butcher cut the meat partially from the rib for easiest carving, then tie it, and expect, after the initial 15 minutes of cooking at high heat, for the meat to cook 13 to 15 minutes per pound for medium rare. But don't chance it: Ensure perfect doneness with a meat thermometer.

FOR THE ROAST:

1 (8-pound) bone-in prime rib roast, with its fat cap, sliced partially from the bone, tied

1 tablespoon kosher salt

8 tablespoons (4 ounces/1 stick) salted butter, at room temperature

1 tablespoon fresh minced rosemary

1 tablespoon fresh minced thyme

1 tablespoon fresh minced basil

1 tablespoon fresh minced oregano

1 tablespoon freshly ground pepper

3 cloves garlic, crushed

FOR THE GRAVY:

½ cup red wine

4 tablespoons (2 ounces/½ stick) salted butter, at room temperature

½ cup gluten-free flour (we use Bob's Red Mill Gluten Free 1-to-1 Baking Flour)

2 cups gluten-free beef broth
Kosher salt



Preheat the oven to 500°F.

Prepare the roast: Put the prime rib in a roasting pan bone-side down, rub all over with the salt, and let sit at room temperature for 1 hour. Blot with a paper towel to remove any moisture.

In a small bowl, combine the butter, rosemary, thyme, basil, oregano, pepper, and crushed garlic. Massage the herb butter all over the prime rib, then roast in a roasting pan, bone-side down, for 15 minutes. Lower the temperature to 325°F and continue to cook for 2 hours or until a meat thermometer inserted into the center of the meat reads 120°F. Transfer the meat to a cutting board and let rest for 15 minutes (it will warm to 130°F while resting).

Meanwhile, make the gravy: Place the roasting pan on the stovetop over medium heat, add the red wine, and stir for a few minutes, loosening any brown bits stuck to the bottom of the pan. In a small bowl, mix together the butter and the flour until combined. Add half of the butter-flour mixture to the pan and whisk until dissolved and well combined. Slowly add the broth and stir until the gravy thickens to your desired consistency, adding the remaining butter-flour mixture halfway through. Season to taste with salt.

Slice the meat and arrange it on a platter, transfer the gravy to a gravy boat, and serve.



Twice-Baked Japanese Sweet Potatoes with Miso

MAKES 1 POTATO Set a bunch of these wholesome, filling, single-serving side dishes by **Victoria Granof** on your holiday table and prepare for rave reviews. With its sweet-savory flavors, it's like dessert for dinner. FYI, Japanese sweet potatoes, or *boniatos*, have purplish skin, white flesh, and faintly sweet but still starchy character. They're also fully loaded with vitamins and minerals.

- 1 boniato sweet potato**
- 1 teaspoon gluten-free toasted sesame oil**
- 1 tablespoon unsalted butter or coconut oil**
- 1 teaspoon gluten-free white or yellow miso**
- 1 tablespoon pure maple syrup**
- Dash of cayenne**

Preheat the oven to 425°F. Scrub the potato, dry it, and pierce it in a few spots. Rub it with the sesame oil. Place it on a rimmed, parchment-lined baking sheet and bake for approximately 45 to 50 minutes, or until tender.

Remove the potato from the oven and carefully slice off the top third of the potato, lengthwise. Scrape the flesh from the top piece into a small bowl and discard the skin. Scoop out the flesh from the rest of the potato, leaving a $\frac{1}{3}$ -inch layer of flesh so the potato doesn't collapse. Add the butter, miso, maple syrup, and cayenne to the bowl and mash them with the flesh until combined, then pile the mash loosely back into the potato. Return the potato to the oven for 15 minutes, or until the top is browned and crispy. Serve warm or at room temperature.

Brussels Sprouts with Rosemary and Pistachios

SERVES 6 TO 8 AS A SIDE DISH A

longtime staple on the fall and winter menus at chef Craig Stoll's famed restaurant **Delfina** in San Francisco, this deliciously simple dish accented with *gastrique* (caramelized sugar deglazed with vinegar) is our favorite brussels sprouts recipe.

2 pounds brussels sprouts

**¾ cup pistachios, hazelnuts,
or walnuts**

2½ tablespoons sugar

2½ tablespoons sherry vinegar

6 tablespoons olive or canola oil

2 tablespoons unsalted butter

Kosher salt

1 teaspoon chopped garlic

1 teaspoon chopped Italian parsley

½ teaspoon chopped fresh rosemary

Preheat the oven to 350°F. Trim the bottoms of the brussels sprouts and remove any discolored or damaged outer leaves. Cut each sprout in half or in quarters from stem to tip, depending on size. Set aside.

Toast the pistachios in a small baking pan in the oven for 10 minutes or until lightly browned. Remove from the heat, cool the nuts on a plate, then chop them coarsely, and set aside.

In a small saucepan, mix together the sugar and 1 tablespoon water over medium-high heat. Cook, stirring occasionally, until the sugar caramelizes to a mahogany brown color. Remove from the heat and immediately add the vinegar, standing back to avoid splatters. Whisk briefly, pour into a small heatproof container, and set aside.

Heat a wide, heavy sauté pan over medium-high heat. When the pan is hot, add half of the oil and half of the butter. Before the butter melts completely, add half of the brussels sprouts and season liberally with salt. The pan should be full but should only contain a single layer of sprouts. Sauté for 10 minutes, turning the sprouts so all sides brown evenly.

When just cooked through and lightly browned, remove the sprouts from the pan and set them aside.

Add the remaining oil and butter to the pan and sauté the rest of the sprouts. After 9 minutes, add the garlic, parsley, and rosemary and cook until the sprouts are done and the herbs and garlic are fragrant, about 1 minute.

Return the rest of the cooked sprouts to the pan and stir to combine. Warm the sugar-vinegar *gastrique* in the microwave for 15 seconds to loosen up the sugar. Pour it into the pan with the sprouts and add the pistachios and a generous pinch of salt. Toss to coat and serve.



PHOTOGRAPHY MAREN CARUSO



Braised Green Beans with Dill

SERVES 4 This superstar side dish by **Tori Ritchie** is simultaneously rich, satisfying, and surprising thanks to its layered flavors and dill finish. Try it once and it's sure to become a favorite. FYI, the fatter the bean, the better the result, so skip the skinny haricots verts and reach for Blue Lake or Romano beans.

- ¼ cup extra-virgin olive oil**
- ½ yellow onion, thinly sliced**
- Kosher salt**
- 1 pound green beans, trimmed, or Romano beans, trimmed and halved crosswise**
- ½ cup gluten-free chicken broth, vegetable broth, or water**
- ¼ cup chopped fresh dill**

In a wide sauté pan, warm the oil over medium-high heat. Add the onion and a pinch of salt and stir well. When the onion starts to sizzle, reduce the heat to medium-low and cook, stirring a few times, until softened, about 5 minutes. Add the beans and increase the heat to medium-high. Stir until the beans start to brighten in color, about 1 minute. Add the broth, bring to a boil, then lower the heat, cover, and simmer until the beans are soft and pale green, 15 to 18 minutes. Stir in the dill. Let the beans cool for a few minutes. Season to taste with salt and serve.

PHOTOGRAPHY ZOE ARMBRUSTER

HEALTHY BANANAS FOSTER BREAD PUDDING

Made with our new Artisan Baker 10 Grains & Seeds bread, this healthy, gluten free take on an indulgent favorite will surely become a go-to for your entire family.

For preparation instructions visit the recipe page on Schär.com

- 6 slices of Artisan Baker 10 Grains & Seeds Bread**
- 2 large ripened bananas peeled and sliced**
- 13.5 ounces of full fat coconut milk**
- 3 eggs**
- 3 tb(sp) of maple syrup**
- 1 ts(p) (pure) of vanilla extract**
- 1.8 ts(p) of pumpkin pie spice blend (if desired) powdered sugar**



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VEGANIZE IT!

To make this pie's filling vegan, replace the eggs with $\frac{1}{4}$ cup flax meal (5 tablespoons flax seed ground into a fine meal in a spice or coffee grinder). To activate flax's thickening power, the flax meal must be added to the canned pumpkin mixture and cooked along with the sugar, spices, and salt. Replace the half-and-half with 1 cup well-mixed canned coconut milk combined with 3 table- spoons cornstarch. FYI: The vegan pie may take an extra 10 minutes to bake.



Click here to go to our awesome piecrust recipe on gffmag.com!

Better Pumpkin Pie

MAKES ONE 9-INCH PIE We were reluctant to publish a pumpkin pie recipe. Most people already have one and the Libby's label rendition pretty much does the trick. But this lighter-textured, perfectly spiced recipe from **Jeffrey Larsen**—complete with easy ways to make it vegan—changed our mind. It's special.

- 1 Perfect GF Piecrust (get the recipe on our website) or store-bought GF piecrust, frozen or at room temperature**
- 1 (15-ounce) can pumpkin puree**
- 1 cup firmly packed brown sugar**
- 1 teaspoon pure vanilla extract**
- 2 teaspoons ground ginger**
- 2 teaspoons cinnamon**

- $\frac{1}{4}$ teaspoon nutmeg**
- $\frac{1}{2}$ teaspoon kosher salt**
- 1 cup half-and-half**
- 4 eggs**

Adjust the oven rack to the lower-middle position and preheat the oven to 375°F. Bake the piecrust for 10 minutes and set it aside to cool slightly.

In a medium bowl, combine the pumpkin puree, brown sugar, vanilla, spices, and salt. Whisk until well incorporated. Transfer the filling mixture to a 2- to 3-quart saucepan, bring it to a sputtering simmer over medium heat, and cook, stirring constantly, until it's thick and shiny, about 5 minutes. (This step takes the "canned" flavor out of the pumpkin and

blooms the spices.) Pour the filling back into the bowl and cool until just warm to the touch. In another bowl, mix together the half-and-half and the eggs. Whisk until well incorporated, then mix in the cooled filling until combined.

Pour the filling into the piecrust to just below the edge; do not overfill. (Feel free to bake any extra filling in a ramekin alongside the pie.) Bake the pie for 35 to 40 minutes, or until the filling is puffed and firm and the center jiggles just slightly. If the crust starts to get too brown during baking, cover the areas in question with strips of aluminum foil.

Cool on a wire rack for at least 1 hour and then serve, or refrigerate for up to a week after the pie is completely cool.

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GF/DF Ginger Crinkle Cookies

MAKES 40 COOKIES Bakery beautiful, intensely gingery, and perfectly moist, these pretty GF/DF cookies by New York's **By The Way Bakery** embody the flavor of winter. But they're so good we'd eat them all year long.

6 tablespoons tapioca flour
2/3 cup plus 2 tablespoons white rice flour
1/3 cup plus 2 tablespoons brown rice flour
1/2 cup sorghum flour
1/2 cup potato starch
2 teaspoons baking soda
1/2 plus 1/8 teaspoon xanthan gum
1/4 teaspoon kosher salt
1 tablespoon ground ginger
1/2 teaspoon ground cloves
1/2 cup candied ginger, diced
3/4 cup organic shortening
1 cup packed light brown sugar
1 egg
1/4 cup molasses
3 tablespoons Demerara sugar (optional)



Get the **ultimate sugar cookie recipe** (that's also GF/DF) and an amazing **gingerbread cookie recipe** at gffmag.com.

In a medium bowl, whisk together the flours, potato starch, baking soda, xanthan gum, salt, ground ginger, and cloves.

Place the candied ginger and 2 tablespoons of the dry ingredients in a food processor and pulse until pieces are coarsely chopped (or chop by hand); set aside.

With an electric mixer, beat together the shortening and the brown sugar at medium speed until well combined. Add the egg and molasses and continue mixing until well combined. Reduce the speed and add the dry ingredients and candied ginger. Refrigerate the dough for at least 3 hours.

Preheat the oven to 375°F. Line two baking sheets with parchment paper.

Shape the dough into 1-inch balls, roll them in Demerara sugar, place them at least 2 inches apart on the baking sheets, and bake 10 to 12 minutes or until lightly browned. Let the cookies cool for 3 to 5 minutes on the baking sheets, then transfer to a wire rack to cool.





Double Chocolate Peanut Butter Cookies

MAKES 3 DOZEN COOKIES Here, dark-chocolate dough makes the layered flavors of peanut butter a pleasant surprise, while chocolate chips and a kiss of salt catapult this salty-sweet treat to cookie-jar superstardom.

½ cup (1 stick) unsalted butter, at room temperature
¾ cup creamy peanut butter
¾ cup granulated sugar
¾ cup firmly packed brown sugar
2 eggs
1 teaspoon pure vanilla extract
1 teaspoon kosher salt
1 teaspoon baking soda
1 cup sweet rice flour
½ cup brown rice flour
½ cup cocoa powder
2 cups bittersweet chocolate chips
Fleur de sel sea salt (optional)

Preheat the oven to 325°F. Line 2 baking sheets with parchment paper.

In the bowl of a stand mixer, cream the butter, peanut butter, and sugars for 3 minutes on high speed. Add the eggs and vanilla and combine, scraping down the sides of the bowl.

In a medium bowl, sift together the salt, baking soda, flours, and cocoa powder. Mix the dry ingredients into the butter mixture and fold in the chocolate chips. Scoop a heaping tablespoonful of dough at a time and place 2 inches apart on the prepared baking sheets. Gently press down on the mounds to create a flat top, sprinkle with fleur de sel, then bake until the cookie tops just start to crack, 15 to 18 minutes.

RECIPE CINDY F. MCINTOSH / PHOTOGRAPHY AUBRIE PICK

Squash Spice Cake with Chai Whipped Cream

MAKES 1 (9-INCH) BUNDT OR ROUND CAKE With just the right amount of sweetness and a crowning dollop of spiced whipped cream, this moist, wonderful cake by **Olivia Mack Anderson** is just as good for breakfast as it is for dessert. Note: This recipe calls for squash that's already been steamed or roasted until tender.

2 cups cubed cooked squash (such as butternut or kabocha), cooled
½ cup milk
½ teaspoon pure vanilla extract
2 eggs
½ cup (1 stick) butter, melted and cooled
¾ cup firmly packed brown sugar
1½ cups gluten-free baking flour mix, such as Bob's Red Mill 1-to-1
1 teaspoon baking soda
1 teaspoon baking powder
½ teaspoon kosher salt
½ teaspoon ground cinnamon
Generous pinch of ground nutmeg
¼ teaspoon ground cloves
¼ teaspoon ground ginger
1 cup heavy whipping cream
2 chai tea bags or 2 tablespoons loose chai tea
1 tablespoon sugar or pure maple syrup

Preheat the oven to 350°F. Grease a 9-inch bundt or round cake pan. Place the whisk attachment of a stand mixer or the beaters of a hand mixer in the freezer.

In a food processor, combine the cooked squash, milk, vanilla, and eggs. Process until smooth.

In a large bowl, whisk together the butter and brown sugar. Add the squash mixture and stir until well combined. In a bowl, combine the flour, baking soda, baking powder, salt, cinnamon, nutmeg, cloves, and ginger. Whisk to combine.



Fold the dry ingredients into the wet until the batter is mixed thoroughly and without lumps. Pour the batter into the prepared pan. Bake until a wooden skewer inserted into the center comes out clean, 35 to 40 minutes. Let cool in the pan for 10 minutes before inverting onto a wire rack to cool completely.

Meanwhile, in a small saucepan over medium-high heat, warm the cream with the chai tea bags until very warm

but not boiling. When small bubbles form, remove from the heat, cover, and let steep for 8 minutes. Remove the tea bags, squeezing their liquid back into the pot, or strain out the loose tea. Transfer the chai cream to a bowl and chill for 45 minutes.

With a stand mixer or hand mixer, whisk the sugar and chai cream just until stiff peaks form. Serve with the cake.

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