

Table of Contents

| | | | |
|--|-----------|--|-----------|
| Introduction | 6 | Main Dishes | 39 |
| Gluten-Free Baking Mix | 8 | Easy Chicken Pot Pie..... | 40 |
| Breakfast | 10 | Easy Gluten-Free Pizza Crust..... | 41 |
| Banana Chocolate Chip Oven Pancake | 11 | Easy Lasagna Pie | 42 |
| Blueberry Oven Pancake | 12 | Easy Pizza Pie | 43 |
| Chocolate Chip Pancake Muffins..... | 13 | Easy Taco Pie | 44 |
| Chocolate Chip Scones | 14 | Pepperoni Biscuit Bites | 45 |
| Cinnamon Raisin Breakfast Scones | 15 | Sausage & Spinach Pie | 46 |
| Coconut Coffee Cake | 16 | Muffins & Breads | 47 |
| Double Chocolate Cherry Scones | 17 | Applesauce Muffins..... | 48 |
| Fluffy Apple Pancakes..... | 18 | Biscuit Cheese Bread | 49 |
| Jam-Filled Pancake Muffins | 19 | Biscuit-Style Focaccia | 50 |
| Light & Fluffy Orange Pancakes | 20 | Cheese Biscuits | 51 |
| Light & Fluffy Waffles | 21 | Chocolate Chip Pumpkin Muffins | 52 |
| Maple Sausage Pancake Muffins..... | 22 | Easy Banana Bread | 53 |
| Strawberry Biscuit Bites | 23 | Lemon Bread with Simple Lemon Glaze | 54 |
| Sausage Cheese Biscuit Bites | 24 | Orange Breakfast Muffins | 55 |
| Desserts | 25 | Orange Chocolate Chip Bread | 56 |
| Blueberry Cobbler..... | 26 | Quick Blueberry Biscuit Muffins..... | 57 |
| Cherry Cobbler..... | 27 | Easy Chocolate Chip Muffins | 58 |
| Chocolate Chip Oatmeal Bars..... | 28 | Orange Cinnamon Muffins..... | 59 |
| Chocolate Glazed Chocolate Chip Doughnuts .. | 29 | Pumpkin Bread | 60 |
| Double Chocolate Coconut Pie..... | 30 | Slow Cooked | 61 |
| Double Chocolate Fudge Brownies | 31 | Slow Cooked Cheeseburger Pie..... | 62 |
| Easy Double Chocolate Cookies | 32 | Slow Cooked Chicken & Dumplings..... | 63 |
| Easy Peach Cobbler..... | 33 | Slow Cooked Chili Pie | 64 |
| Old Fashioned Applesauce Cake | 34 | About the Author | 65 |
| Quick & Easy Chocolate Chip Cookies | 35 | | |
| Quick & Easy Cinnamon Raisin Cookies | 36 | | |
| Quick & Easy Triple Chocolate Cookies..... | 37 | | |
| Strawberry Oatmeal Bars | 38 | | |

| | | | |
|--|----|--|-----|
| Gluten-Free Baking Mix..... | 67 | Quick & Easy Triple Chocolate Cookies..... | 93 |
| Banana Chocolate Chip Oven Pancake..... | 68 | Strawberry Oatmeal Bars..... | 94 |
| Blueberry Oven Pancake..... | 69 | Easy Chicken Pot Pie..... | 95 |
| Chocolate Chip Pancake Muffins..... | 70 | Easy Gluten-Free Pizza Crust..... | 96 |
| Chocolate Chip Scones..... | 71 | Easy Lasagna Pie..... | 97 |
| Cinnamon Raisin Breakfast Scones..... | 72 | Easy Pizza Pie..... | 98 |
| Coconut Coffee Cake..... | 73 | Easy Taco Pie..... | 99 |
| Double Chocolate Cherry Scones..... | 74 | Pepperoni Biscuit Bites..... | 100 |
| Fluffy Apple Pancakes..... | 75 | Sausage & Spinach Pie..... | 101 |
| Jam-Filled Pancake Muffins..... | 76 | Applesauce Muffins..... | 102 |
| Light & Fluffy Orange Pancakes..... | 77 | Biscuit Cheese Bread..... | 103 |
| Light & Fluffy Waffles..... | 78 | Biscuit-Style Focaccia..... | 104 |
| Maple Sausage Pancake Muffins..... | 79 | Cheese Biscuits..... | 105 |
| Strawberry Biscuit Bites..... | 80 | Chocolate Chip Pumpkin Muffins..... | 106 |
| Sausage Cheese Biscuit Bites..... | 81 | Easy Banana Bread..... | 107 |
| Blueberry Cobbler..... | 82 | Lemon Bread with Simple Lemon Glaze... .. | 108 |
| Cherry Cobbler..... | 83 | Orange Breakfast Muffins..... | 109 |
| Chocolate Chip Oatmeal Bars..... | 84 | Orange Chocolate Chip Bread..... | 110 |
| Chocolate Glazed Chocolate Chip Doughnuts .. | 85 | Quick Blueberry Biscuit Muffins..... | 111 |
| Double Chocolate Coconut Pie..... | 86 | Easy Chocolate Chip Muffins..... | 112 |
| Double Chocolate Fudge Brownies..... | 87 | Orange Cinnamon Muffins..... | 113 |
| Easy Double Chocolate Cookies..... | 88 | Pumpkin Bread..... | 114 |
| Easy Peach Cobbler..... | 89 | Slow Cooked Cheeseburger Pie..... | 115 |
| Old Fashioned Applesauce Cake..... | 90 | Slow Cooked Chicken & Dumplings..... | 116 |
| Quick & Easy Chocolate Chip Cookies..... | 91 | Slow Cooked Chili Pie..... | 117 |
| Quick & Easy Cinnamon Raisin Cookies..... | 92 | | |

Introduction

Cooking and baking have always been a big part of my life, but when gluten-free entered my life it turned my baking world upside down. Gluten-free was so different, and I had so many disasters that I was sure I would never be able to bake again. My kitchen contained all kinds of new flours and ingredients. Add to that the fact that most gluten-free convenience type foods were very expensive and many were lacking when it comes to taste and texture, my kitchen life became quite an adventure.

The first year I was gluten-free, I struggled to figure it all out, but the longer I was gluten-free the more determined I was to figure out gluten-free foods that my whole family would enjoy. I wanted to find new favorites, but I also wanted to serve my family many of the foods that were old family favorites.

I am a busy mom like many of you and knew I had to come up with gluten-free foods my whole family loved. I also needed them to be quick, easy to make, and budget friendly.

One of the things I developed was an all-purpose, gluten-free baking mix. Think the bright yellow box, but a homemade gluten-free version. And then I set about creating recipes with my homemade gluten-free baking mix.

I found that many of my old favorite recipes had to be tweaked and adjusted with the new gluten-free baking mix. More liquid or less liquid. Buttermilk or milk in place of water in some recipes. Then some recipes needed completely reworked.



The more I used the baking mix and tweaked the recipes, the more I loved it because it allowed me to serve my family quick and easy meals, snacks, and desserts that they all loved. An added plus was that it did not break the budget cooking them.

My family loved the recipes that I was creating with my homemade gluten-free baking mix, so I knew I had to share them with others. This homemade gluten-free baking mix ebook was the result. My goal with this ebook is to help you serve your family quick and easy, budget friendly recipes, that just happen to be gluten-free.

Gluten-free food can and should taste great and be easy to fix.

For more ideas, recipes, and tips for using my homemade gluten-free baking mix, be sure to visit gfmixes.com.

Chocolate Chip Scones



Ingredients

- 2 cups gluten-free baking mix
- 2/3 cup milk
- 1 egg
- 1/2 cup mini gluten-free chocolate chips

Directions

- 1 Preheat oven to 425 degrees.
- 2 In a bowl, mix together baking mix, milk, and egg. Stir until combined.
- 3 Stir in chocolate chips.
- 4 Press into a circle on a cookie sheet or baking pan. You may need a little rice flour on your hands to press it out.
- 5 Cut into triangles.
- 6 Bake for 11-13 minutes or until edges are lightly browned.

Pepperoni Biscuit Bites



Makes about 12

Ingredients

- 2 cups gluten-free baking mix
- 2/3 cups buttermilk
- 20 pieces gluten-free pepperoni, cut into pieces
- ½ cup shredded cheese

Directions

- 1 Preheat oven to 425 degrees.
- 2 In a bowl, mix together baking mix and buttermilk just until combined and dough forms.
- 3 Stir in pepperoni and cheese.
- 4 Drop by the spoonful onto cookie sheet.
- 5 Bake for 8-10 minutes or until done.