Table of Contents

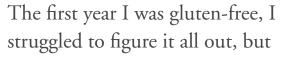
Introduction	6	Main Dishes 39
Gluten-Free Baking Mix	8	Easy Chicken Pot Pie
Banana Chocolate Chip Oven Pancake Blueberry Oven Pancake Chocolate Chip Pancake Muffins Chocolate Chip Scones Cinnamon Raisin Breakfast Scones	12 13 14 15	Easy Pizza Pie
Coconut Coffee Cake Double Chocolate Cherry Scones Fluffy Apple Pancakes Jam-Filled Pancake Muffins Light & Fluffy Orange Pancakes Light & Fluffy Waffles Maple Sausage Pancake Muffins. Strawberry Biscuit Bites Sausage Cheese Biscuit Bites	17 18 19 20 21 22 23 24	Biscuit Cheese Bread
Desserts Blueberry Cobbler		Orange Cinnamon Muffins59 Pumpkin Bread60
Chocolate Chip Oatmeal Bars	28 30 31 32 33 34 35 36	Slow Cooked Cheeseburger Pie

Gluten-Free Baking Mix	67	Quick & Easy Triple Chocolate Cookies	93
Banana Chocolate Chip Oven Pancake		Strawberry Oatmeal Bars	94
Blueberry Oven Pancake	69	Easy Chicken Pot Pie	95
Chocolate Chip Pancake Muffins		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		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 Doughn	uts85	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 glutenfree 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 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 <u>gfmixes.com</u>.

Chocolate Chip Scones



Ingredients

2 cups gluten-free baking mix
2/3 cup milk
1 egg
½ cup mini gluten-free chocolate chips

Directions

- 1 Preheat oven to 425 degrees.
- 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.
- 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.