

A Gluten-Free Hanukkah



A holiday cookbook from



Contents

<u>Challah Bread</u>	1
<u>Spinach Puffs</u>	2
<u>Eggplant Bites</u>	3
<u>Spiced Salad Topper</u>	4
<u>Cider Vinegar Dressing with Seeds & Fruit</u>	5
<u>Potato Latkes</u>	6
<u>Quick Donut Holes</u>	7
<u>Mini Apple Fritters</u>	8
<u>Pecan Pie</u>	9
<u>Rugelach</u>	11
<u>Hot Chocolate</u>	13
<u>Falafel-Style Chickpea Balls</u>	14

Challah Bread

Ingredients

- 1 bag (3½ cups)
Pamela's Gluten-Free Bread Mix
- 3 eggs
- ¼ cup butter, melted
- ½ cup milk
- ¼ cup sugar
- ½ cup warm water
- 2¼ tsp. yeast

Courtesy of [Pamela's](#).



Directions

1. Mix all together for three minutes on medium speed in a heavy duty stand mixer, or mix up to the first rising in a bread machine.
2. Put the dough into a large Ziplock bag, cut the tip about 1-inch long and "pipe" a braid onto a greased cookie sheet. Make sure you start at one edge as the braid will use up the whole sheet.

Helpful hint: have a practice braid made out of ribbon or string to help you see which goes over what.

A Note About Braiding:

This dough is too soft to do a long strand that will braid, but by doing one small section at a time, you should get the effect of a braid. Continue squeezing out a small braid of dough crossing it one over the next one, adding to the braid as you go.



Spinach Puffs

Ingredients

- 1 batch of pie crust "dough"
- 10 oz. frozen spinach, thawed and squeezed
- ½ cup cheese (mozzarella or feta)
- ¼ cup onion, finely chopped
- ½ Tbsp. olive oil

Courtesy of [Vegetarian Mamma](#).

Directions

1. Prepare dough per [these instructions](#).
2. Preheat oven to 350°F.
3. Prepare a muffin tin by lightly spraying muffin cups with oil.
4. Roll out "dough" to approximately the thickness of a nickel. Cut into 3x3" squares. The size may vary slightly depending on your muffin tin.
5. Gently place/tuck each dough square into the oiled muffin tin. You will have extra dough on the top, you will fold this into the puff later.
6. Place spinach, cheese, onion and oil into a bowl. Stir to combine.
7. Gently spoon mixture equally among puffs.
8. After mixture is divided among the puffs. Gently take any dough that is outside the muffin cup and fold it into the center of the puff.
9. Bake for 20-25 minutes or until golden brown.
10. Remove from oven, let rest in pan for 5 minutes. Then use a knife to gently loosen the edges of the puffs to remove from pan.



Eggplant Parmesan Bites

Ingredients

8 1" slices of eggplant

$\frac{3}{4}$ cup finely ground
Enjoy Life Foods
Margherita Pizza
Plentils®

$\frac{1}{4}$ cup nutritional yeast

$\frac{1}{3}$ cup finely ground
pumpkin seeds

$\frac{1}{4}$ cup sliced fresh basil

1 tsp. dried oregano

Pinch of salt and
pepper

$\frac{1}{4}$ cup rice flour or
gluten-free flour of
choice

Tomato sauce, for
serving

Courtesy of [Enjoy Life](#).



Directions

1. Finely chop the eggplant and put it in a medium bowl.
2. Add the ground Margherita Pizza Plentils, nutritional yeast, ground pumpkin seeds, sliced fresh basil, dried oregano and a sprinkle of salt and pepper.
3. Lay a sheet of parchment next to the bowl. Form the mixture into 12 balls, rolling in your hands to make sure they are compact. Place on the parchment.
4. Pour the rice flour in a small bowl and roll each eggplant ball in the rice, coating all around.
5. Heat a small non-stick frying pan with about 1" olive oil until shimmering. Drop one ball in to test the temperature and increase or decrease heat as needed. You want the oil to gently brown the outside. Cook the remaining eggplant balls this way, turning to brown all sides, for about 5-6 minutes total.
6. Place on a paper towel to drain any extra oil and serve with your favorite tomato sauce.



Spiced Salad Topper

Ingredients

- 1 tsp. olive oil
- 1 bag Enjoy Life Foods Beach Bash® Seed and Fruit Mix
- ¼ tsp. celery salt
- ¼ tsp. crushed red pepper
- ¼ tsp. garlic powder
- ¼ tsp. onion powder

Courtesy of [Enjoy Life](#).



Directions

1. Heat a small non-stick pan and add the 1 teaspoon olive oil.
2. Add the bag of Enjoy Life Foods Beach Bash® Seed and Fruit Mix and toss until toasted, about 3-4 minutes over medium heat.
3. Sprinkle the spices over the toasted Seed and Fruit Mix and continue to sauté another 1 minute until fragrant.
4. Remove from heat and cool.
5. Once cooled, use as a salad topper or enjoy just like that as a savory trail mix!



Cider Vinegar Dressing with Seeds & Fruit

Ingredients

- ½ cup extra virgin olive oil
- 3 Tbsp. apple cider vinegar
- 2 Tbsp. Enjoy Life Foods Beach Bash® Seed & Fruit Mix
- ¼ tsp. ground oregano or ½ tsp. whole leaf dry oregano
- Salt and pepper, to taste

Makes dressing for 2-4 small salads or one large salad.

Courtesy of [Enjoy Life](#).



Directions

1. Whisk together the olive oil and the cider vinegar until well combined.
2. Whisk in oregano and Beach Bash® Seed & Fruit Mix.
3. Pour immediately over salad and serve.
4. Garnish with extra Beach Bash® Seed & Fruit Mix.



Potato Latkes

Ingredients

2 cups Russet potatoes,
peeled and grated

¼ cup onion, grated (pour
off excess juice from
measuring cup and add
more onion)

1 egg

2 Tbsp. Pamela's Artisan
Flour or Pamela's
Bread Mix

1½ tsp. kosher or sea salt

¼ tsp. black pepper

Oil for frying

Courtesy of [Pamela's](#)



Directions

1. Squeeze water out of grated potatoes in a thin towel. Mix onion, egg, flour, salt and pepper in a medium bowl. Mix well. Add potatoes and mix well again.
2. Heat a cast iron or heavy bottom pan with 1 tablespoon oil. When hot, scoop out pancake batter, about three or four at a time into the skillet. Cook 3-5 minutes on medium heat until golden and crisp. Repeat on other side. Remove to paper towels to drain. Repeat process.
3. Best served warm with sour cream or applesauce.



Quick Donut Holes

Ingredients

- 2 cups Pamela's Baking & Pancake Mix
- 1 tsp. pumpkin pie spice
- $\frac{3}{4}$ cup buttermilk
- $\frac{1}{4}$ cup canola oil
- 1 egg

Courtesy of [Pamela's](#).



Directions

1. Combine Pamela's Baking & Pancake Mix and spice. Mix buttermilk with oil and egg and pour into dry ingredients. Mix well.
2. In a fry pan heat oil until hot. Drop batter by the teaspoonful into hot oil and fry for 3 to 5 minutes or until balls puff and turn golden. Drain on paper towels. Roll in cinnamon sugar or powdered sugar. Best served warm



Apple Fritters

Ingredients

Fritters:

2 Tbsp. butter

1½ cups chopped apples

1½ cups Pamela's Baking
& Pancake Mix

½ cup sugar

½ cup milk

1 egg

1 tsp. baking powder

½ tsp. salt

1 tsp. cinnamon

Glaze:

2 cups powdered sugar

1 tsp. cinnamon

2 Tbsp. water (more or
less depending on
humidity)

Courtesy of [Pamela's](#).

Directions

1. In a large bowl, mix fritter ingredients (first 9). Mix well. Set aside.
2. In another bowl, mix glaze ingredients and set aside. Pour 1 inch extra virgin olive oil in pan (heat until oil stays bubbly when food is added, NOT boiling). Drop small spoonfuls of mixture into oil, let cook about five minutes per side.
3. Drain on a paper towel for one minute.
4. Drizzle with glaze mixture.

For a healthier version, bake fritters in the oven at 350° for 12 minutes.

Chef's note: If the fritter batter seems too runny, slowly add more mix until desired consistency.



Pecan Pie

Ingredients

Pie Crust:

3 cups Pamela's All-Purpose Flour Artisan Blend

1 tsp. salt

1 tsp. sugar

8 Tbsp. shortening, chilled and cubed

8 Tbsp. unsalted butter, cubed and chilled

1/3 cup ice water + up to 1 Tbsp. if necessary

Cream for brushing pie dough before baking, optional

Pecan Pie Filling:

1/4 cup brown sugar

3/4 cup light corn syrup

2 tsp. vanilla

1/4 tsp. salt

3 large eggs

2 cups whole pecans

1 cup chopped pecans, optional

Zest of 1 orange, optional

Courtesy of [Pamela's](#).

Directions

Pie Crust:

1. Make the dough first, before the pie filling. Let it set up and get cold before filling so it will be much easier to handle and fill.
2. In the bowl of a stand mixer, whisk together flour, sugar and salt. With paddle attachment, pastry blender or using fingers, cut butter and shortening into dry mixture until pea-sized crumbs are formed. Slowly add ice water just until dough comes together (not sticky). Add 1 tsp. additional water at a time if dough is too dry.
3. Divide dough in half and roll between sheets of parchment or plastic wrap, to about 1/8" thick. Peel off top layer and invert into lightly greased pie plate. Peel off second sheet and fix crust edge. Cover and chill dough before filling. Repeat process for second pie crust, if using (see chef's note below).
4. Preheat oven to 425°F, place rack and empty sheet pan on the rack, in lower third of oven.



Pecan Pie

Directions

Filling:

5. Put pecans in prepared pie shell. Use the chopped pecans first and spread around, then use the whole pecans. Set aside.
6. Melt butter in a medium heavy bottom sauce pan. Add brown sugar, mixing until smooth. Remove pan from heat and whisk in corn syrup. Add vanilla, salt and zest, and mix to incorporate. Beat eggs in a bowl, then add to sugar mixture and whisk until smooth.
7. Pour mixture evenly over pecans. Put pie on hot sheet pan in oven.
8. Bake 15 minutes at 425°F, then reduce heat to 350°F and bake about 35 minutes or longer until center is set and feels firm to the touch. The pecans will be dark in color, cover with foil if getting too dark. Cool on a rack.
9. Do not cut pie until totally set and cool. It is best to refrigerate overnight and bring to room temperature before serving. This way, you will get nice clean cuts and the filling will stay firm.
10. Serve at room temperature with a dollop of whip cream, crème fraiche or ice cream.

Chef's Note: If not using pie crust right away, pie crust may be frozen for later use; wrap in plastic and freeze. You can fill a frozen pie crust and put into the bottom third of a preheated oven, without thawing, and bake as normal.



Rugelach

Ingredients

Filling:

Walnuts, chopped

3 Tbsp. white sugar

3 Tbsp. brown sugar

½ tsp. cinnamon

½ cup seedless raspberry jam or seedless jam of choice

¼ cup mini chocolate chips, optional

Cookie Dough:

½ cup butter, room temperature

4 oz. cream cheese, room temperature

1½ cup (210 g.) Pamela's All-Purpose Flour Artisan Blend

¼ tsp. salt

½ tsp. baking powder

1 tsp. vanilla

2 Tbsp. sugar

1 egg, optional for egg wash

Sugar crystals, optional to sprinkle on top before baking

Courtesy of [Pamela's](#).

Directions

1. Mix all filling ingredients (except jam & mini chocolate chips) together and set aside.
2. Put butter, vanilla and cream cheese in the bowl of a stand mixer, and mix together with the paddle.
3. In a small bowl whisk together flour, salt, baking powder and sugar. Add dry ingredients to butter and cream cheese mixture and mix on low until dough comes together and wraps around the paddle, about 2 to 3 minutes.
4. Remove dough from bowl and divide in half. Cover or wrap half the dough while working with the other half. Pat dough into a disk on a large piece of parchment at least 12" wide, on the rolling surface. Cut another piece of parchment for the top. Roll thinner and thinner; flip over and peel back the paper, roll, flip and roll again, releasing from the parchment to allow the dough to grow, as you roll. Do this many times. You want the dough very thin and about a 12" circle.



Rugelach

Directions

5. Peel the paper off the bottom and put a fresh piece on the bottom side of the dough. Remove the top piece. Be very gentle, so you don't press down on the dough.
6. Spread $\frac{1}{4}$ cup jam on the dough out to the edges. You can drop by teaspoons around the dough then gently brush it to cover the whole dough. Sprinkle half the filling all over the dough. Do not fill the center too full; it will be the point on your cookies. At the edge of the circle it is good to have a fair amount within a $\frac{1}{4}$ " of the edge; it will help give the cookie height.
7. If using mini chocolate chips, now is the time to sprinkle the chips over the jam, but not in the middle. They are best if closer to the outside to help hold the shape, and easier to cut and roll.
8. Now that everything is on the dough, it is time to cut it. You are going to end up with 16 cookies per dough. Use a long straight knife or a rolling pizza cutter. Start by cutting the circle in half, then quarter turn and cut again to make 4 equal pieces. Then cut those in half, and so on, until you have sixteen $1\frac{1}{2}$ - 2" pie shape pieces.
9. Place a piece of clean parchment on a sheet pan. The first two are a bit difficult, because they are so close together, but after those two it gets much easier. Start at the edge; roll it over onto itself, from edge to point. It may crack on the first roll, but should stay together after that. Place on parchment lined sheet pan leaving room between cookies. Use a metal spatula or offset spatula to move; they are delicate. Do this with all 16 and refrigerate to get firm (or put in freezer if baking at another time). If dough gets too soft and hard to work, put in the refrigerator until it firms up a little, 10 minutes or so. Repeat with the second dough.
10. Preheat oven to 350°F. Before cooking, brush the cookies with egg wash (1 egg yolk mixed with 1 Tbsp. water) and sprinkle with large sugar crystals. This is not required, but adds a nice texture and sweetness to the cookies. Bake cookies in the center of the oven for 23-27 minutes, until golden brown. Cool on a wire rack.
11. These cookies are best baked the day you make them, or freeze for baking another day. These cookies freeze beautifully; just thaw for 20-30 minutes before baking in preheated oven.
12. Store baked cookies in an airtight container with wax paper in-between the layers.

Chef's Note: Many times I change the flavor for the second batch. If someone is allergic to nuts, leave that out of the filling and use the mini chocolate chips. Be creative with your flavors, anything goes.



Hot Chocolate

Ingredients

- 4 cup your favorite dairy-free milk
- 1 cup Enjoy Life Semi Sweet Mini Chips

Courtesy of [Enjoy Life](#).



Directions

1. Bring the dairy-free milk to a simmer in a small saucepan. Remove from heat and whisk in the Enjoy Life Semi Sweet Mini Chips.
2. Pour into four mugs and enjoy!



Falafel-Style Chickpea Balls

Ingredients

- 2 packets Baby Mum-Mums, any type
- 1 (15 oz.) can chickpeas
- 2-3 Tbsp. fresh parsley, finely chopped
- ½ Tbsp. olive oil
- 1 tsp. garlic powder
- 1/8 tsp. salt

Courtesy of [Baby Mum-Mum](#).



Directions

1. Drain and cook chickpeas per instructions.
2. Mash and blend chickpeas while warm.
3. Roll Mum-Mums with rolling pin until they are a breadcrumb consistency.
4. Add Mum-Mums to chickpea mixture, along with fresh basil and olive oil.
5. With clean hands, roll the mixture into golf-ball size balls. Lay on foil or lined baking sheet and bake at 350°F for about 15 minutes on middle shelf until slightly crispy on top.
6. For a little added crunch, place under broiler that last 2 minutes of cooking.
7. Let cool and serve.

