

Gluten Free Chocolate Fudge Bars

Ingredients:

1 cup butter whipped
1 16 oz. package of almond meal
1 cup brown rice flour
1 can sweetened condensed milk
2 cup choc chips
1 cup chopped walnuts or pecans whatever is your favorite

Directions: Mix the butter, almond meal, and rice flour together until a crumbly paste forms. Press a little more than half of this mixture into a greased pan and bake for 15 minutes at 350 in a 9" x 13" baker. While that is in the oven, melt the chips in a saucepan with the milk over low heat. Pour the chocolate mixture over the hot crust. Add the chopped nuts to the remaining crust mixture & crumble over the top of the fudge mixture. Put them in the oven and bake for another 15 minutes at 350. Let them cool and cut into squares. TIP: these freeze really well if you want to make them ahead of time.

Peanut Butter Cookie

Ingredients:

1 cup shortening
1 cup peanut butter
1 cup brown sugar
1 cup white sugar
2 eggs
1 teaspoon vanilla
2 tablespoon coconut milk
1 cup almond flour
1 cup brown rice flour
1 cup pastry flour (see mix in note below)
1 teaspoon baking soda
½ teaspoon salt
*Bag chocolate chips OR mini M & M's

Directions: Cream together the shortening, peanut butter, sugars, eggs, vanilla, and milk. Now mix in the dry ingredients: flours, baking soda, and salt to the wet ingredients. Here is where you can either leave them plain OR add chocolate chips or mini m&m's. Drop by spoon and bake 350 degrees for 8-10 minutes.

***NOTE - To make the Pastry Flour: 1 one-pound bag sorghum flour, 1 one-pound bag white rice flour, 1 one-pound bag of potato flour.

Chris Pryme's Butterballs Cookies (walnut shortbread cookie rolled in confec sugar)

Ingredients:

1 cup softened butter
1 cup confectioner sugar
1 teaspoon vanilla
1 cup finely-chopped walnuts
3 cups flour

Directions:

Cream together butter, sugar, and vanilla. Once it's well-mixed, add walnuts, and flour. The dough will be stiff and crumbly: form together in one-inch balls. Bake at 350 for 10-12 min until the bottom gets golden

brown. Let it cool. While the cookies are warm to the touch (not hot), roll in confectioner's sugar. Let them cool completely and roll them, one last time, in the confectioner's sugar, until they are completely snow-white. Set on wax paper, store in lock and lock!

S'More Fudge

Ingredients:

1 14 oz. can sweetened condensed milk
1 Tablespoon Butter
3 cup choc chips
1.5 cups of chopped graham cracker
1.5 cups of mini marshmallows

Directions:

Line a 13" x 9" pan with wax paper. Now spray cooking spray over the top of the wax paper. Set aside. Melt condensed milk, butter, and chocolate chips on low burner. Remove from heat and stir in graham crackers and mini marshmallows. Spread mixture into the wax-papered pan. Cover and let it set-up over night at room temperature. Feel free to chop up more grahams and marshmallows to garnish the top, if you like!

***NOTE - Substitute peanuts for the graham crackers and you have Rocky Road Fudge

Toffee Bars

Ingredients:

1 cup butter
1 cup brown sugar
12 oz bag choc chips
saltine crackers to cover bottom of pam
1 cup crushed walnuts

Directions:

10X 15 cookie sheet (med size)

Spray cookie sheet with pam and line the bottom with saltine so the whole pan is covered. Then on stove put butter and brown sugar in pan and over med heat bring to boil and stirring constantly let boil over med heat for 5 min. While still hot pour over saltines make sure you pour slow so all the saltines get covered evenly. Bake 400 degree oven for 5 min. When you take out sprinkle the choc chips over the hot toffee they will melt and as they melt spread to evenly coat the toffee. Then sprinkle the walnuts over top. I put them in the freezer for half an hour so they are totally cold. Then they will snap out and you can break into all odd shaped pieces. I'll store in my freezer for up to 6 months. Great make ahead cookie.

Holiday Sauce

Ingredients:

1 cup grape or blueberry jelly
1 cup chili sauce
A couple shakes red pepper flakes

Directions:

Heat on slow until all blended.

I put in a larger pan so then I can add my meatballs, little franks, chicken wings or whatever meat you want to use at a cocktail party.

*** This is also a great sauce to bake with meatloaf, pork chops and chicken.

**Information provided by Chris Pryme.*