

SIMPLY GOOD BY Lisa Radi

Monday, February 10, 2020

GLUTEN-FREE RECIPES

GLUTEN-FREE PIZZA

Ingredients

Dough

1 1/3 c. Bisquick gluten-free mix
½ tsp. Italian seasoning or dried basil
½ c. water
1/3 c. oil
2 eggs, beaten

Toppings

1 c. Stubbs gluten-free BBQ sauce
1 c. sliced grilled chicken
¼ c. julienne-sliced red onions
¼ c. julienne-sliced green peppers
¼ c. diced fresh pineapple
1 ½ c. shredded mozzarella cheese

Instructions

Heat oven to 425°F. Grease 12-inch pizza pan. Stir Bisquick mix, Italian seasoning, water, oil, and eggs until well-combined. Spread in pan.

Bake 15 minutes (crust will appear cracked). Spread BBQ sauce over crust. Top with chicken, vegetables, and cheese. Bake 10 to 15 minutes longer or until cheese is melted.

Notes

You may substitute any vegetables or meat you wish. The meat should be non-processed to be gluten-free.

DEEP DARK CHOCOLATE FUDGE COOKIES

Ingredients

1 ½ c. Enjoy Life semi-sweet mini chips	½ c. cocoa powder, unsweetened
3 large egg whites, room temperature	1 T. cornstarch
2 c. powdered sugar, divided	¼ tsp. salt

Instructions

Preheat oven to 350°F. Spray two large baking sheets with nonstick spray. Melt one cup chocolate chips in glass bowl in microwave, stirring twice, for 1 minute. Cool slightly (this is best done by putting the chocolate in the fridge or freezer for a few minutes).

Using an electric mixer, beat egg whites in large bowl to soft peaks. This may take a couple of minutes, so be patient. Gradually beat in ½ cup powdered sugar. Continue beating until mixture resembles soft marshmallow crème.

Whisk one cup powdered sugar, cocoa, cornstarch, and salt in medium bowl to blend. On low speed, beat dry ingredients into meringue. Stir in lukewarm chocolate and ½ cup chocolate chips (if you like it extra chocolatey then feel free to add more). Dough will become very stiff as it cools.

For best results, let the dough sit over-night to ensure it is easy to work with when rolling the cookies.

Place ½ cup powdered sugar in bowl (there is a lot of left-over powdered sugar, so it you don't want to waste it then just add the sugar as you need it). Roll one rounded tablespoon into a ball; roll in sugar, coating thickly. Place on prepared baking sheet. Repeat with remaining dough, spacing two inches apart.

Bake until puffed and tops crack—about 10 minutes. Cool on sheets on rack for 10 minutes. Transfer to rack; cool.