

Gluten-Free



Wheat-Free

Banana Bread

Ingredients:

211 g (2/3 Cup)	Steve's GF Cake Flour Blend
114 g (1/2 Cup + 1 tbsp)	Granulated Sugar
114 g (1/2 Cup + 1 tbsp)	Brown Sugar
114 g (1/2 Cup)	Butter (melted)
2	Large Eggs
6 g (1 tsp)	Baking Soda
1.5 g (1/4 tsp)	Salt
120 g (1/2 cup)	Sour Cream
2 TSP (9 g)	Vanilla Extract
3	Very Ripe Bananas (mashed)

Method:

1. Preheat oven to 350°F or 325°F convection.
2. In a mixing bowl, mix the Steve's GF Cake Flour Blend, Salt, and Baking Soda together.
3. In a bowl fitted for an electric stand mixer, mix the melted butter, brown sugar and granulated sugar together using the paddle on medium speed. Then add the bananas, eggs, vanilla extract and sour cream and mix till well incorporated.
4. Slowly add the dry ingredients to the wet mixture and mix until smooth.
5. Pour into a standard 9x5 inch bread pan and bake for 1 hour.



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Caramel Apple Dumplings

Ingredients:

Dumpling Dough:

297 g	Authentic Foods Steve's GF Cake Flour
150 g	Granulated Sugar
28 g	Baking Powder
1.25 g (1/4 tsp)	Salt
74 g	Butter (chilled and cut into 1/2 inch cubes)
360 g	Heavy Cream

Caramel Sauce:

440 g	Granulated Sugar
1 cup	Apple Cider
3 large	Granny Smith Apples
15 g	Butter

Method:

Step 1:

Heat oven 350 ° for still oven or 325 ° for convection.

For dumpling dough. Measure Flour, sugar, baking powder and salt together in a mixing bowl. Cut butter into dries until butter is the size of a small pea. Fold in heavy cream and mix until a soft dough forms and there are no traces of flour. Scoop into 1/4 cup sized mounds and set aside.

Step 2:

Peel and core apples. Cut into half inch slices and set aside. In a medium brazier or shallow sided saucepan with on medium heat rain sugar a 1/3 a cup at a time waiting between addition to let the sugar melt. Be careful with the heat as you do not want to let the sugar scorch or the flavor will be bitter. When sugar has turned a medium amber and is evenly dissolved pour in half the apple cider being careful not to let the caramel boil over. Add the additional cider and reduce on medium high heat approximately 5 minutes. Pour into heat proof bowl. In the same pan over medium heat add the tablespoon of butter till it sizzles. Pour in apples and three tablespoons of sugar and cook till golden brown and semi soft.

Step 3:

In a 9x12 casserole pan pour apple caramel and spread evenly over the bottom. Distribute apples evenly over the caramel. Arrange dumplings over the top leaving space between them. Brush a bit of cream over the dumplings and top with raw sugar. Bake until the dumplings are a golden brown and caramel is bubbling between them. Cool slightly and serve warm with whipped cream or vanilla ice cream.



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Carrot Cake (makes 9-inch cake)

Ingredients:

165 g	Steve's Cake Flour
75 g	Authentic Foods Almond Meal
¾ tsp	Baking Powder
½ tsp	Baking Soda
1 tsp	Salt
1 tsp	Ground Cinnamon
3	Large eggs
120 g	Vegetable Oil
270 g	Granulated Sugar
50 g	Golden Raisins
150 g	Finely Shredded Carrots (pressed to remove juice)

Method:

Mix cake flour, almond meal, baking powder, baking soda, salt, and ground cinnamon together and set aside. Whisk together eggs and sugar in a large mixing bowl then whisk in oil until emulsified. Stir in carrots, walnuts, and raisins. Fold in dries and mix until evenly incorporated. Scrape batter into a 9" cake pan lined with parchment. Bake approximately 25 minutes at 350°F still or 325°F convection until center springs back when pressed.



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Chocolate Cake

Ingredients:

Cake:

1 cup	Hot Coffee
¾ cup	Milk; room temperature
335 g	Sugar
275 g	Steve's Gluten Free Cake Flour
50 g	Cocoa Powder (non-alkalized)
50 g	Bittersweet Chocolate
1 tsp	Baking Soda
1 tsp	Baking Powder
½ tsp	Salt
3 large	Eggs
½ cup	Vegetable Oil
1 tsp	Vanilla Extract

Buttercream:

86 g	Unsalted Butter; melted
70 g	Cocoa Powder
1 lb	Confectioners' Sugar; sifted
2 tsp	Vanilla Extract
¾ tsp	Salt
6 Tbsp	Milk; room temperature

Method:

For Cake:

Preheat oven to 350°F still or 325°F convection.

Sift together cake flour, baking soda, baking powder, and salt and set aside. Pour hot coffee over cocoa powder and chocolate and stir till smooth. Whisk in milk, vegetable oil, and vanilla extract. In a stand mixer with whisk attachment beat sugar and eggs until pale and fluffy. Working in alternate batches starting and ending with dries (dry, wet, dry, wet, dry) mix in dry mix and chocolate mix being sure to scrape down the sides of the bowl. Divide batter into two 9-inch sprayed cake pans. Bake 25-30 minutes until the center of the cake springs back when pressed lightly. Let cool thoroughly before frosting. May be made a day ahead and wrapped tightly.

For Frosting:

In a stand mixer fitted with a paddle beat melted butter and cocoa powder together until smooth then beat in vanilla extract, milk and salt. Adding a cup at a time beat in confectioners' sugar till light and fluffy. Frost cake and decorate as desired.

**To make vegan, replace the eggs with a vegan egg replacer. Substitute the milk for hot coffee.



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Coffee Crumb Cake

This tender moist cake with an inner swirl of cinnamon, and streusel topping pairs perfectly with coffee. It's a great way to start your day.

Ingredients:

Cake

1 7/8 Cup (300 g)	Authentic Foods Steve's GF Cake Flour Blend
4 TBSP (57 g)	Butter (Room Temp.)
4 TBSP (57 g)	Vegetable Oil (Recommended Light Olive Oil)
4 TBSP (48 g)	Brown Sugar
1 TSP (5 g)	Salt
3/4 TSP (3.6 g)	Authentic Foods Vanilla Powder
2	Large Egg (beaten)
1/2 Cup (120 g)	Yogurt/Sour Cream/Greek Yogurt
1 Cup (200 g)	Granulated Sugar
3/4 Cup (190 g)	Milk
2 1/2 TSP (10 g)	Baking Powder

Cinnamon Sugar Filling

1/2 Cup (100 g)	Brown Sugar
2 TBSP (10 g)	Cinnamon (Recommend Ceylon or Saigon)
1 TBSP + 1 TSP (10 g)	Cocoa Powder

Streusel Topping

1/2 Cup (100 g)	Sugar
1/2 TSP (2.5 g)	Salt
5 TBSP (60 g)	Authentic Foods Steve's GF Cake Flour Blend
1 TBSP (5 g)	Cinnamon (Recommend Ceylon or Saigon)
1/4 Cup + 1 TBSP (65 g)	Butter (Cold)

Method:

1. Preheat your oven to 350F and prepare an 8 inch x 8 inch pan, lined with parchment paper that is hanging out over the top. You'll use the parchment paper to lift the cake out of the pan when it's cooled.
2. Make the streusel by using an electric stand mixer to blend the butter (cut into small cubes),



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- salt, sugar, cinnamon, Steve's GF Cake Flour Blend until the mixture is mealy. Store it in the fridge, while you make the rest of the cake.
3. Make the filling in a separate bowl by mixing the brown sugar, cinnamon, and cocoa powder together.
 4. Now, using your electric stand mixer, cream the butter, oil, brown sugar and cane sugar.
 5. While you're creaming the butter, mix together Steve's GF Cake Flour Blend, Baking Powder, Authentic Foods Vanilla Powder, and salt in one bowl. In a separate bowl, beat the eggs, yogurt, and milk together. (If you're substituting vanilla extract for Vanilla Powder, mix the vanilla extract with the liquids here).
 6. Once the butter is creamed add 1/3 of the flour mixture, then once it's incorporated add 1/3 of the liquid mixture. Repeat this until you finish all of the liquid mixture and you have a nice, smooth batter.
 7. Immediately, pour half of it in the baking pan on top of the parchment. Then sprinkle the cinnamon filling evenly over the batter and add the rest of the batter on top of the filling. Finally sprinkle the streusel on top and bake for 40-50 minutes. Until the top of the cake feels firm and a toothpick comes out clean.
 8. Allow to cool for half an hour, then remove from cake pan using the parchment paper. Allow the cake to finish cooling and enjoy!



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Fudge Brownies

Ingredients:

131 g	Steve's GF Cake Flour
4.5 g	Salt
27 g	Cocoa Powder
234 g	Bittersweet Chocolate
171 g	Unsalted Butter
194 g	Sugar
81 g	Brown Sugar
3	Large Eggs
1.5 tsp	Vanilla Extract
20 g	Hot Water

Method:

Over a bain marie melt butter and chocolate together stir to combine and keep warm. Separately, in a large bowl, whisk eggs then whisk in sugar and vanilla extract. Sift flour, cocoa powder, and salt. Stir chocolate and butter mixture into egg mixture till emulsified. Fold in dries be careful not to over mix then fold in hot water. Batter should be shiny and emulsified. Pour into a 9x9in pan lined with parchment and bake 325° convection or 350° still oven for approximately 25-30 mins.



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Gingerbread Blondies

Ingredients:

426 g	Steve's GF Cake Flour
290 g	Butter
454 g	Light Brown Sugar
3	Eggs, room temperature
1	Egg Yolk, room temperature
½ cup	Molasses (not blackstrap)
½ tsp	Baking Soda
1 tsp	Baking Powder
2 tsp	Ground Ginger
2 tsp	Ground Cinnamon
½ tsp	Nutmeg, freshly grated
½ tsp	Ground Cardamom
¼ tsp	Ground Cloves
1 tsp	Kosher Salt
4 tbsp	Water, room temperature
2 oz	Crystalized ginger, chopped coarsely
11 oz	Good Quality White Chocolate Chips

Method:

Step 1:

In a medium saucepan over medium brown butter, whisking to keep milk solids from sticking to the bottom of the pan. Pour into mixing bowl and let cool to room temperature. Can be made in advance and kept chilled. Bring to room temperature before using if it has been chilled.

Step 2:

Preheat oven to 350° or 325°. Grease and line a 9"x13" pan. Measure Flour, baking soda, baking powder, spices and salt together and stir to incorporate. Set aside. In a stand mixer, paddle together browned butter and brown sugar on medium low speed. Pour in molasses and mix till combined. Add eggs and yolk one at a time mixing well after each addition. With the mixer still on pour in dries then drizzle in water and mix scraping sides till well incorporated. Lastly add crystalized ginger and white chocolate and mix till combined. Spread into the pan and bake approximately 35 minutes until sides are set but the center is still gooey. Let cool to room temperature before cutting into squares. Dust with powdered sugar. Can be kept refrigerated for up to a week.



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Graham Cracker

Ingredients:

183 g	Steve's GF Cake Flour
40 g	Authentic Foods Brown Rice Flour
¼ tsp	Salt
½ tsp	Baking Powder
½ tsp	Baking Soda
1 tsp	Ground Cinnamon
80 g	Brown Sugar
100 g	Refined Coconut Oil, room temp
3 tbsp	Honey
1/3 cup	Water, Ice Cold

Method:

In a medium bowl scale out flours, salt, baking powder, baking soda, ground cinnamon, and brown sugar. Separately whisk together honey and water till combined. Using a fork or pastry blender cut in coconut oil into the dries until you have the texture of a course meal. Blend in honey water until dough is hydrated and comes together when pressed. Work into a loose ball and wrap in plastic. Once the dough is chilled roll between two sheets of parchment pressing together as needed if crumbly. Roll to about a ¼ inch and transfer to a cookie sheet keeping the parchment under dough to bake upon. Cut into rectangles (no need to separate) and use a toothpick or fork to make graham cracker patterns in each rectangle. Bake 300° convection oven or 325° still oven for 22 minutes. Once time is up turn off oven leaving crackers inside to dehydrate approximately 45-1 hour. Cool and enjoy or wrap up for later. The dough can also be made, rolled, and kept frozen wrapped in plastic for later use.



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Orange Olive Oil Cake with Orange Glaze

A sandwich bread like the famous Wonder Bread, but with nutritional value. Made with

Ingredients:

85 g	Steve's GF Cake Flour Blend
120 g	Granulated Sugar
2 g	Salt
1/8 tsp	Baking Soda
1/8 tsp	Baking Powder
85 g	Olive Oil
80 g	Ricotta
21 g	Milk
1 large	Egg
1/2	Oranges Zested
17 g	Orange juice
15 g	Amaretto

Glaze:

50 g	Powdered Sugar
pinch	Orange zest
12 g	Orange Juice
1/4 tsp	Olive oil
pinch	Salt

Method:

1. Preheat oven to 350°F or 325°F convection.
2. Spray 6" round cake pan and line bottom with parchment.
3. Measure Steve's GF Cake Flour Blend, salt, baking powder, and baking soda, stir to combine and set aside.
4. Measure orange juice, amaretto, olive oil and zest together and set aside.
5. In a large mixing bowl whisk together eggs and sugar till light and fluffy.
6. Whisk in olive oil mixture till well combined.
7. Whisk in ricotta and milk till combined.
8. Fold in the flour mixture until combined.
9. Pour into a pan and bake until center of cake springs back slightly and a tooth pick pricked in the center comes out clean (approximately 20-25 minutes).
10. To make the glaze, mix powdered sugar, salt and orange zest in a medium bowl. Then slowly whisk in orange juice and oil to make a smooth pourable glaze.



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Chocolate Peppermint Sugar Cookies (Thin Mints)

Ingredients:

105 g	Steve's GF Cake Flour Blend
62 g	Granulated Sugar
1	Large Egg White
½ tsp	Peppermint Extract
78 g	Butter, room temp.
20 g	Cocoa Powder, sifted
1/8 tsp	Baking Powder
1/8 tsp	Salt
2 ½ tsp	Water
1/3 Cup	Mini Chocolate Chips (optional)

Method:

Cream Butter and Sugar until just incorporated. Mix in egg white and peppermint extract and mix till combined. With the mixer on add in dry ingredients and sprinkle in water. Add chocolate chips if desired and mix till dough forms. Either roll between 2 sheets of parchment for cut out cookies or roll into a log. Chill the dough well before baking. Bake 350° still over or 325° convection till the dough feels firm when pressed.



Gluten-Free Made Tasty & Easy with the Ultra-Premium

Gluten-Free White Cake

By Authentic Foods



Ingredients:

1 1/3 Cups (6 oz.)	Steve's GF Cake Flour Blend
1.5 Tsp	Baking Powder
1/2 Tsp	Authentic Foods Vanilla Powder (can substitute 1:1 for Vanilla Extract)
1/2 Tsp	Salt
6 Tbsp (3 oz.)	Unsalted Butter (softened)
3/4 cup + 1 Tbsp	Baker's Sugar
1	Large Egg
2	Egg Whites (2 oz.)
1/2 Cup (4 oz.)	Milk

Method:

(Pre-heat the oven to 350° F.)

1. In a medium bowl, combine the dry ingredients together and mix till they are evenly dispersed throughout.
2. In the bowl of an electric stand mixer using the whisk attachment, cream the softened butter and sugar for 5 minutes.
3. Slowly add the egg whites and then the beaten egg until the mixture is combined well.
4. Add the dry ingredients and mix on low until they are slightly absorbed into the mixture.
5. Then add the milk in 1/4 cup increments and mix on medium speed to incorporate air into the batter.
 - a. Scrape down the sides of the bowl as needed during the mixing process. Continue adding the remaining milk making sure each time it is absorbed into the mixture. The batter will be light and fluffy when completed.
6. Pour into a 6 or 8 inch cake pan lightly sprayed with oil. Let it sit for 5 minutes before putting it in the oven.
7. Bake for 35-40 minutes until the center has risen into a nice dome and the cake is light and golden brown.



Holiday Whoopie Pies By Authentic Foods

Ingredients

Cookies:

1 1/2 cup	Steve's GF Cake Flour Blend
1 1/2 teaspoon	Baking Soda
1/2 teaspoon	Baking Powder
1/2 teaspoon	Salt
1/2 teaspoon	Nutmeg, freshly grated
1/2 stick (2oz)	Unsalted Butter, softened
1/2 stick (2oz)	Shortening
1/2 cup	Superfine Sugar (baker's sugar)
1/2 cup	Brown Sugar
1/8 teaspoon	Authentic Foods Vanilla Powder (or 1/2 teaspoon of vanilla extract)
1	Large Egg
3/4 cup	Egg Nog

Filling Ingredients:

1/2 cup	Unsalted Butter, softened
1 1/4 cup	Powdered Sugar
1 cup (104g)	Marshmallow Cream
1/2 teaspoon	Peppermint Extract

Method:

Cookies:

1. Pre-heat the oven to 350F.
2. In a medium size bowl, combine flour, baking soda, baking powder, salt, nutmeg, and vanilla powder then mix well.
3. In a stand mixer fitted with a paddle attachment, cream the butter, shortening, sugar, and brown sugar for 5 minutes until creamy.
4. Slowly add the beaten egg until well combined.
5. Add the flour mixture a little at a time, making sure the flour is well combined each time it is added.
6. Add the egg nog in 1/4 cup increments.
7. Once the everything is well incorporated, drop small heaping teaspoons of batter onto a baking sheet.
8. Bake for 18-20 minutes until the cookies are medium, golden brown. Allow to cool on a wire rack. Once completely cooled, sandwich the filling between two cookies.

Filling:

1. In the bowl of a stand mixer, fitted with the paddle attachment, cream the butter and powdered sugar until it develops into a creamy texture.
2. Add the marshmallow cream and mix well. Then add the peppermint extract and mix well.
3. Once the cookies are completely cooled, place a little filling on one side of the cookie, sandwich it with another cookie and enjoy!



Gluten-Free Profiteroles

By Della Gossett
Executive Pastry Chef *Spago's Beverly Hills*

Ingredients:

2 C.	Whole Milk
8 oz.	Butter
2 ¼ C. plus 2 Tbs.	<i>Authentic Foods Gluten Free Steve's GF Cake Flour Blend</i>
2 Tbs.	Sugar
1 tsp.	Salt
½ tsp.	Lemon Zest
¼ tsp.	Nutmeg, Grated
9 ea	Large Eggs
Egg wash:	
1	Egg
1	Egg Yolk
Pinch	Salt

Method:

Pre-heat oven to 350 F – Convection Oven

Line 2 sheet pans with parchment paper

1. Whisk together, the flour, sugar and salt. Set aside.
2. In a medium sauce pot, bring milk, butter, nutmeg and lemon zest to a simmer.
3. Add the flour mixture all at once.
4. Constantly stir dough with a wooden spoon. Cook for about 2 minutes until the dough comes together on a ball.
5. Put mixture into the bowl of a stand mixer, fitted with paddle attachment.
6. Start beating on medium speed. After 1 minute, add each egg one at a time until they are incorporated.
7. Using a piping bag and a large round tip, pipe 1 ½ inch mounds of onto sheet tray. Leave about 2 inches between each puff.
8. Brush each puff with well blended egg wash
9. Bake in a pre-heated oven for approximately 15 minutes until the puffs start to brown
10. Turn half way through baking. Lower the temperature to 325 and continue to bake until the puffs are a deep golden brown, approximately 10 minutes
11. Cool
12. Slice puffs in half and fill with your favorite ice cream. Top with chocolate sauce.

**These baked puffs can be frozen and reheated in the oven



**Chocolate Hazelnut “Man Kisses”
 (“Baci d’Uomo”)
By Shannon Swindle
Executive Pastry Chef *Craft Los Angeles***

Ingredients:

1/3 Cup	Dutch-Processed Cocoa Powder
3/4 Cup + 2 Tbsp	Butter
1.25 Cup	<i>Authentic Foods Gluten Free Steve’s GF Cake Flour Blend</i>
1.5 Cups	Toasted Hazelnuts, skin on
1/2 tsp.	Salt
1 Cup	Granulated Sugar

Method:

Pre-heat oven to 350 F – Convection Oven

1. Grind the hazelnuts with 1/3 of the sugar in a food processor until finely ground.
2. Sift the gluten free flour and cocoa powder together.
3. Combine all ingredients in the bowl of an electric mixer, fitted with the paddle attachment, and mix until well combined.
4. Chill the dough until firm enough to scoop, then scoop with a 1/2-ounce ice cream scoop or melon baller, roll into balls, and bake at 350F conventional oven for about 20 minutes, or until firm on top. Cookies will crisp as they cool.



Gingerbread Man Cookies with Royal Icing

By Authentic Foods

Ingredients

Gingerbread:

1 3/4 cup (280g)	Steve's GF Cake Flour Blend
1 stick (4 oz.)	Unsalted Butter (softened, room temperature)
1	Large Egg
1/2 cup	Dark Brown Sugar
1/3 cup + 1 tablespoon	Molasses
1 teaspoon	Baking Powder
3/4 teaspoon	Baking Soda
1/4 teaspoon	Salt
1/2 teaspoon	Powdered Ginger
1/4 teaspoon	Cinnamon
1 pinch	Dried Cloves (may be substituted with allspice)
1/4 teaspoon	Authentic Foods Vanilla Powder (may be substituted for 1 tsp of vanilla extract)

Royal Icing:

1/4 cup	Pasteurized Liquid Egg Whites
2 cups	Confectioners' Sugar (Powdered Sugar)
1 teaspoon	Lemon Juice
Food coloring, fruit powder or yogurt powder (optional)	

Method:

Gingerbread:

1. Combine all the dry ingredients except for the brown sugar and molasses.
2. In a standing electric mixer fitted with a paddle, on medium speed, cream the butter and brown sugar together. Then add the molasses and continue to mix the ingredients till well combined. Add the egg and mix on medium speed till fully combined.
3. Turn the mixer down to low speed, add the dry ingredient mixture in 3 equal batches and mix till evenly combined. Then mix for one more minute.
4. Form the dough into a block and cover in plastic wrap. Refrigerate until the dough is lightly chilled (about 1 hour).
5. Roll out the dough on a lightly floured work surface. Cut out your shapes and place onto a parchment paper lined baking sheet.

6. Bake in a pre-heated oven at 325F for 12-17 minutes. Cool on a wire rack before decorating with royal icing.

Royal Icing:

1. In a standing mixer fitted with a paddle, mix the egg whites until soft peaks form.
2. Add sugar and mix until smooth. Add lemon juice and mix until smooth. Add food coloring or powder if desired and mix until your ideal shade is reached.
3. Pipe the frosting onto the cookies using a pastry bag or a zip-top freezer bag with a small hole cut into a corner. Allow icing to harden and store the cookies in a tightly sealed container at room temperature.



Gluten-Free Vegan Vanilla Cake By Authentic Foods

Ingredients:

1 lb	Vanilla Cake Mix
2 oz	Vegetable Shortening (Spectrum)
1.5 g	MCMP
1.5 g	Baking Soda
¼ TSP	Vanilla Powder
10 oz	Almond Milk (Other Vegan Liquid Milk Substitute)

Method:

1. In a bowl, mix the Vanilla Cake Mix, Baking Soda, MCMP and Vanilla Powder together.
2. Using an electric stand mixer fitted with a paddle, blend the spectrum with the mixture above.
3. Once well, combined, slowly add the almond milk, until the batter develops a mousse like consistency.
4. Pour the batter into a greased cake pan and bake at 350 Degrees for 30-40 minutes.
5. Remove from cake pan and allow to cool on a cake rack.