

# Best of Santa Monica Farmers' Market

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## Casa Del Mar – Gluten Free Holiday Cookie

9oz Sugar	1 lb 7oz Gluten Free Flour
9oz Brown Sugar	1 tsp Baking Soda
14oz Butter	1 tsp Baking Powder
4 Eggs	10oz Pecans, Chopped and Toasted
½ oz Vanilla	1 lb White Chocolate Chips
	1 lb Dried Cranberries

- 1) Cream together sugars and butter in a mixing bowl.
  - 2) Add eggs and vanilla and mix until smooth.
  - 3) Add Flour, baking soda, and baking powder and mix until smooth.
  - 4) Add Pecans, white chocolate chips, and dried cranberries and mix until evenly distributed.
  - 5) Bake at 300° for 7-10 minutes.
- Makes about 32 cookies

## Date Loaf Cookies

2 cups sugar	1 stick butter
¾ cup heavy cream	2 cups pecans, toasted and chopped
8 oz. chopped dates	1 T. vanilla

- 1) In a saucepot, bring sugar and cream to soft ball stage(248°).
- 2) Add dates and cook together for 2 to 3 minutes.
- 3) Add butter, nuts and vanilla and beat until firm(no longer glossy).
- 4) Pour onto parchment paper sprinkled with powdered sugar. Allow to harden and slice.

## Cranberry Pumpkin Bread

*You can make this into muffins as well- this recipe makes 18-24 muffins and bake for about 20-25 minutes to do so.*

1- 2/3 cups flour	1 tsp ground ginger or ¼ tsp fresh grated ginger
1 tsp baking powder	1 cup fresh roasted or steamed pumpkin
1 tsp baking soda	1 cup vegetable oil (we like grapeseed)
½ tsp salt	1- 1/2 cups sugar
1 tsp cinnamon	3 eggs
1 tsp orange zest	1 cup fresh or frozen cranberries

- 1) Whisk together the flour, salt, zest, baking powder, baking soda, cinnamon and ginger.
- 2) In a large bowl, whisk together the pumpkin, oil and sugar.
- 3) Add the eggs one at a time and beat until smooth.
- 4) Carefully fold in the dry ingredients and mix until just barely combined.
- 5) Pour into cupcake liners or small loaf pans and cover with cranberries, sugar and zest. Bake at 325° for about 25 minutes.