



Candied Orange Peel

6 thick-skinned Valencia or Navel Oranges
4 ½ cups Sugar, plus extra for rolling
1 ½ cups Water

Score oranges into quarters, cutting down only into the peel (not the fruit). Peel the skin and pith into large pieces reserving the orange for another recipe. Cut the peel into ¼" wide strips. Put the orange peels in a large saucepan with cold water to cover & bring to a boil. Pour off water. Repeat a second time. Drain peels and set aside.

Whisk the sugar with 1½ cups of water. Bring to a simmer and cook for 8 to 9 minutes (230 to 234°F on candy thermometer). Add the hot peels and simmer, gently reducing heat to retain a simmer. Cook until the peels get translucent, about 45 minutes. Resist the urge to stir the peels or you may introduce sugar crystals into the syrup. If necessary, swirl the pan to move the peels around. Drain the peels. Save the syrup for iced teas. Roll the peels in sugar and dry on a rack for 4 to 5 hours. (Or skip rolling in sugar and dry peels on a rack. Once dry, dip in your favorite chocolate.) Store in an airtight container. Yields about 2 cups of peels.

GF Peanut Butter Cookies

1 ½ cup peanut butter (smooth, no-stir)
4 TBLS unsalted butter, chopped
1 ½ cup All Purpose Gluten Free Flour Blend
½ tsp Xanthan Gum (omit if flour blend already contains it)
1 tsp Baking Soda
½ cup granulated sugar
2 large Eggs
Melted Chocolate (milk, dark, semi-sweet) for dipping, if desired

1/4 tsp kosher salt
½ cup packed Light Brown Sugar
1 tsp Vanilla extract



Preheat oven to 350 degrees. In a microwave safe bowl, combine peanut butter and chopped butter. Microwave at 30 second intervals and stir until melted & smooth. In a large bowl, combine GF flour, xanthan gum, baking soda, salt, granulated sugar & brown sugar. Whisk well to work out any lumps. Create well in center and pour melted peanut butter mixture. Add eggs & vanilla. Mix to combine. Dough will be soft & sticky. Chill for up to 10 minutes for easier handling. Using a small ice cream scoop, scoop out dough and place on cookie sheet lined with parchment paper. With wet tines on a fork, make crisscross pattern on top of each cookie. Cookies should be about ¼" thick. Bake 15-18 minutes. Allow to cool on baking sheet until set before transferring to wire rack. Cookies will be very fragile when they first come out of the oven. After cookies have completely cooled, dip bottoms of each cookie into the melted chocolate (remove excess, if desired) and set on parchment paper to set.

White Chocolate Crunch Bars

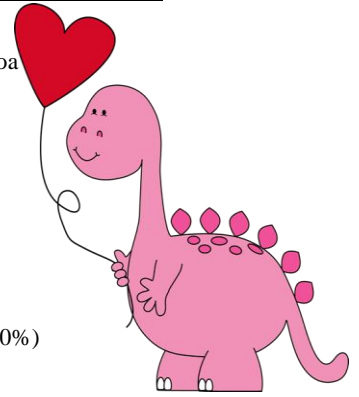
18 oz white chocolate, coarsely chopped
2 cups Rice Krispies or Crisp Rice Cereal (add more or less, if desired)

Line an 8x8-inch square baking pan with parchment paper. Set aside. In a double boiler, melt the white chocolate until smooth. Add the Rice Krispies, and fold in until completely coated in chocolate. Pour into the prepared pan and spread out evenly. Refrigerate for 1 - 2 hours until set. Slice into bars and serve.



Chocolate Fudge Loaf

1 cup plus 2 TBLS hot strong coffee
¾ cup plus 2 TBLS Dutch-process cocoa
½ cup unsalted butter, melted
1 ¾ cup packed light brown sugar
1/3 cup canola oil
2 ¼ tsp fine sea salt, divided
2 large eggs
1 cup sour cream, divided
1 ½ cup unbleached AP flour, sifted
2/3 cup dark rye flour, sifted
1 tsp baking soda
1 cup chopped bittersweet chocolate (70%)
1 TBLS light corn syrup



Preheat oven to 350°. Line a 9x5-in. loaf pan with parchment, letting ends extend up sides. In a large bowl, whisk together coffee, cocoa and butter until smooth and well combined. Add brown sugar, oil and 2 tsp fine sea salt to coffee mixture, whisking until sugar dissolves. Add eggs and ½ cup sour cream. Whisk. Add AP flour, rye flour, and baking soda mixing until all dry ingredients are just incorporated. Transfer batter to pan. Bake 1 hr to 1 hr 20 minutes (until cake forms a crust, cracks in center and springs back lightly when pressed). Cool 15 minutes in pan on a wire rack. Lifting with parchment, remove from pan and cool completely. Remove and discard parchment paper. Cook bittersweet chocolate, corn syrup, ½ cup sour cream & ¼ tsp fine sea salt over low heat until chocolate is just melted. Spread chocolate mixture on top of cooled cake, letting some drip down sides of cake.

Shortbread Cut Out Cookies

¾ cup unsalted butter (softened)
1 large egg
½ tsp vanilla extract
2 ½ cups AP flour

¾ cup powdered sugar
¼ tsp salt
½ tsp almond extract



Preheat oven to 375°. Line cookie sheets with parchment paper. In a large bowl, cream together butter and powdered sugar until light & fluffy. Add egg, extracts and salt and cream until well combined. Gradually add AP flour to mixture, beating well. Form dough into a ball and roll out on a lightly floured surface with a rolling pin to about ¼" thick. Using an embossing rolling pin, gently press and roll over the dough. Cut to your desired shape and place on prepared cookie sheets spacing about 1" apart. Bake 6-10 minutes or until light golden brown. Cool in pan for 5 min. before moving to wire rack to cool completely. Glaze, if desired.

Glaze: In small pan, heat 1 cup powdered sugar with ¼ cup water. Heat on low until melted then remove from heat. Do not let the sugar glaze boil. If it crusts over, reheat and stir until all liquid again. Dip the cookies into the sugar glaze and dry overnight on a cooling rack. For some added color, add a few drops of food coloring and swirl with a toothpick. Dip the cookies in for a marbled effect.

** For Chocolate Shortbread cookies, increase powdered sugar to 1 cup, reduce AP flour to 2 ¼ cups and add ¼ cup cocoa.

Blackberry Cookies

½ cup blackberry puree **
1/3 cup butter, softened
½ cup granulated sugar
1 1/3 cups AP flour
½ cup chocolate chips

2 tsp Vanilla extract
½ tsp Baking Soda
1/8 tsp salt



Preheat oven to 350 degrees. Cream butter and sugar. Add blackberry puree and vanilla. Beat well. Whisk flour, baking soda & salt together and gradually add to blackberry mixture. Fold in chocolate chips. The dough be very soft so chill to at least 30 minutes. Roll tablespoons of dough into ball and put on cookie sheet. Bake 8 to 10 minutes.

** To make blackberry puree, thaw ¾ cup frozen blackberries in a pan on the stove or in the microwave. Puree with hand held immersion blender. Set aside to cool. Should yield ½ cup puree.