

*SAVOR THE MYSTERY*  
*RECIPE BOOK*

Cheese and Jam Button Cookies  
Cheddar-Chocolate Stracciatella Ice Cream  
Chocolate Cherry Mascarpone Bars  
Goat Cheese Cookies  
Irish Cream Pie  
Maple Leaf Rag Cookies  
Peanut Butter Crunch Cookies  
Pear Galette  
Spicy Chocolate Fudge  
White Chocolate Macaroons



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## CHEESE AND JAM BUTTON COOKIE GLUTEN FREE

### Ingredients:

(Makes 18-24 cookies)

1 cup white sugar  
1 cup butter, softened  
1 3-oz. pkg. cream cheese, softened  
1/2 tsp. salt  
1/2 tsp. vanilla extract  
1 egg yolk  
1 ¼ cups sweet rice flour  
1 cup tapioca starch  
1 teaspoon xanthan gum  
1 egg white  
1 cup favorite jam

### Directions:

In large bowl, combine sugar, butter, cheese, salt, extracts and yolk. Beat until smooth. Stir in sweet rice flour, tapioca starch, and xanthan gum. Chill the dough for 4-8 hours or overnight.

Preheat oven to 375 degrees.

Cut the dough in slices, lay on cookie sheet 1 inch apart. Press with spoon. Brush with slightly beaten egg white and add a dollop of your favorite jam.

Bake for 7-10 minutes until golden brown.



**Note:** If you wish to make these using regular flour, substitute out the weet rice flour and tapioca tapioca starch and omit the xanthan gum.

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## CHEDDAR-CHOCOLATE STRACCIATELLA ICE CREAM

### Ingredients:

(serves 6)

- 1 cup whipping cream
- 2 tablespoons espresso coffee (brewed, liquid)
- 3/4 cup sugar
- 1/8 teaspoon salt
- 1 (12-ounce) can evaporated low-fat milk
- 3 large egg yolks
- 1 tablespoon vanilla extract
- 1 cup Tillamook sharp Cheddar cheese, shredded
- 1 Ghirardelli dark chocolate bar, or your favorite dark chocolate

### Directions:

In a saucepan, over medium heat, cook whipping cream, espresso coffee, 1/4 cup of sugar, salt, and evaporated milk. Cook for 3-5 minutes, until tiny bubbles form around the edges. DO NOT BOIL.

Remove from heat and let stand 10 minutes.

In a medium bowl, combine the remaining 1/2 cup sugar and egg yolks. Stir well. Gradually add the hot milk mixture to the egg mixture, stirring constantly.

Return the mixture to the saucepan. Cook over medium heat for 3-5 minutes, until tiny bubbles form again. DO NOT BOIL.

Remove the pan from the heat. Cool at room temperature and then set in refrigerator for 2 hours.

Pour chilled mixture into ice cream cream maker and churn for a half hour.

When the consistency of the ice cream is like soft-ice, melt the chocolate. Here's how: Chop the



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**Directions:**

chocolate and put into a microwave-safe small bowl. Set the bowl in the microwave.

On medium-low, zap the chocolate for about 30 seconds at a pop, stirring in between; this usually takes 1-2 minutes.

Pour the chocolate very slowly into the ice cream as it churns. When the hot chocolate hits the cold ice cream, it will solidify into small pieces.

Freeze the ice cream per your ice cream maker suggestions.

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## CHOCOLATE CHERRY MASCARPONE BARS

### Ingredients:

(Makes 12-16)

- 1 1/2 cups all-purpose flour
- 3/4 cup good quality cocoa powder
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 stick butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1/2 cup mascarpone cheese
- 10 ounces dark chocolate chips
- 1 cup tart pitted cherries, (canned in water), chopped (becomes 1/2 cup)

### Directions:

Preheat oven to 375 degrees F.

Combine flour, cocoa powder, salt and baking soda in a bowl and set aside.

With a mixer, combine butter and sugars. Add egg, vanilla, and mascarpone cheese, and combine. Slowly, in batches, add the flour mixture until just combined.

Chop the cherries in a food processor. Drain off excess liquid. (1 cup of cherries becomes 1/2 cup chopped.)

Stir the chocolate and cherries into the flour mixture. It is a stiff dough.



Press the mixture into a greased 13 x 9 greased pan.

Bake 25-30 minutes, or until top is still soft looking. Rotate the pan halfway through the backing process.

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**Directions:**

Remove the pan from oven and let the bars cool completely before slicing. [The texture is like a gooey, chewy brownie.]



## GOAT CHEESE COOKIES GLUTEN FREE

### Ingredients:

(Makes 36-48 cookies)

2 1/2 cups gluten-free flour (I like sweet rice flour with tapioca starch)  
1/2 teaspoon baking soda  
1 teaspoon baking powder  
1/2 teaspoon xanthan gum  
1/2 teaspoon salt  
1 1/2 cups sugar  
1/2 cup crumbled goat cheese, room temperature  
6 tablespoons unsalted butter, melted  
1/4 cup vegetable oil  
1 large egg  
2 tablespoons milk  
1 teaspoon vanilla extract  
1/2 cup of sugar for coating cookies

### Directions:

Preheat oven to 350 degrees F.

Line a baking sheet with parchment paper.

In a small bowl, whisk together gluten-free flour, baking powder, baking soda, xanthan gum, and salt. Set aside.

In a large bowl, combine the sugar, crumbled goat cheese, and melted butter. Whip the mixture for 1 minute. Add in the oil. Add the egg, milk, and vanilla extract, and stir the mixture until smooth. [You might still see a few lumps; that's okay.]



Add the flour mixture and stir well. well. The dough will be soft but should be workable. If it's not, refrigerate the dough until it stiffens up, about 15 minutes.

Pour sugar into a small cereal-sized bowl.

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**Directions:**

Using your fingers, take a tablespoon of cookie dough and roll it in the sugar to coat. Set the cookie on the prepared baking sheet.

Remember to leave about 2 inches between cookies. They will spread.

Bake each batch for 10 to 12 minutes, until the cookies are just set and slightly cracked. DON'T overcook.

Cool on the baking sheet for 3 minutes, then transfer the cookies to a wire rack or paper towels to cool. Store the cookies in an airtight container for up to 1 week. They may be frozen if wrapped individually in Saran wrap.

**[Note: For regular cookies, substitute out the gluten-free flour with regular flour and omit the xanthan gum.]**

## BAILEY'S IRISH CREAM PIE

### Ingredients:

(Serves 6)

24-28 Oreo-style Cookies  
1/2 stick of butter (4 tablespoons) melted  
1 cup milk chocolate chips  
8 ounces cream cheese  
2 cups heavy cream  
1 cup Bailey's Irish Cream  
1 good quality chocolate bar, frozen [I use Ghirardelli]

### Directions:

In a food processor, crush the Oreo cookies until they are fine crumbs. Dump the crumbs into a large mixing bowl and mix in the melted butter. Press the mixture into the bottom of a 9-inch pie dish. Cover the dish and chill for at least 1 hour.

Meanwhile, in the microwave, set on medium to medium-low, melt the chocolate chips for 1 minute. Stir and, if necessary, heat for another 30 seconds. You do NOT want the chocolate to overcook. Set the melted chocolate aside.

In a large mixing bowl, beat the cream cheese for 2 minutes using an electric mixer. Scoop out the cream cheese and reserve in a smaller bowl. Then in the same mixing bowl whip the heavy cream and 1/2 cup of the Bailey's Irish Cream until the cream forms stiff peaks. Now fold in the melted chocolate, the reserved whipped cream cheese, and the remaining 1/2 cup of Bailey's Irish Cream. Pour the mixture into the prepared pie dish.

Cover and chill the pie for at least 4 hours or over night. You are almost done! Remember that frozen chocolate bar?



Before serving, using a vegetable peeler, take the frozen bar of chocolate and peel off curls of chocolate onto a sheet of plastic or parchment paper. Sprinkle the chocolate shavings on top of the pie. Yum!

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**Directions:**

By the way, if you have too much filling for your pie plate, pour any leftover filling into ramekins and serve as a pudding-style dessert. Lovely and light!

**Note: If you'd like to make this gluten-free, make sure to use gluten-free Oreo-style cookies.**

## MAPLE LEAF RAG COOKIES

### Ingredients:

(Makes 3-4 dozen)

1/2 cup butter  
1/2 cup brown sugar  
2 eggs  
1/4 cup maple syrup  
1/2 cup sour cream  
1/4 cup water  
3 cups flour  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1 cup chocolate chips or raisins (or mixture)

### For Glaze:

1/2 cup butter  
2 cups confectioners' sugar  
2 teaspoons maple syrup  
2 - 4 tablespoons milk (I used 2)

### Directions:

Heat oven to 375 Degrees.

Cream together the butter, sugar, and eggs.

Add in the maple syrup, sour cream, and water, and blend well.

In a separate bowl combine the flour, soda, and salt; then gradually add the dry ingredients to the wet ingredients, stirring until well combined.

Gently stir in the chocolate chips and/or raisins.

Drop dough by rounded tablespoons onto ungreased cookie sheet, leaving about 2" between cookies. Press with fingers or back of spoon to flatten.

Bake 8-10, until light brown.

Remove to a cooling rack (or paper towels) and allow cookies to cool completely.

Meanwhile, make glaze. HEAT the butter until it begins to change color (light caramel); then remove from



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**Directions:**

heat and allow to cool completely.

Using a whisk, stir in confectioners' sugar and maple syrup. Gradually add the milk until the glaze is the desired consistency.

Spread glaze over cooled cookies.

**Note: If you'd like to make these gluten-free, substitute out the flour with gluten-free flour and add ½ teaspoon xanthan gum at that time.**

## PEANUT BUTTER CRUNCH COOKIES

### Ingredients:

(Makes 12-16 cookies)

1/2 cup (4 ounces) unsalted butter, at room temperature  
1/4 cup granulated sugar  
1/2 cup light brown sugar, firmly packed  
2 large egg  
3/4 cup smooth peanut butter  
1 teaspoon vanillin  
2 tablespoons water  
1 cup gluten-free flour  
1/2 teaspoon xanthan gum  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
2 cups gluten-free rice chex-style cereal  
1/2 cup semi-sweet or dark chocolate chips

### Directions:

Heat oven to 375°F.

Mix the butter and sugars in a large bowl. Add the eggs, peanut butter, 2 tablespoons of water, and vanillin and beat on medium for one minute.

In a separate bowl, mix the gluten-free flour, xanthan gum, baking soda, and salt. Add the flour mixture to the butter mixture, and mix on low speed.

Fold in the rice cereal and chocolate chips. *Note: If you use chex-style cereal, crush them slightly in a plastic bag.*



Line a 13 x 9 pan with parchment paper. Press the dough onto the parchment paper.

Bake until golden brown, about 12-12-15 minutes. Let cool for 15 minutes and then cut into bars or squares.

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**Directions:**

**Note:** These can be made as individual cookies. Using a spoon, put out scoops of dough about an inch or two apart on a cookie sheet. Press with a fork to flatten. Cook for 12 minutes, until golden brown. Let stand for 5 minutes before removing with a spatula.

**Second note:** If you wish to make these using regular flour and another cereal choice that contains gluten, then swap out the gluten-free flour with regular flour and omit the xanthan gum. You may also use REAL vanilla.



## PEAR GALETTE GLUTEN FREE

### Ingredients:

(Makes 1 galette, serves 4)

- 1 cup rice flour (or gluten-free mixture of choice)
- 1/4 teaspoon salt
- 1 stick (less one-half tablespoon) unsalted butter (cold)
- 3 tablespoons ice cold water
- 1 pound Bosc pears
- 2-3 tablespoons sugar
- 1 teaspoon nutmeg
- 1 egg yolk whisked with 1 teaspoon water
- 4 ounces (1/2 pound) aged Gouda

### Directions:

To make the dough: in a food processor, combine flour, salt, and half of the butter, diced into small bits. Pulse. Add the rest of the butter, diced into small bits. Pulse. The mixture should resemble small peas.

Move mixture to a bowl. Add the ice-cold water and stir with a fork. You might need to knead the mixture with your fingers (sparingly) until it holds together. Form a ball. Pat it into a hamburger-patty sized flat round. Cover with waxed paper and set in refrigerator for an hour.

Meanwhile, pare the pears, then quarter and core and cut into thin-thin slices.

Also, in a small bowl, whip the egg yolk and water together. Set aside.

Preheat the oven to 425 degrees F.



Remove the dough from the refrigerator. Set it on a gluten-free floured parchment paper. Cover with a fresh piece of parchment paper. Roll it out to about a 12-inch inch round.

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**Directions:**

Remove the parchment paper, slice off the jagged edge so you have a circle. Set the circle on a flat (round if you have it) baking pan. (I use my pizza pan.)

Layer the pears (about 2 ½ cups of slices) in the center of the galette, leaving about 2 inches of dough free. Sprinkle the pears with sugar and nutmeg. Gently fold up the edges of the galette, pinching together where necessary to prevent cracks in the dough. Brush the dough with the egg wash. Set in the oven to bake for 30 minutes. [Check to make sure it doesn't burn. This is a hot oven.]

Serve warm with shavings of aged Gouda on each portion.

**Note: if you'd like to make this using regular flour, do so. That is the only substitution. This bakes like a pie.**

## SPICY CHOCOLATE FUDGE

### Ingredients:

(Makes 32 large or 64 small pieces)

- 3 cups dark chocolate morsels
- 1 can sweetened condensed milk   spicy
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 1/4 teaspoon cayenne pepper
- 1/8 teaspoon white pepper
- 4 tablespoons crisply cooked and crumbled bacon

### Directions:

Line an 8-inch-square pan with parchment paper.

In a saucepan, heat the chocolate and the sweetened condensed milk over medium-low heat until the chocolate is melted. Be sure to stir continually so the chocolate melts evenly.

Remove from the heat and stir in the vanilla, cinnamon, cayenne pepper, and white pepper.

*[If you're worried about how spicy hot it might be, cut back on the peppers and taste with the tip of a spoon.]*

Pour the mixture into the prepared pan. Top with crumbled bacon and press the bacon lightly to affix to the chocolate.

Allow the fudge to set for at least 4 hours in the refrigerator. Slice into pieces using a hot, wet knife.



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## WHITE CHOCOLATE MACAROONS

### Ingredients:

(Makes 3 dozen large and 4 dozen small)

5 egg whites, room temperature  
3/4 cup ground almonds  
1/2 teaspoon vanilla extract  
5 1/4 cups flaked coconut, toasted, divided (\*see below)  
1 1/3 cups sugar  
6 ounces white baking chocolate, chopped

### Directions:

Bring the egg whites to room temperature. This takes about 30 minutes.

Grind the almonds and set aside. [I used my food processor.]

To toast the coconut, lay parchment paper on a 15 x 9 jellyroll pan. Spread the coconut on the parchment paper and toast in a slow oven, 300 degrees Fahrenheit, for 15 minutes, until lightly browned. Remove from oven and cool. Set aside 1/4 cup of the toasted coconut for garnish.

Meanwhile, place the egg whites in a large bowl. Add vanilla extract. Beat the mixture on medium until soft peaks form, about 3-4 minutes. Gradually beat in the sugar on high, until stiff glossy peaks form, about 4-6 minutes. Gradually fold in 5 cups of the toasted coconut and ground almonds.

Line the jelly roll pan with a new sheet of parchment paper. Drop the mixture by rounded tablespoons full, 2 inches apart.



Bake the cookies at 275 degrees Fahrenheit for 20 – 25 minutes, until until firm to the touch. Remove the the cookies to wire racks or paper towels to cool completely.

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**Directions:**

Meanwhile, in a microwave-safe bowl, melt the white chocolate, at half power for about 30 seconds at a time until it can be easily stirred. Do not over-zap.

Spoon  $\frac{1}{4}$  teaspoon of melted white chocolate on each cookie. Sprinkle with the reserved toasted coconut. Refrigerate for approximately 1 hour, until chocolate is set. Store in airtight container.