


A woman with short, curly brown hair, wearing black-rimmed glasses, a light blue cardigan over a white top, and a pearl necklace, is smiling warmly at the camera. She is holding a metal baking tray filled with rows of unbaked, golden-brown breadsticks. The background is a bright, slightly blurred indoor setting, possibly a kitchen or a home office, with a framed picture on the wall to the right.

**GRATEFUL**



Walk into the house of Zoë François or Jeff Hertzberg and you're likely to smell the delicate aroma of yeasted breads baking in the oven. There may be only one thing sweeter:

# UL BREAD

Tearing off a piece of just-baked bread and eating it piping hot from the oven. The best part? You can eat every bite.

BY **ZOË FRANÇOIS** AND  
**JEFF HERTZBERG, M.D.**



As every gluten-free baker knows, yeasted breads are the greatest challenge. That changes today — thanks to bakers Zoë François and Jeff Hertzberg, M.D., bestselling authors of *Artisan Bread in Five Minutes a Day* and their new *Artisan Pizza and Flatbread in Five Minutes a Day* (\$28, Thomas Dunne Books). All you need is a batch of stored dough in the fridge, a preheated oven and an appetite for really good food. But, the beauty of their gluten-free dough is that it's not just easy to handle, but performs equally well for sweet and savory breads. Just heavenly.

## ZOË AND JEFF'S GLUTEN-FREE BREAD DOUGH



**MAKES** about 2 pounds

**PREP TIME** 15 min (plus resting and refrigerating)

½ cup brown rice flour  
½ cup cornstarch  
⅓ cup potato flour  
1 cup tapioca flour  
1 tablespoon xanthan gum  
1 ½ teaspoons salt  
1 tablespoon yeast  
¼ cup sugar  
1 ½ cups milk, at room temperature  
½ cup (4 oz) unsalted butter, melted  
and slightly cooled  
2 eggs

- 1 In the bowl of a standing mixer, whisk together the rice flour, cornstarch, potato flour, tapioca flour, xanthan gum, salt, yeast and sugar.
- 2 In a medium bowl, combine the milk, butter and eggs. Using the standing mixer fitted with the paddle attachment, slowly add half of the wet mixture to the dry ingredients and mix until fully incorporated. Gradually add the remaining wet mixture and mix until a soft dough forms.
- 3 Transfer the dough to a 4-quart container, cover with a towel and let rest at room temperature until the dough rises, about 2 hours. Refrigerate for about 3 hours before using or up to 3 days.



**CHALLAH**



# CHALLAH

**MAKES** 1 small braided loaf

**PREP TIME** 20 min

**COOK TIME** 40 min

Rice flour, for dusting

1 pound Zoë and Jeff's Gluten-Free Bread Dough

1 egg, beaten with 1 tablespoon water

Sugar, for sprinkling

Poppy seeds, for sprinkling

**1** Position a rack in the middle of the oven; line a baking sheet with parchment paper.

**2** On a well-floured work surface and using a rolling pin, roll out the dough to form a  $\frac{1}{2}$  inch-thick rectangle. Dust with more flour as needed to keep the dough from sticking.

**3** Using a pizza cutter or sharp knife, cut the dough into three equal strips along the long side of the rectangle. Starting in the center with the strip on the left, gently braid the strips, pinching the ends together at the end. Flip the loaf over and repeat, starting with the strip on the right. Place on the prepared baking sheet, cover with a towel and let rest for 40 minutes.





④ About 15 minutes before you're ready to bake the challah, preheat the oven to 350°. Using a pastry brush, coat the top of the loaf with the egg wash, then sprinkle with sugar and poppy seeds. Bake until golden and firm, 35 to 40 minutes. Let cool on a rack before slicing.



**PEAR,  
PROSCIUTTO  
AND  
BLUE CHEESE  
PIZZA**







# PEAR, PROSCIUTTO AND BLUE CHEESE PIZZA



**MAKES** One 10-inch pizza

**PREP TIME** 10 min

**COOK TIME** 10 min

Corn meal, for sprinkling

½ pound Zoë and Jeff's Gluten-Free Bread Dough

Rice flour, for dusting

2 ounces Asiago cheese, broken into chunks

1 ½ ounces sliced prosciutto

One-quarter of a pear, thinly sliced

2 tablespoons crumbled blue cheese

2 tablespoons pine nuts

Olive oil, for drizzling

Salt

Fresh thyme, for sprinkling

Honey, for drizzling



**1** Place a pizza stone or baking sheet in the oven and preheat to 500°. Sprinkle a clean work surface generously with corn meal. Dust your hands and the dough with rice flour and shape into a ball. Place onto the prepared work surface and cover with a piece of plastic wrap. Using a rolling pin, roll the dough into a 10-inch round. Dust with rice flour as needed to keep the dough from sticking to the work surface.

**2** Scatter the Asiago over the dough, then repeat with the prosciutto. Arrange the pear slices like spokes of a wheel. Sprinkle with the blue cheese and pine nuts, then drizzle with olive oil and season with salt.

**3** Slide the pizza onto the preheated stone or baking sheet and bake until golden, 8 to 10 minutes. Cool slightly on a wire rack, then sprinkle with thyme and drizzle with honey before cutting into wedges.







# **CHEESY BREAD STICKS**



# CHEESY BREAD STICKS



**MAKES** 18 bread sticks

**PREP TIME** 20 min

**COOK TIME** 15 min

Olive oil (about  $\frac{1}{3}$  cup)

Rice flour, for dusting

$\frac{1}{2}$  pound Zoë and Jeff's Gluten-Free Bread Dough

2 ounces Parmesan cheese, finely grated

Salt



**1** Position a rack in the top third of the oven and preheat to 400°. Generously grease a baking sheet with olive oil. Using a rolling pin on a well-floured work surface, roll out the dough to form a  $\frac{1}{4}$  inch-thick rectangle. Dust with more flour as needed to keep the dough from sticking.

**2** Generously brush the top side of the dough with oil. Using a pizza cutter or sharp knife, cut into eighteen  $\frac{1}{4}$  inch-wide strips. Gently pick up each strip, twist and place on the prepared baking sheet, leaving about  $\frac{1}{2}$  inch in between. Freeze for about 5 minutes.

**3** Brush the frozen sticks with oil, then sprinkle with the cheese and some salt. Let stand until at room temperature, about 10 minutes. Bake for 10 minutes, then remove from the oven and turn over the bread sticks. Return to the oven; continue baking until golden, about 5 minutes more. Let cool slightly on a wire rack before serving.





# **PANETTONE MUFFINS**







# PANETTONE MUFFINS



**MAKES** 12

**PREP TIME** 20 min

**COOK TIME** 35 min

- 1 tablespoon unsalted butter, melted, plus more for greasing
- 1 cup dried or candied fruits, finely chopped
- 1 tablespoon brandy or almond flavored liqueur
- ½ teaspoon lemon zest
- ½ cup sugar
- 1 pound Zoë and Jeff's Gluten-Free Bread Dough
- ½ cup (2 ounces) almond paste, finely chopped
- ½ cup sliced almonds
- ¼ teaspoon cinnamon

① Grease a 12-cup muffin pan with butter. In a small bowl, combine the dried fruit, brandy and zest. Let stand at room temperature until ready to use.

② Sprinkle ¼ cup sugar over a clean work surface, place the dough on top and cover with a piece of plastic wrap. Using a rolling pin, roll the dough into a ¼ inch thick rectangle. Peel off the plastic wrap.

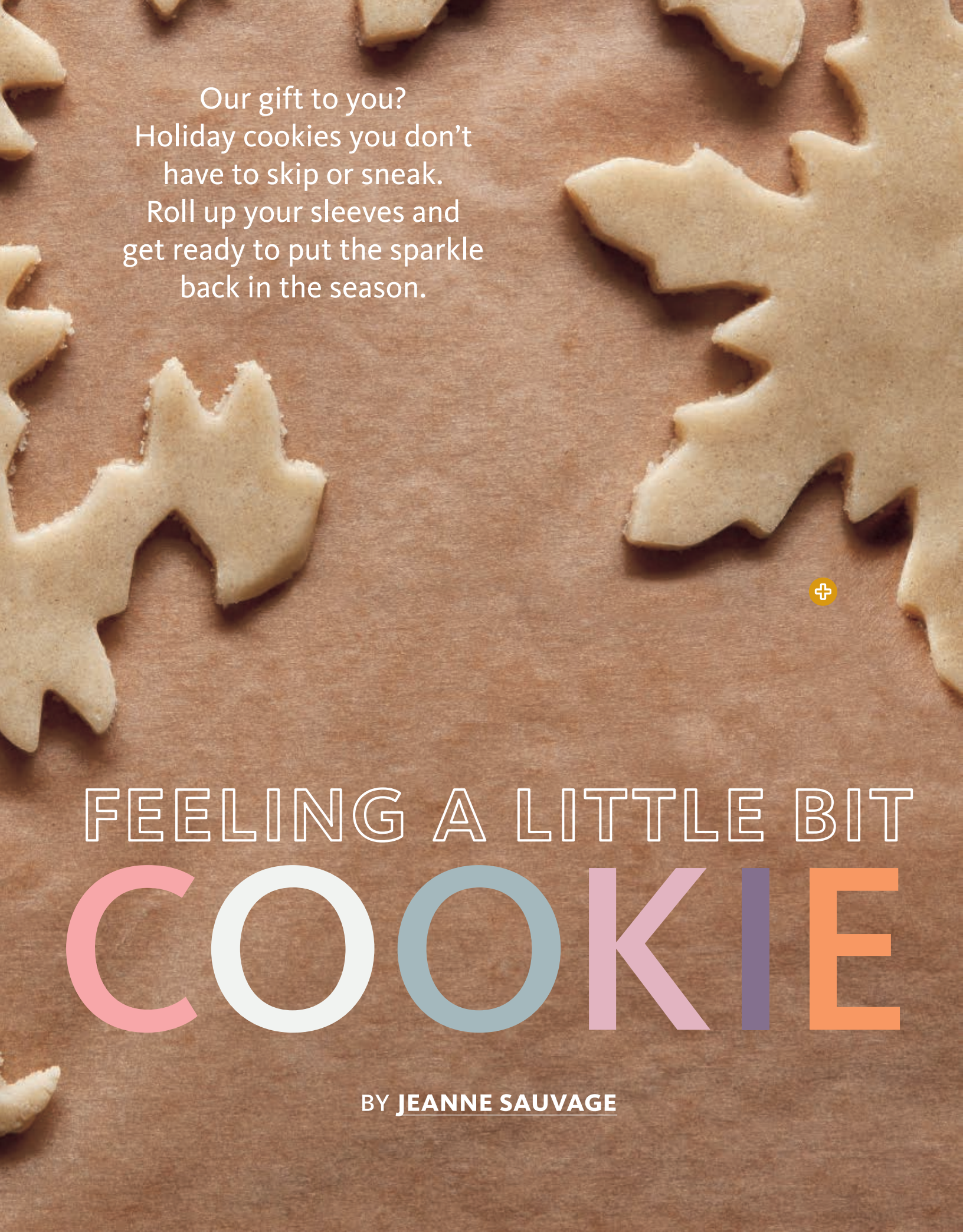




**3** Spread the dried fruit mixture over the dough, then repeat with the almond paste. Sprinkle with 2 tablespoons sugar. Starting at the short end, roll up the dough to form a log. Using kitchen shears or a sharp, serrated knife, slice the dough into 12 equal pieces and place them in the prepared muffin cups. Cover loosely with plastic wrap and let rest at room temperature for about 45 minutes.

**4** Preheat the oven to 350°. In a small bowl, combine the remaining 2 tablespoons sugar with the almonds, cinnamon and melted butter. Sprinkle the almond mixture evenly over the muffins and bake until the tops are lightly golden and the dough feels set when touched, 30 to 35 minutes. Let cool for 5 minutes before removing them from the pan.





Our gift to you?  
Holiday cookies you don't  
have to skip or sneak.  
Roll up your sleeves and  
get ready to put the sparkle  
back in the season.



FEELING A LITTLE BIT  
**C**OO**K**IE

BY JEANNE SAUVAGE

**No two cookies are created equally.**

There's what grandma used to bake with a smile and what mom kept warm in the oven for when you got home from school. Then, there are cookies that have defined every holiday. You can still point them out in family photographs. Those mean everything to you. Baker [Jeanne Sauvage of Art of Gluten-Free Baking](#) has figured out how to make your childhood cookies — and they're just like you remember. Pinky swear.





# ORANGE- PECAN BISCOTTI


**MAKES** 24    **PREP TIME** 30 min    **COOK TIME** 50 min

2 cups Jeanne's Gluten-Free All-Purpose Flour Blend  
1 teaspoon baking powder  
¼ teaspoon salt  
1 cup pecans, toasted and coarsely chopped  
3 large eggs  
¾ cup sugar  
1 teaspoon vanilla extract  
1 tablespoon orange zest  
Tapioca flour, for dusting

**1** Preheat the oven to 325°. In a small bowl, mix together the flour blend, baking powder, salt and chopped pecans. In a standing mixer fitted with the paddle attachment, beat the eggs and sugar on medium-high speed until light and fluffy, about 3 minutes. Add the vanilla and orange zest and beat until combined. On low speed, beat in the flour mixture until just combined.

**2** Place a baking sheet-sized piece of parchment paper onto a clean work surface. Using hands dusted with tapioca flour, shape the dough into a log about 13 inches long and place it on the parchment paper. Dust with more flour. Using a rolling pin, roll the dough log into a rectangle that is 13 inches long, 3 ½ inches wide and ¾ inch thick. Brush off the excess flour. Transfer the dough, on the parchment, to a baking sheet and bake until puffed and golden on the bottom, 30 to 40 minutes. Let cool slightly. Increase the oven temperature to 350°.

**3** With a sharp serrated knife, cut the cookie block into 24 even pieces. Arrange the cookies, standing upright, about 2 inches apart on the baking sheet. Bake until the cookies start to brown on the sides, 20 to 25 minutes. Let cool completely on wire racks.




# CHOCOLATE CRINKLE COOKIES




**MAKES** 24    **PREP TIME** 20 min    **COOK TIME** 17 min

1 cup Jeanne's Gluten-Free All-Purpose Flour Blend  
½ cup unsweetened cocoa powder  
1 teaspoon baking powder  
½ teaspoon salt  
¾ cup granulated sugar  
2 large eggs, at room temperature  
½ cup (1 stick) unsalted butter, melted and cooled slightly  
1 teaspoon vanilla extract  
1 cup mini chocolate chips  
¼ cup confectioners' sugar

- 1** In a small bowl, mix together the flour blend, cocoa powder, baking powder and salt. Using a standing mixer fitted with the paddle attachment, beat the granulated sugar and eggs on medium-high speed until light and fluffy, about 2 minutes. Reduce the speed to low and beat in the melted butter and vanilla. Increase the speed to medium and add the flour mixture and mix until just combined. Beat in the chocolate chips. Cover with plastic wrap and chill for at least 2 hours.
- 2** Preheat the oven to 350°. When the dough is ready, line 2 baking sheets with parchment paper. Place the confectioners' sugar in a small bowl.
- 3** Using a tablespoon, portion out the dough and roll into balls with your hands; coat with confectioners' sugar. Gently shake off any excess sugar and place about 2 inches apart on the prepared baking sheets.
- 4** Bake, one baking sheet at a time, until puffed and slightly cracked, 15 to 17 minutes. Let cool on a pan for 5 minutes, then transfer to a wire rack to cool completely.



**MAKES** 42    **PREP TIME** 20 min    **COOK TIME** 12 min

2  $\frac{3}{4}$  cups Jeanne's Gluten-Free All-Purpose Flour Blend  
2 teaspoons cream of tartar  
1 teaspoon baking soda  
 $\frac{1}{4}$  teaspoon salt  
1 cup (2 sticks) unsalted butter, chilled and cut into pieces  
1  $\frac{3}{4}$  cups sugar  
2 teaspoons vanilla extract  
2 large eggs, at room temperature   
2 teaspoons ground cinnamon

# SNICKERDOODLES

- 1** Position a rack in the center of the oven and preheat to 400°. Line 2 baking sheets with parchment paper. In a medium bowl, mix together the flour blend, cream of tartar, baking soda and salt. Using a standing mixer fitted with the paddle attachment, beat the butter on medium-high speed until light and fluffy, about 2 minutes. Add 1  $\frac{1}{2}$  cups sugar and beat for 1 minute. Beat in the vanilla and eggs until combined. Reduce the speed to medium; beat in the flour mixture and mix until just combined. In a small bowl, stir together the remaining  $\frac{1}{4}$  cup sugar and the cinnamon.
- 2** Using a tablespoon, portion out dough and roll into balls with your hands; coat with cinnamon-sugar and place about 2 inches apart on the prepared baking sheets.
- 3** Bake, one baking sheet at a time, until golden, 10 to 12 minutes.







# FRUITCAKE COOKIES

**MAKES** 72    **PREP TIME** 15 min    **COOK TIME** 15 min


3 cups mixed dried fruit, chopped  
1 tablespoon fruit jam, any flavor  
½ cup brandy, rum or apple juice  
3 ½ cups Jeanne's Gluten-Free All-Purpose Flour Blend  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon salt  
1 teaspoon ground cinnamon  
½ teaspoon nutmeg  
¼ teaspoon ground cloves  
1 cup (2 sticks) unsalted butter, chilled and cut into pieces  
¾ cup granulated sugar  
¾ cup packed dark brown sugar  
1 teaspoon vanilla extract  
2 large eggs, at room temperature

**1** In a medium bowl, combine the fruit, jam and brandy with a wooden spoon. Cover and let stand for at least 1 hour.

**2** Position a rack in the center of the oven and preheat to 350°. Line 2 baking sheets with parchment paper. In a medium bowl, combine the flour blend, baking powder, baking soda, salt, cinnamon, nutmeg and cloves. Using a standing mixer fitted with the paddle attachment, beat the butter on medium-high speed until light and fluffy, about 2 minutes. Add the granulated sugar and brown sugar, and continue beating for 1 minute. Beat in the vanilla and eggs until combined. Reduce the speed to low and beat in the flour mixture until combined.

**3** Uncover the fruit mixture and stir to distribute the liquid. Add to the other ingredients and beat on low speed until just combined.

**4** Using a tablespoon, drop the dough, 2 inches apart, onto the prepared baking sheets. Bake, one baking sheet at a time, until golden, about 15 minutes. Transfer to a wire rack to cool completely.



**MAKES** about 30

**PREP TIME** 15 min

**COOK TIME** 10 min

### COOKIES

2 cups Jeanne's Gluten-Free All-Purpose Flour Blend

1 ½ teaspoons baking powder

¼ teaspoon salt

½ cup (1 stick) unsalted butter, at room temperature

1 cup sugar

1 large egg, at room temperature

1 teaspoon vanilla extract

½ teaspoon lemon or orange zest (optional)

# ICED CUT-OUT COOKIES



**1** In a medium bowl, combine the flour blend, baking powder and salt. In a large bowl and using an electric handheld mixer on high speed, beat the butter until fluffy, about 2 minutes. Add the sugar and beat for 1 minute more. Add the egg and vanilla, and beat until combined. Beat in zest, if using. Add the flour mixture and beat until just combined. Divide the dough into 2 disks, wrap each tightly in plastic wrap and refrigerate until firm, at least 30 minutes.

**2** Position a rack in the center of the oven and preheat to 375°. Line 2 baking sheets with parchment paper. Cover a clean work surface with a large sheet of wax paper. Place 1 unwrapped dough disk on top and cover with another piece of wax paper. Using a rolling pin, roll out the dough to ⅛ inch thick. Remove the top piece of wax paper. Using cookie cutters dipped in tapioca flour, cut out as many shapes as possible and, using a spatula, place on the prepared baking sheets with at least 1 inch between each cookie. Repeat with any remaining dough, refrigerating if needed.

**3** Bake, one baking sheet at a time, until golden at the edges, 8 to 10 minutes. Let cool slightly on the baking sheets before transferring to wire racks to cool completely. Repeat steps 2 and 3 with the second dough disk, letting the baking sheets cool to room temperature between batches.

### ICING

2 cups confectioners' sugar, sifted

1 teaspoon vanilla extract

5 tablespoons heavy cream, plus

more for thinning as needed

Food coloring (optional)

**1** In a large bowl, combine the confectioners' sugar, vanilla and heavy cream. Using an electric handheld mixer, beat until smooth. Add more cream to thin to the desired consistency. Divide the icing into smaller bowls and tint with food coloring, if using.

**2** Using clean, small paintbrushes, decorate the cookies and place on wire racks to let the icing set.





## SWEET SURPRISE



## Baking for Good

It's the season for giving and Emily Dubner is no stranger to charity. In 2009, she opened Baking for Good, a virtual bakery dedicated to giving back to the community.

Emily's inspiration: her own grandmother. When she was 25, Emily watched her grandmother grow ill, and friends and family sent flowers to show their love. But, one friend sent a basket of baked goods and the rest is history.

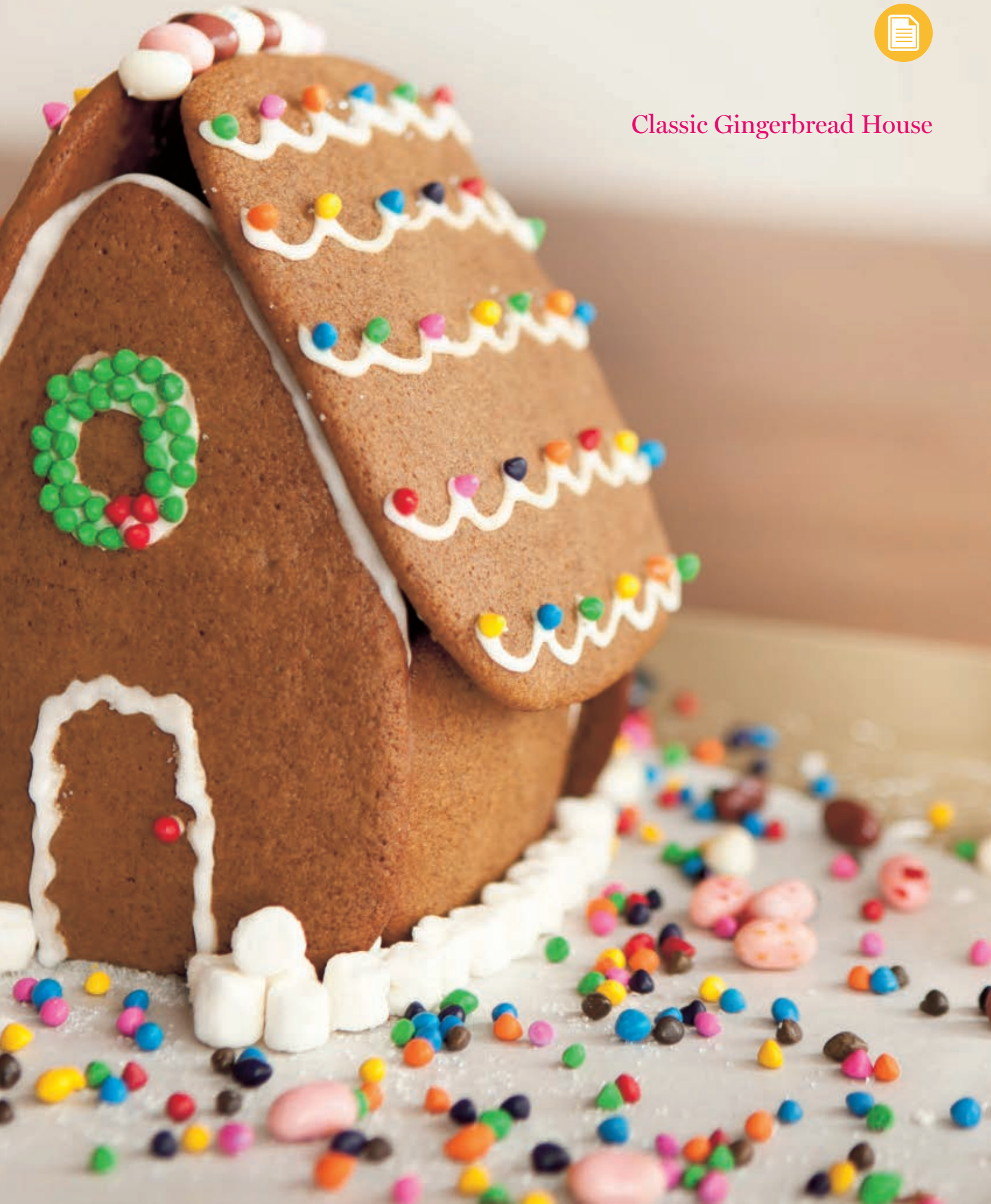
Emily opened her bakery, mixing her love of baking and charity by donating 15% of the proceeds from each purchase to support a charity of the customer's choice. To date, Baking for Good has made donations totaling more than \$25,000. Now, that's something everyone can feel good about. (*\$18 for a dozen ginger molasses cookies; [bakingforgood.com](http://bakingforgood.com)*).

—AMY HOWARD





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## Breakfast



Bacon-Braised  
Breakfast Tacos



Cinnamon Rolls



Cranberry-Cornmeal  
Pancake Mix



Panettone Muffins

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## Appetizers & Soups



Butternut Squash,  
Ginger and Apple Soup



Carrot-Potato Latkes



My Mom's Chicken  
Noodle Soup

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## Pasta, Rice & Breads



Bacon Bits Biscuits



Challah



Cheesy Bread Sticks



Delicata Squash  
Risotto



Pear, Prosciutto and  
Blue Cheese Pizza

## Main Dishes: *Poultry*



Roasted Turkey with Mustard Pan Gravy

## Vegetables & Sides



Chard 'n' Polenta Pie with Raisins & Pine Nuts



Creamy Mashed Potatoes with Caramelized Onion



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Cranberry Pie



Fruitcake Cookies



Classic Gingerbread  
House



Grasshopper Pie



Iced Cut-Out  
Cookies



Orange-Pecan Biscotti



Pear Pie



Pumpkin Pie



Snickerdoodles



Upside-Down Apple  
Granola Crunch  
with Mascarpone  
Whipped Cream

## Drinks



Breakfast Martini



Charles Dickens'  
Punch



Eggnog Punch



Hot Chocolate Mix



Two-to-Two

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## Miscellaneous



Chocolate Sauce



Fresh Cranberry  
Sauce



Raspberry Sauce



Raw Sugar  
Manicure Scrub

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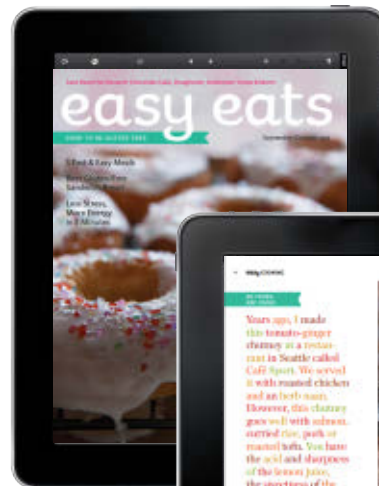
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