

# Pamela's

## 30 Favorite Recipes

30 YEARS  
OF CREATING  
DELICIOUS  
GLUTEN-FREE  
FOODS





**On April 1, 1988** I drove my very first forklift down the street from my family's natural foods bakery to my own warehouse where Pamela's Products was born. The family business was in its third generation, and up until that day, I had spent a lot of my life there, in many different jobs. I was originally a cookie packer, which was one of the few jobs available for a girl. I worked with Virgie who had six kids and whose husband Mike was our bread baker. No hairnets or gloves were worn, and there would be crumbs under my nails and I'd smell of cookies by the end of the day. With an aching back from bending over the BW6 wrapping machine six hours a day, I'd pull out the racks of heavy metal sheet pans filled with soya cookies and rice cookies. My cousin Piero, who came from Italy to work for my grandfather, was the cookie baker. Every time he pushed another rack of cookies into the packing area, I'd pray it was the last one for the day. My grandfather, father, uncle, cousins, brothers, and from time to time my sister, mom and aunt all worked there. It was truly a family business, which was one of the reasons I loved it so. In my time, I was a paper filer, a cookie packer, and a secretary. Then I started baking my own little line of bran products that I created. By 1988, I was no longer the girl whose big dream in college was to be an actress. I had fallen hopelessly in love with the family business that had always been such a big part of my life. But also by 1988, my dad had made it clear that my brothers were the only ones expected to run the company. On that note, I took my new dream and moved down the street to my own warehouse, with my own forklift and my own products. Pamela's Products started with a pancake mix, four kinds of cookies and a huge thank you to a company called Mrs. Gooch's, which placed the very first order. In those days, since the natural foods world did not have a big demand for gluten-free foods, what launched my products into the stores was simply their great taste. And while gluten-free foods are now in most stores, it is still the quality of ingredients, taste and texture in Pamela's Products that have kept my customers believing in me all through the years. I have a passion for making a delicious difference for those who have to eat gluten-free, as well as for those who don't. The ovens are bigger these days and the markets are much more far-reaching, but for me, my job is still to create the food that you love. Now thirty years later, I've compiled some of my favorite recipes for you to try for the first time or to enjoy again. Some of my very favorite products and recipes have been with me almost from the start.

A handwritten signature in black ink that reads "Pamela". The signature is written in a cursive style with a large, looped initial "P" and a long horizontal line extending to the right.

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Recipes are organized and color-coded by the Pamela's product that is used in the recipe.



## Buttermilk Pam-cakes

Yield: about six 4-inch pancakes

### INGREDIENTS

1 cup **Pamela's Baking & Pancake Mix**       $\frac{3}{4}$  cup water or soda water  
1 egg, large, or equivalent liquid egg replacer      1 tablespoon oil

### DIRECTIONS

Preheat griddle over medium-low (350°F) and lightly oil. Mix all ingredients together until there are no lumps. Batter should be pourable, but not too thin. Add more water or mix as needed. Pour  $\frac{1}{4}$  cup batter onto griddle for each pancake. Cook until bubbles start to form and edges start to dull. Flip once. When cooked through, remove and serve immediately with fresh butter and real maple syrup.

NOTE: Extra pancakes can be cooked, cooled, wrapped in plastic, and frozen. To reheat, remove plastic. Wrap stack of pancakes in a paper towel and microwave until hot, about one minute, 15 to 20 seconds for one pancake.

I was never much of a pancake girl. I couldn't abide eating those plate-size, heavy, thick pancakes that they served at Boy Scout breakfasts. When I was a little girl, my dad would make pancakes for his four kids on Sunday mornings, but he always made special little silver-dollar-size pancakes just for me. Today, I adore a stack of full-size, fluffy pancakes as long as they are made with my own Pamela's Baking & Pancake Mix. And always with butter, and always with real maple syrup. Who would have thought that thirty years after my mix was introduced, Pamela's Pam-cakes would still be gracing America's tables? Dad would be proud.



I think anyone would love sugar and cinnamon on Christmas morning. For ten years, my husband and I lived in the bottom half of a house where our landlord/owner lived upstairs. Every year as Christmas neared, Marlene started the long process of rising the yeast dough, rolling, sprinkling, cutting and baking cinnamon rolls, which were then wrapped in foil. There was so much work involved that you felt special being one of the chosen ones when handed the little foil packet that would later be heated for our eating pleasure on Christmas morning. Cinnamon rolls and Christmas morning. All that is missing is the tree.

# Cinnamon Swirls

Yield: 5 to 7 large cinnamon swirls

## INGREDIENTS

### FOR THE FILLING

½ cup (1 stick) butter, softened  
⅔ cup brown sugar

4 teaspoons ground cinnamon  
⅓ cup raisins and/or chopped pecans

### FOR THE DOUGH

1 (7-gram) packet or 2¼ teaspoons active dry yeast  
(if using 19 oz bread mix, yeast packet is included)  
1 teaspoon sugar  
½ cup very warm water  
½ cup (1 stick) butter, softened  
½ cup small curd cottage cheese

1 (19 oz) bag or 3½ cups **Pamela's Bread Mix** (reserve ¼ cup for rolling dough)  
⅔ cup warm water  
½ teaspoon salt  
1 tablespoon orange zest, finely chopped (optional)

### FOR THE GLAZE

1 cup **Pamela's Vanilla Frosting Mix**  
2 to 3 tablespoons water

**OR** 1 cup powdered sugar  
¾ teaspoon vanilla  
2 to 3 tablespoons water

## DIRECTIONS

**TO MAKE FILLING:** Mix sugar and cinnamon with room temperature butter; set aside.

**TO PROOF YEAST:** In a small bowl, mix yeast and 1 teaspoon sugar in ½ cup very warm water. Let stand 5 to 10 minutes until foamy.

**TO MAKE DOUGH:** In the bowl of an electric stand mixer with whisk attachment, mix butter and cottage cheese together. Add the yeast mixture along with 3¼ cups of bread mix, warm water, salt, and orange zest; mix well.

**TO MAKE THE SWIRLS:** Grease an 8-inch round pan and two sheets of parchment paper. Put dough between the sheets of parchment paper and use a rolling pin to roll it out into a ¼-inch-thick rectangle. Remove top parchment. Evenly spread filling, raisins and/or nuts over dough, pressing in lightly. Starting with longest side, roll dough tightly into long log, peeling back the paper as you go. If dough is loose, refrigerate for 30 minutes. With sharp clean knife, slice across log to make 1½-inch- to 2-inch-thick circles. Place circles in the round pan, equal distances apart with swirls facing up. Let dough rest for 60 to 90 minutes.

Preheat oven to 350°. Bake for 40 to 50 minutes, or until golden brown. Let rolls rest in pan for 5 minutes before inverting onto plate. Invert a second time so that the tops of swirls are showing.

**TO GLAZE:** Combine frosting mix and water (or powdered sugar, vanilla, and water) to create thick glaze. Frost the cinnamon swirls while warm.

**NOTE:** Uncooked cinnamon swirls can be made the night before baking. The log can be wrapped in plastic and refrigerated, or the swirls can be placed into the pan, covered and refrigerated. In the morning, unwrap the log or the pan with rolls, and prepare as directed above, making sure to include the 60 to 90 minute resting time.



I would rather eat a crepe than a pancake, and savory over sweet. I ate my favorite crepe in Paris many years ago now, but I will never forget it. Tender asparagus and a lovely Swiss cheese with some bite to it, rolled together in a tasty crepe and heated until the cheese was oozing out. Who wouldn't want to eat that?

# Crepes with Asparagus and Swiss Cheese

Yield: about eight 8-inch crepes

## INGREDIENTS

### FOR THE CREPES

1 cup **Pamela's Baking & Pancake Mix**  
1½ cup milk  
1 egg, large

1 tablespoon butter, melted, or oil  
Butter, clarified butter, oil, or cooking  
spray for greasing pan

### FOR THE CHEESE SAUCE

2 tablespoons butter  
2 tablespoons **Pamela's Baking & Pancake Mix**  
½ teaspoon salt  
⅛ teaspoon paprika  
½ teaspoon dry mustard (optional)

pinch cayenne (optional)  
1 cup milk  
1 cup (about 4 ounces) Swiss cheese, grated  
Fresh nutmeg (optional)

### FOR THE FILLING

1 small bunch asparagus, woody ends removed, steamed to just tender

## DIRECTIONS

**TO MAKE CREPES:** Thoroughly whisk pancake mix, milk, egg, and 1 tablespoon melted butter in a bowl to make a thin batter. Heat crepe pan or 8-inch skillet on low to medium-low heat. Lightly grease pan before cooking each crepe to keep from sticking. When pan is hot, pour approximately ¼ cup batter into pan and quickly rotate pan in circular motion to evenly coat the bottom with a thin layer of batter. Air holes will appear; do not try to fill them in. When edges start to brown, lift edges of crepe with spatula, then flip to finish cooking. Remove crepe and place flat on parchment or wax paper. Use parchment or wax paper in between crepes when stacking while continuing to cook additional crepes. Keep crepes covered to prevent drying out.

**TO MAKE CHEESE SAUCE:** In a medium saucepan, melt butter over low heat, add baking mix and seasonings, and stir constantly with a wire whisk for a couple of minutes, until thickened. Slowly add the milk, whisking constantly to prevent lumps. Cook over medium-low heat until slightly thickened. Adjust temperature to low and add the grated cheese, small amounts at a time, stirring until smooth between additions. If desired, grate about ⅛ teaspoon fresh nutmeg over the sauce and stir. Remove from heat.

**TO ASSEMBLE CREPES:** Lay out one crepe and spread a couple of tablespoons of cheese sauce down the middle. Place a couple of asparagus spears to one side on top of the crepe, and then roll crepe up around the spears. Serve immediately.

**NOTE:** To serve a pan of crepes instead of individual crepes: Generously butter a casserole dish before assembling crepes. Make, fill and roll all the crepes as directed above, placing them side by side in casserole dish as you go. Cover dish with aluminum foil and bake in a preheated 325° oven for about 30 minutes, until filling is just starting to bubble. Allow to stand for a few minutes before serving.



I have always been a waffle girl. I love the crispiness of a perfect waffle with melted butter and maple syrup. Adding crunchy bacon bits into the batter gives it a delicious sweet and savory combination. There's nothing better.

# Crispy Waffles with Bacon

Yield: six 4½-inch waffles

## INGREDIENTS

10 ounces club soda

1 egg, large

¼ cup butter, melted

2 cups **Pamela's Baking & Pancake Mix**

3 to 4 pieces bacon, cooked until crisp and

crumbled or roughly chopped (½ to ¾ cup)

Chopped pecans (optional)

## DIRECTIONS

Grease and preheat a waffle iron on medium heat. In a small bowl, whisk together club soda, egg and butter. To make the batter, put Baking & Pancake Mix in a separate medium bowl and slowly stir in the egg mixture. The batter will be a little lumpy. Add bacon to the batter and mix until combined. Let batter rest for three minutes. Bake until golden brown, about 2 to 3 minutes on medium, or according to waffle iron manufacturer's instructions.

Serve immediately, topped with chopped pecans, if desired. Waffles may also be kept crisp and warm by placing them in a single layer on a wire rack in a preheated 200°F oven until ready to serve.

**NOTE:** Use peppered bacon for added intensity.



I don't know that there is anything more incredible than a croissant! Flaky, buttery, crispy, delicious. It's the civilized way to wake up with a cup of espresso. The aroma of this hot, baked good being removed from the oven is second only to sticking it in your mouth. Sometimes however, it's not about the perfection of the dough, but the look and feel of flour, butter and yeast brought together for the emotion of it. Close your eyes. Making a perfect croissant gluten-free is certainly a challenge, but making something that tastes like France is my pleasure.

# Croissants

Yield: 8 to 12 croissants

## INGREDIENTS

1½ cups whole milk, heated until warm  
(maximum 100°F)  
¼ cup packed light brown sugar  
2 tablespoons active dry yeast

4½ cups (675 g) **Pamela's Bread Mix**,  
plus more for dusting  
1 tablespoon kosher salt  
1½ cups (3 sticks) unsalted butter

## DIRECTIONS

**TO MAKE THE DOUGH:** In the bowl of an electric stand mixer with a dough hook, or in a large bowl if using a hand mixer, stir together warm milk, brown sugar, and yeast and let stand for 5 minutes until foamy. (If the mixture doesn't foam, then discard this mix. Start again with fresher yeast.) In a separate bowl, whisk together bread mix and salt, add to yeast mixture and mix on low speed for about 5 minutes. Transfer dough to a work surface and knead by hand for 2 minutes, adding more bread mix as necessary to help keep the dough from sticking. Form dough into a 1½-inch-thick rectangle and refrigerate, wrapped in plastic, for 1 hour.

**TO PREPARE AND SHAPE BUTTER:** Unwrap and arrange sticks of butter horizontally, their sides touching, on a piece of plastic wrap. Cover with another piece of plastic wrap and pound the butter with a rolling pin to soften slightly (butter should be malleable but still cold). Roll out butter until it forms an 8 x 5-inch rectangle, using a ruler or knife to straighten edges. Put butter wrapped in plastic wrap into refrigerator.

**TO ROLL OUT DOUGH:** Lightly flour a piece of parchment paper. Unwrap chilled dough onto parchment and roll it out into a 16 x 10-inch rectangle, dusting with bread mix as necessary. Trim and keep the edges to use as patches later during rolling if needed. Arrange the dough with the short 10-inch side nearest you. Unwrap the butter and place it in the center of the dough, with the long 8-inch side facing you (parallel with the short side of dough). Fold the bottom third of the dough up over the butter, then the top third down over the butter, so the dough edges meet in the middle. Turn dough so short side is nearest you and flatten dough slightly by pressing down horizontally with rolling pin across dough at regular intervals. Roll out the dough into a 15 x 10-inch rectangle. Be careful not to let any butter poke through the dough. If butter breaks through, patch holes with excess pieces of dough or pat bread mix on top of butter to cover.

After rolling dough into the rectangle, fold the two short ends into the center as before and seal the seam as best you can with your fingertips, then roll gently to help seal the seam. Wrap the dough well in plastic wrap and refrigerate for 1 to 2 hours. Remove dough from refrigerator and roll out again into a 15 x 10-inch rectangle. Fold top and bottom into the middle as before, sealing the seam and dusting with bread mix as necessary. Wrap and refrigerate again for 1 to 2 hours. Remove and roll out as before, then wrap and refrigerate for 1 to 2 hours. Repeat one more time and then refrigerate dough for another 6 to 18 hours.

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Grandparents' health food store, San Francisco, 1940

*(Croissants continued)*

**TO CUT AND SHAPE DOUGH:** Unwrap cold dough and roll out one last time into a 12 x 32-inch rectangle, ¼-inch thick. Making the dough ¼-inch thick is crucial to get the right texture of the croissants. Trim edges to make strip uniform in width. Using a pizza cutter or knife, cut the rectangle in half lengthwise to make two 6 x 32-inch strips. Cut each strip into 4 to 6 triangles. To do this, with the long side facing you, cut a line starting at the top left corner of the rectangle and ending at a point 5 inches to the right on the opposite side. Then cut upward to the right another 5 inches over, to form an upside-down triangle.

Continue this zig zag cutting pattern down the strip of dough to make a line of triangles.

To form croissant, roll up triangle from the longest side to the point. Make the rolls slightly loose so that the dough has room to rise. Place the croissants on a parchment-covered rimmed baking sheet and allow to rise for 1 to 2 hours.

Preheat oven to 425° with rack in the middle. Bake croissants for 20 to 23 minutes. Watch closely after 15 minutes as the butter can cause croissants to burn quickly, and add foil over the top if needed to prevent them from browning too much before they are cooked all the way through. Allow croissants to cool on a rack before serving.

**NOTE:** During rolling of dough, if the butter seems to be breaking into pieces beneath the dough rather than remaining solid, allow the dough/butter to warm a few minutes. If the butter becomes too soft and oozes while making folds or rolling, put the dough back in the refrigerator for several minutes.

During baking, butter in croissants melts, so use a rimmed baking sheet to prevent a mess on the floor of your oven. For perfect croissant bottoms, put the rimmed baking sheet on top of an insulated cookie sheet.



I went to school in San Francisco up to second grade. There was a little neighborhood donut shop close to my school and for very, very special occasions I remember getting to go into that shop and picking out a donut from the large array lined up in neat rows within the large glass case. I'm a vanilla cake donut fan, and I always seem to veer towards anything with chocolate frosting. (Could it be I feel deprived because in my childhood we were given carob chip cookies?) There is something about that rich cakey donut with a touch of nutmeg, fried to a perfect crispy bite, and that shiny, shiny glaze that calls my name.

# Old-Fashioned Donuts

Yield: 8 donuts and 8 donut holes.

## INGREDIENTS

### FOR THE GLAZE

2 cups powdered sugar  
1 teaspoon vanilla

2 to 2½ tablespoons milk or water

### FOR THE DONUTS

2½ cups (350 g) **Pamela's All-Purpose Flour Artisan Blend**, plus more for dusting  
1 cup sugar  
1 tablespoon baking powder  
½ teaspoon baking soda  
1 teaspoon salt

½ teaspoon nutmeg  
1 cup sour cream  
4 tablespoons butter, melted, cooled  
3 eggs, large  
6 cups vegetable oil or enough to fill deep fryer

## DIRECTIONS

**TO MAKE THE GLAZE:** Whisk together the powdered sugar, vanilla, and 2 tablespoons milk or water. Slowly add last ½ tablespoon liquid until you reach the correct consistency for pouring. If too thick, add a few more drops of liquid; if too thin, add powdered sugar one tablespoon at a time, until desired consistency is reached. Set aside.

**TO MAKE THE DONUTS:** In the bowl of an electric stand mixer with paddle attachment, add 1 cup of the flour along with the sugar, baking powder, baking soda, salt, and nutmeg. Mix together.

In a separate small bowl, whisk together sour cream, butter, and eggs. Pour this into the mixer bowl with dry ingredients and mix on medium speed for about 30 seconds. With speed on low, gradually mix in the remaining flour a little at a time. (Add more or less flour as necessary to make a soft dough that is moist and slightly tacky.) Cover bowl with plastic wrap for 1 hour or longer.

While dough rests, line a 12 x 18-inch pan with parchment paper and lightly sprinkle with extra flour. Set aside to put raw donuts on later. Pour oil into deep fryer or Dutch oven and heat to 375°. Have two wire racks handy, one covered with paper towels, to put fried donuts on.

To cut out the donuts, first spray a 12 x 18-inch piece of parchment paper with non-stick cooking spray. Put dough on center of paper, cover with another piece of sprayed parchment paper and use a rolling pin or your hands to flatten dough into a 1-inch-thick rectangle. Remove top paper. With a well-floured donut cutter or 2 biscuit cutters (large and small), cut out donuts and donut holes. Lightly flour the cut donuts to make them easier to handle, and then place them on prepared pan. Gather any scraps of dough and press them together into 1-inch-thick sheet to cut more donuts. Repeat process until all dough is used.

To get the iconic lift and shape in the center of the old-fashioned donut, dip in flour a round cutter that fits inside the margins of the cut donut; press cutter down lightly into donut, only about ¼-inch deep. Do NOT cut all the way through. Now they are ready to fry.

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Grandma working in the health food store

*(Old-Fashioned Donuts continued)*

Fry a few at a time, without crowding them in the pan, for about 45 to 60 seconds on one side, then flip and fry for at least 30 more seconds; continue to flip donuts at 30 second intervals for about 3 minutes total, until golden brown on both sides. Remove from oil and place on plain wire rack for a minute or two to drain, then move to rack covered with paper towels to cool, until ready to glaze or eat.

**TO GLAZE:** Transfer glaze to a wide, low bowl, just large enough to dip donuts. Dip one side of donut about ¼-inch deep into glaze. Lift donut out, holding glaze-side down to let excess drip off. For larger amount of glaze on donut, turn glaze-side up after dipping and swirl donut until glaze sets.

**NOTE:** Dough can be made the day before and kept in a small bowl that is sealed with plastic wrap, in the refrigerator.

**VARIATION:** Donuts can also be sprinkled with powdered sugar instead of glaze.



Pumpkin is one of those foods that shows up about September. One moment we are eating ice cream, and the next it's all about pumpkin. Pumpkin lattes, pumpkin ravioli, pumpkin pie, pumpkin bread. I like pumpkin. I particularly like it in a quick bread, but being a sugar child, I like it better with a topping. Yum—butter, sugar, sliced almonds. The sugar crystallizes around the almonds, encouraged by the butter. I knew I had a winning recipe when my mom asked me to make her a couple!

# Pumpkin Bread with Almond Crumble Topping

Yield: one 8 x 4-inch or 9 x 5-inch loaf, or one 9-inch cake (tube pan)

## INGREDIENTS

### FOR THE BREAD

4 tablespoons butter, melted

½ cup granulated sugar

2 eggs, large

1 cup canned pumpkin (not pie filling)

1⅓ cups **Pamela's Baking & Pancake Mix**

½ teaspoon salt

1 teaspoon ground cinnamon

½ teaspoon ground ginger

¼ teaspoon ground cloves

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### FOR THE TOPPING (OPTIONAL)

2 tablespoons butter, melted

⅓ cup packed brown sugar

½ cup of nuts (sliced almonds,  
chopped walnuts and pecans)

## DIRECTIONS

Preheat oven to 350°. In the bowl of a stand mixer with paddle attachment, beat together butter and sugar until light and fluffy. Add eggs and pumpkin; mix to combine. In a separate bowl, whisk together baking mix, salt and spices. Add to mixer bowl and blend well. Line bottom of loaf pan or tube pan with parchment paper and spray bottom and sides with cooking spray. Pour batter into pan. If using topping, mix topping ingredients in a bowl and smooth evenly over batter to the edges. Bake for 50 to 60 minutes, or until toothpick inserted near center comes out almost clean.



Growing up we used pumpkins for making only two things: jack-o'-lanterns and pumpkin pie. These days just about everything is made with pumpkin, and my new favorite snack is roasted pumpkin seeds. I love the extra little something they bring to dishes, elevating them to a new level. With pumpkin being such a popular ingredient, it made sense to try it in my favorite sour cream coffee cake recipe, adding pumpkin to the batter and sprinkling toasted pumpkin seeds on top. Sometimes change is good. Enjoy my new take on an old and loved recipe.

# Pumpkin Coffee Cake

Yield: one 9-inch cake

## INGREDIENTS

### FOR THE FILLING

¼ cup granulated sugar	¾ cup pecans or walnuts, chopped
¼ cup light brown sugar	¼ cup pumpkin seeds, toasted
2 teaspoons pumpkin pie spice	

### FOR THE BATTER

¾ cup butter	1 teaspoon vanilla
1 cup granulated sugar	2 cups <b>Pamela's Baking &amp; Pancake Mix</b>
2 eggs, large	1 cup canned pumpkin

### FOR THE TOPPING

¼ cup pecan or walnut halves	¼ cup pumpkin seeds, toasted
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## DIRECTIONS

Preheat oven to 350° with rack in the middle of the oven. Grease a 9-inch springform pan.

**TO TOAST THE PUMPKIN SEEDS:** Spread all of the pumpkin seeds on an ungreased pan. Bake 8 to 10 minutes until seeds start to turn golden brown. Remove from oven. Divide in half, keeping ¼ cup for the filling and ¼ cup for the topping.

**TO MAKE THE FILLING:** Stir together all filling ingredients until well mixed. Set aside.

**TO MAKE THE BATTER:** In the large bowl of a stand mixer with paddle attachment, beat butter and granulated sugar together on medium speed for about 2 minutes or until smooth and creamy. Add eggs and vanilla and mix well, scraping down sides as needed. Reduce mixer to low speed and alternately add half of the Baking & Pancake Mix and half of the pumpkin, mixing just enough to incorporate each. Repeat with remaining mix and pumpkin.

**TO MAKE THE COFFEE CAKE:** Spoon half the batter into prepared pan, spreading it to completely cover the bottom. Sprinkle half of the filling evenly over batter, being careful to keep filling about ½ inch away from the edges. Cover with remaining batter, and sprinkle remaining filling evenly over the top. To disperse the filling through the batter, insert a butter knife straight down into batter and move it up and down around the pan just to swirl the filling, not to mix it in completely. Do not smooth out the batter afterwards. Sprinkle the nuts and toasted pumpkin seeds evenly over the top.

Bake for 50 to 60 minutes or until a toothpick inserted near the center comes out clean and the cake is slightly pulling away from the sides of the pan. Remove cake from oven and while still warm, run a knife around the edges of the pan. Let cool completely and then carefully remove cake from pan to serving plate.

**NOTE:** This recipe can also be made using a greased 9-inch tube pan with removable bottom, a greased 10-cup Bundt pan, or a 9-inch cake pan with bottom and sides lined with greased parchment paper.

If you find that your coffee cake dips in the center, increase the amount of Baking & Pancake Mix by ¼ to ½ cup more the next time.



When I was a youngster, my parents ate coffee cake every Sunday morning. I can still remember the smell of the pecans and caramelly goodness of the brown sugar and butter filling, and the hot icing burning my fingers as I grabbed a piece. I can't eat this coffee cake without thinking about my parents at our kitchen table with their cups of coffee and plates of cake hot from the oven. And then they'd spread on a little bit of butter.... With my parents, a little bit of butter was always a must!! No wonder I love eating.

# Sour Cream Coffee Cake

Yield: one 9-inch cake

## INGREDIENTS

### FOR THE FILLING

1 cup walnuts or pecans, chopped to medium pieces	2 teaspoons ground cinnamon
$\frac{1}{4}$ cup granulated sugar	$\frac{1}{2}$ cup currants or raisins, soaked in cup of hot water to plump, then drained (optional)
$\frac{1}{4}$ cup light brown sugar	

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### FOR THE CAKE BATTER

$\frac{2}{3}$ cup butter	1 teaspoon vanilla
1 cup granulated sugar	2 cups <b>Pamela's Baking &amp; Pancake Mix</b>
2 eggs, large	1 cup sour cream

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### FOR THE GLAZE

1 cup powdered sugar	$\frac{3}{4}$ teaspoon vanilla
2 to 3 tablespoons water	

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## DIRECTIONS

Preheat oven to 350°. Grease 10-cup Bundt or 9-inch springform pan. Mix together filling ingredients in a small bowl; set aside. To make cake batter, soften butter in the bowl of an electric stand mixer with paddle attachment. Add sugar and mix well. Add eggs one at a time, then vanilla. On low speed, alternately add baking mix and then sour cream until incorporated. Spoon half of batter into pan, covering the bottom. Sprinkle half of the filling over batter evenly, repeat with layer of batter, then sprinkle remaining filling evenly over batter. Take a knife and insert straight down into batter moving up and down around the pan in a zig zag motion to marbleize cake. Do not smooth out the batter. Bake for 45 to 50 minutes, or until toothpick inserted near center comes out clean. While warm, run a knife around the edges. When cool remove from pan.

**TO GLAZE THE CAKE:** Mix together glaze ingredients until smooth. Add more water if needed for pourable consistency. Pour thin stream of glaze back and forth over cake.

**NOTE:** Everyone measures out cups of flour differently. If you find that your results vary from ours, try adjusting the amount of our flours. For example, if your cake falls a little in the middle, thicken the batter by adding more of the baking mix next time. If cake is too dense and heavy, try reducing the amount of baking mix by  $\frac{1}{4}$  to  $\frac{1}{2}$  cup.



I heard a funny thing the other day—that Millennials can't afford a house because they eat avocado toast. I'll admit, avocado toast is pricey. I'm not sure if it's because of the cost of avocado itself, or the work of smashing it? Maybe they are also considering the baking of the bread? Nonetheless, I order avocado toast whenever I see it on a menu. I love the creamy buttery taste of the avocado smeared on a piece of great bread. I love to use a hearty multiseed, a little salt and pepper, maybe some light garlic, and thin slices of radish for a touch of tang gracing the top. When the Millennials stop eating avocado toast to go buy a house, there will be that much more for me.

# Avocado Toast on Multi-Grain Bread

## INGREDIENTS

2 pieces **Pamela's Multi-Grain Bread** (recipe follows)  
 1 large ripe avocado  
 ¼ teaspoon granulated garlic  
 ¼ teaspoon salt  
 Freshly ground pepper  
 2 radishes, thinly sliced

## DIRECTIONS

Preheat oven to 350°. Cut avocado in half, remove pit, and scoop avocado meat into a small bowl. Mash with a fork, leaving some chunks for texture. Mix in salt and granulated garlic, to taste. Spread half or a third of the avocado mixture onto each piece of bread (depending on how thick you like the avocado or if you are layering on other ingredients), and dust with freshly ground pepper. Top with paper-thin slices of radish. Place on a sheet pan and bake about 8 to 10 minutes.

**VARIATION:** You can top avocado toast with anything you like: tomato, bacon, roasted red peppers, sun-dried tomato. Top with mozzarella or other favorite cheese slices and cook until cheese is melted and toppings are warm.

# Multi-Grain Bread

Yield: one 9 x 5-inch loaf

## INGREDIENTS

3 cups **Pamela's Bread Mix** (if using 19 oz bag of bread mix, you will not use whole bag)  
 ¼ cup quinoa flour  
 2 tablespoons whole grain quinoa  
 2 tablespoons ground flaxseed meal  
 2 tablespoons whole flaxseeds  
 2 tablespoons gluten-free oat flour  
 2 tablespoons sesame seeds  
 1 (7 g) packet or 2¼ teaspoons active dry yeast (19 oz bread mix bag includes yeast packet)  
 ½ teaspoon salt  
 ¼ teaspoon pepper  
 Pinch cayenne  
 2 eggs, large  
 Warm water  
 ¼ cup oil

## DIRECTIONS

Mix together bread mix, flours, seeds, yeast, and seasonings in the bowl of an electric stand mixer with whisk attachment. Crack the eggs into a 2-cup liquid measuring cup and then fill

*(continued on next page)*



Pamela's family, offering gluten-free products since 1940

## 25 PAMELA'S 30 FAVORITE RECIPES

*(Avocado Toast on Multi-Grain Bread continued)*

rest of cup with warm water up to the 2-cup line. Add the water with eggs, and the oil to mixer bowl and mix on low until combined. Increase speed to medium-high and mix dough for 4 minutes. Oil a separate bowl large enough to hold dough and place dough in it. Oil the top of the dough, cover bowl with plastic wrap, and put it in a warm, draft-free spot. Let dough rise for 2 hours.

Coat a 9 x 5-inch bread pan with non-stick spray. Once dough in bowl has risen, using a rubber spatula, fold the sides of the dough into the middle of the bowl. Do this all the way around, then place dough in loaf pan to rise again for 20 to 30 minutes. Preheat the oven to 350°. To prevent bread from bursting while baking, cut three slits in the top of the bread before placing in oven.

Bake 60 to 75 minutes at 350°. To test for doneness, insert an instant read thermometer into center of loaf; 205° to 208° degrees is ideal. Cool for 10 minutes on a rack, then remove from pan and let cool completely. Slice with a serrated knife for best results. Store in a plastic bag or airtight container once totally cool.



The pastor who married me and my husband made us the first brown rice soufflé I had ever eaten—with flour roux, delicious full-bodied cheese, egg yolks, and stiff whipped egg whites, all combined with brown rice and its great chew — we flipped! The pastor's wife ended up giving us the soufflé dish and the cookbook that contained the recipe as a wedding present. Today we add spinach, Swiss chard or asparagus. Beautiful, healthy, and easy, it continues to be one of those dishes I serve where everyone oohs and ahhs when it's removed from the oven. They think I am a chef. I have everyone fooled.

# Brown Rice Soufflé

Yield: one 9- to 10-inch soufflé dish

## INGREDIENTS

### FOR THE WHITE SAUCE

2 tablespoons butter ¾ cup milk  
3 tablespoons **Pamela's All-Purpose Flour Artisan Blend**,  
**Pamela's Baking & Pancake Mix**, or **Pamela's Bread Mix**

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### FOR THE SOUFFLÉ

5 eggs, large ½ teaspoon salt  
2 cups grated extra sharp cheddar cheese ¼ teaspoon black pepper  
1 cup cooked brown rice Pinch red pepper flakes  
1 cup Swiss chard, lightly steamed and chopped

## DIRECTIONS

Preheat oven to 350° with rack in center. Butter or spray a soufflé dish. Separate egg whites from yolks, putting 5 egg whites into the bowl of a stand mixer with whisk attachment, and 4 egg yolks into a separate bowl. Fifth egg yolk may be discarded or saved for different use.

**TO MAKE WHITE SAUCE:** In medium saucepan on medium-low heat, melt butter, then add flour and whisk until smooth. Slowly add the milk, whisking constantly to prevent lumps. Cook until thickened, then turn heat to low.

**TO MAKE THE SOUFFLÉ:** Whisk egg yolks one at a time into the white sauce. Stir in the cheese until completely melted, then add rice and chard. Remove from heat. Add salt, pepper and red pepper flakes to season and mix well.

Using the stand mixer, whip egg whites to stiff, but not dry, peaks. Using rubber spatula, gently fold one spatula-full of soufflé mixture into whipped egg whites until combined completely. Lightly fold the remainder of soufflé mixture into the whipped whites. Pour into soufflé dish, gently leveling the top. Carefully place in oven and close the oven door softly to avoid shaking soufflé. Bake in center of the oven for 50 to 55 minutes, or until toothpick inserted near center comes out clean. Serve immediately.

**NOTE:** This soufflé works best with dairy products, but if you must avoid dairy, the following substitutions will work: Replace butter with Earth Balance; milk with unsweetened almond, soy or rice milk; cheddar cheese with Daiya dairy-free cheddar-style shreds.

**VARIATION:** Lightly steamed and chopped asparagus, spinach or broccoli can be used instead of Swiss chard. The soufflé can also be made with no vegetables but baking time would be reduced to about 40 minutes.



I always enjoy anything in crust. I won't eat an omelet, but I will eat quiche. I don't like stew, but put it in a hand pie and I am in heaven. An empanada is the best of all worlds for me. Meat in a crust that you can hold in your hand, or even dip in a sauce! They work as appetizers when small but as dinner when made large. You can stuff them with anything—chicken, beef, veggies and cheese. They are simple to make but make you look like a chef. And you get to sound so cultured when you say their name...

# Cajun-Spiced Empanadas

Yield: about 12 to 14 empanadas

## INGREDIENTS

### FOR THE EMPANADA DOUGH

- |  |                                 |
|--|---------------------------------|
| 1 (19 oz) bag or 3½ cups <b>Pamela's Bread Mix</b>               | ½ cup <b>Pamela's Bread Mix</b> |
| 1 cup (2 sticks) unsalted butter,<br>cut into pieces and chilled | for rolling                     |
| ½ cup ice water  | 1 egg, large                    |
- 

### FOR THE FILLING

- |   |  |
|---|--|
| 1½ tablespoons olive oil                                  | 1 tablespoon ancho chili powder          |
| 1 small yellow onion, finely chopped                      | ⅛ teaspoon freshly ground black pepper   |
| 2 Anaheim peppers, seeded and finely chopped              | ⅓ cup chopped cilantro, coarsely chopped |
| 1 jalapeño pepper, seeded and finely chopped              | ½ teaspoon ground cloves                 |
| 4 cloves garlic, finely chopped                           | ¼ cup golden raisins                     |
| 1 pound extra-lean ground beef                            | Juice of ½ lime                          |
| 2 tablespoons Cajun seasoning,<br>preferably without salt |  |
- 

### FOR THE CHIPOTLE CREAM SAUCE

- |                            |   |
|----------------------------|---|
| ½ cup light sour cream     | 1 tablespoon agave syrup (honey or<br>sugar may be substituted) |
| 2 chipotles in adobe sauce |   |
- 

## DIRECTIONS

**TO MAKE THE EMPANADA DOUGH:** Put 3½ cups bread mix and the chilled butter pieces into a large bowl. Using either your fingers or a pastry cutter, cut the butter into the flour until it resembles coarse pea-size crumbs, careful not to over blend so that the butter does not melt too much. Slowly add the ice water 1 tablespoon at a time using a fork to blend with the dough. When the dough just begins to come together use your hands to bring it together. The dough should not be too sticky or so dry that it is falling apart. Shape into a ball and wrap in plastic wrap. Refrigerate at least 1 hour or until ready to use.

**TO MAKE FILLING:** Heat olive oil over medium heat. Add onions and sauté until translucent, approximately 5 minutes. Add peppers and sauté 5 minutes, or until they begin to soften. Add garlic and sauté 2 minutes. Turn heat to medium-high. Add beef and crumble it while cooking into pea-size pieces, mixing it well with the pepper mixture. Add the rest of ingredients and sauté until all the juice has evaporated from pan and meat is fully cooked. Take mixture off stove and allow to cool to room temperature before filling the empanadas.

**TO MAKE THE EMPANADAS:** Preheat oven to 375°. Roll out a long sheet of wax or parchment paper and dust lightly with bread mix. Set dough on sheet and press down with hands to form an even round, then dust top with additional bread mix. Place another sheet of wax or parchment paper over top and roll dough out until approximately ¼-inch thick. Using a 4-inch

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Pamela starting her own business in 1988

## **31** PAMELA'S 30 FAVORITE RECIPES

*(Cajun-Spiced Empanadas continued)*

round pastry cutter, or anything approximately that big in your kitchen, cut out circles. Lightly dust another smaller piece of parchment paper, then set one circle down, dust top and roll out to ¼- to ½-inch thickness. The dough circles will be approximately 6 inches in diameter. Dough scraps can be gathered together and rolled back out to cut.

Grease a cookie sheet. Beat the egg in a small bowl and set aside. Put two heaping spoonfuls of the beef mixture in the center of the dough. Using either a pastry brush or your fingers, brush a small amount of the beaten egg all along the edges of the dough. Gently fold the dough over and match the ends together, lightly pressing down to seal any open spaces. Press fork tines all along the edge of the empanada and place finished pastry on the cookie sheet. Repeat for the rest of the empanadas. Once the empanadas are all on pan, brush the tops of each with beaten egg. Bake 17 to 20 minutes, or until dough is lightly browned, with browner edges. Take out and serve with a dab of chipotle cream sauce for dipping.

**TO MAKE THE CHIPOTLE CREAM SAUCE:** Blend all sauce ingredients in a blender at high speed until fully blended. Sauce can be refrigerated until ready for use.

**NOTE:** The beef mixture and dough can be made the day before assembling empanadas. Refrigerate beef mixture until ready for use. Freeze dough overnight, then take out the next day and thaw at room temperature or in refrigerator. Assemble as instructed above.

If you run out of bread mix needed for dusting during the forming of empanadas, you can substitute Pamela's Baking & Pancake Mix.

If you'd like a spicier filling, leave in some of the seeds of the peppers, but be warned—the sauce and filling are pretty spicy already! For less spicy empanadas, reduce jalapeño and ancho chilies. The chipotle cream sauce also makes a great dip for chips and vegetables.



I've always been a cheese girl. I love cheese—hard cheese, soft cheese, melted in between bread, in sauces, and mixed with pasta. And because I grew up in California, I also love Mexican food. I'm a simple girl and nothing suits me as easily as a sharp cheddar cheese quesadilla. Dab it with a touch of hot sauce for a little pizzazz and it's the perfect food for me.

# Cheese Quesadillas on Easy “Flour” Tortillas

Yield: two 5-inch quesadillas

## INGREDIENTS

4 (5-inch) **Pamela’s Easy “Flour” Tortillas** (recipe follows)  
1 tablespoon oil

1 cup grated sharp cheddar or pepper jack cheese, (or any favorite combination)  
Garnish: salsa, guacamole, and sour cream or plain yogurt

## DIRECTIONS

In a medium frying pan, heat 1 tablespoon oil. Add one tortilla and spread half the cheese completely over it. Add second tortilla over the cheese. Heat over medium-low heat until tortilla is slightly golden and cheese is melting; flip and continue cooking, adding a bit more oil to pan if needed, until second side is slightly golden in places and cheese is completely melted. Remove to cutting board and cut into pieces. Repeat. Garnish with salsa, guacamole, and sour cream, or as desired.

# Easy “Flour” Tortillas

Yield: sixteen 5-inch tortillas or ten 6-inch tortillas.

## INGREDIENTS

2 cups (280 g) **Pamela’s All-Purpose Flour Artisan Blend**  
¼ cup solid vegetable shortening or solid coconut oil  
¾ teaspoon salt  
1 cup minus 2 tablespoons warm water

## DIRECTIONS

**TO MAKE TORTILLA DOUGH WITH ELECTRIC STAND MIXER:** Combine flour, shortening, and salt in the bowl of a stand mixer with paddle attachment. Mix until a coarse meal is formed. On low speed, slowly add water and mix well, until a shaggy ball of dough forms. Scrape any remaining dough from sides of bowl onto the dough ball.

**TO MAKE TORTILLA DOUGH WITH FOOD PROCESSOR:** In bowl of food processor, combine flour, shortening and salt. Pulse until a coarse meal is formed. With food processor turned on, add water slowly in stages. First, add ½ cup water through the tube until evenly mixed. Slowly add another ¼ cup water and mix well, until a ball of dough comes together. Add remaining 2 tablespoons water so dough forms a ball. Remove half the dough from bowl, roll and form dough into a log, and wrap in plastic. Repeat with second half and let sit for 30 to 60 minutes (this will make the dough less sticky to work with), or up to 3 days in refrigerator.

Cut two 6- or 7-inch squares of parchment for each tortilla that you press. Cut each dough log into 8 pieces (for 5-inch tortillas) or 5 pieces (for 6-inch tortillas). To keep dough fresh and supple, keep it covered while working.

*(continued on next page)*



Pamela's first trade show in 1989

*(Cheese Quesadillas on Easy “Flour” Tortillas continued)*

**TO MAKE TORTILLAS WITH ROLLING PIN:** Roll one piece of dough between two pieces of parchment (or plastic wrap) until very thin. It does not have to be perfectly round; concentrate on thin.

**TO MAKE TORTILLAS WITH TORTILLA PRESS:** Place a square of parchment in tortilla press, flatten a disk of dough with your palms, place on parchment, add second piece of parchment on top, close cover and press. Rotate tortilla and papers 180° and press again. Leave between papers and cover until ready to cook.

**TO COOK TORTILLAS:** Cook on medium-hot cast-iron pan, or griddle set at 400°. Carefully peel off paper from one side, place dough-side down on the pan. After cooking one minute, peel off top layer of parchment paper (it should peel off easily), then cook tortilla for one more minute. Flip and cook two more minutes on second side. Repeat with as many tortillas as you want to make.

Serve immediately, or to serve many tortillas all together, keep warm by placing tortillas as they are made inside a plastic bag or other sealed container lined with a cloth napkin. The warmth and moisture keep the whole stack pliable.

**TO SAVE:** Stack tortillas with parchment in between, then wrap in kitchen towel, place in a plastic bag, and seal. Tortillas will keep for 3 days in a cool, dark, dry place.

**TO REHEAT:** Open bag and heat slowly in microwave, flipping whole package halfway through. Alternatively, remove tortillas from bag, unwrap towel and remove parchment; stack all tortillas together and wrap in moistened and squeezed-dry paper towels; microwave stack until warm, about 30 seconds.

**NOTE:** Tortillas can be made with rolling pin or tortilla press. An inexpensive tortilla press can be found at your local Mexican market.



I remember the first time I had cream cheese biscuits at a historical inn called the Union Hotel many years ago. I can remember the OMG coming out of my mouth! I love regular buttermilk biscuits to begin with, but when you add cream cheese, the flavor and texture go beyond decadent. So rich, you don't need to serve with anything! But a little bit of butter melting on them is oh so good.

# Cream Cheese Biscuits

Yield: 9 large or 12 medium biscuits

## INGREDIENTS

1 cup (2 sticks) butter or butter alternative  
8 ounces cream cheese

1 (13 oz) bag **Pamela's Biscuit & Scone Mix**  
 $\frac{2}{3}$  cup milk or milk alternative

## DIRECTIONS

Place rack in top third of oven and preheat oven to 400°. In large bowl of an electric stand mixer with paddle attachment, beat butter and cream cheese together until creamy. Add biscuit mix and beat until pea-sized crumbs are formed. Add milk and beat until just incorporated. Scoop dough onto a piece of parchment paper or plastic wrap and gently form into a rectangle or circle. Place second piece of paper or wrap on top of dough, then gently pat or roll dough to a thickness of 1½ inches. Dough will be soft. Peel off top paper or wrap. Use dental floss to cut dough into 9 or 12 biscuits in either wedges or squares. Alternatively, may use greased round or square biscuit cutter to cut biscuits. Use a spatula to transfer biscuits to a greased or parchment-covered cookie sheet, and place 1 or 2 inches apart. Bake for 20 to 25 minutes until just starting to brown and biscuit tops are splitting open. Biscuits are fragile when hot.



A grilled cheese sandwich is hard to beat in my book. When I was little, the ultimate was white bread and American cheese. Yes, I was born in the 1950s and I don't know anyone my age who didn't eat American cheese when they were young. But today, I love a hearty bread with seeds and nuts, and aged extra sharp cheddar cheese. The bread must be grilled with butter so the crust has a crispy surface, and the cheese melted so perfectly that it stretches into long strands when you pull apart the two sides of the cut sandwich. The secret is the timing. You can't rush perfection or cheese melting...

# Grilled Cheese on Amazing Bread

Yield: one sandwich

## INGREDIENTS

### FOR A TRADITIONAL GRILLED CHEESE

2 slices (½-inch-thick)

**Pamela's Amazing Bread** (recipe follows)

1½ tablespoons butter, softened

2 to 3 deli cheese slices

(sharp cheddar and Havarti are a great combination)

### FOR A GOURMET SANDWICH

2 or 3 slices bacon, cooked very crisp

3 or 4 slices ripe tomato

6 to 8 fresh basil leaves

2½ ounces provolone or fontina cheese,  
sliced very thin or grated

## DIRECTIONS

Preheat a skillet over low to medium-low heat. Butter both sides of the bread. When pan is hot, put both slices of bread in the pan to grill. Once starting to get golden, flip over and put a piece of cheese or two on the grilled side of each slice of bread. Cover pan and cook for about a minute. Uncover pan. For gourmet sandwich, add other fillings on top of one of the bread slices now, then flip the other slice of bread on top, pressing down to sandwich the cheese on the inside. Flip sandwich back and forth until both sides are nicely grilled and cheese is melted. If golden but not completely melted (this happens sometimes with many thick toppings) finish sandwich in a preheated 350° oven for 2 to 3 minutes (set on a wire rack over parchment-lined sheet pan). Cut in half and serve.

**NOTE:** There are many different cheeses that would be good to use. Do not use pre-grated cheese because it does not melt well. For a great tasting sandwich, good cheeses to try are sharp cheddar, Swiss, Emmental, Gruyere, aged provolone, and Comté. If you want a very smooth melting texture, try American, fontina, mozzarella, Gouda or smoked Gouda, and Monterey Jack. You can try other fillings as well, like brown cremini or porcini mushrooms, sliced pickles, pickled jalapeno slices (well drained), tuna salad, roast turkey or ham, avocado, even peanut butter—just pick a complementary flavored cheese and get grilling.

# Amazing Bread

Yield: one loaf

## INGREDIENTS

1 (19 oz) bag or 3½ cups **Pamela's Bread Mix**

1 (7 g) packet or 2¼ teaspoons active dry yeast  
(19 oz bread mix bag includes yeast packet)

1 egg, large + 3 egg whites, or 2 eggs, large

⅓ cup oil

Warm water

*(continued on next page)*



The Natural Products Expo with Gypsy Boots, health food advocate

*(Grilled Cheese on Amazing Bread continued)*

## **DIRECTIONS**

**TO MAKE IN BREAD MACHINE:** Turn on machine settings to Basic White Bread, 2-pound loaf, Medium Crust. Do not use Gluten-Free setting. In a 2-cup liquid measuring cup, measure  $\frac{1}{3}$  cup oil, add eggs, then fill rest of cup with warm water up to the 2-cup line, plus 2 tablespoons additional water (for high altitude baking, do not add extra 2 tablespoons water). Pour all liquids into bread maker, then add bread mix and yeast. Start machine and scrape down sides and corners of pan while dough is mixing. After baking, remove from pan to cool before removing paddle and slicing.

**TO MAKE IN OVEN:** Lightly grease an 8 x 4-inch bread pan. Put bread mix and yeast in the bowl of an electric stand mixer with whisk attachment. Do not use bread hooks. In a 2-cup liquid measuring cup, measure  $\frac{1}{3}$  cup oil, add eggs, then fill rest of cup with warm water up to the 2-cup line, plus 2 tablespoons additional water (for high altitude baking, do not add extra 2 tablespoons water). Add to dry mix and yeast, then beat for 3 minutes on medium-high. Pour dough into bread pan and smooth the top of the dough with a spatula. Let dough rest for 60 to 90 minutes in a warm, draft-free spot. If your kitchen is cold, you can turn on your oven for a minute or two at a low temperature and then turn it off and place the loaf pan in the oven (then be sure to take it out when you preheat the oven for baking). After 60 to 90 minutes, the dough should rise but if not, it will rise when baking.

Preheat oven to 350°. Bake for 60 to 70 minutes. Let sit for 10 minutes then carefully remove from pan and cool on a rack. Though tempting to eat the bread hot out of the oven, we recommend letting it cool before slicing.

**VARIATIONS:** To make Mock Whole Wheat bread, add 2 tablespoons molasses to dough while mixing.

To make Three Seed Bread, add 2 tablespoons sesame seeds, 2 tablespoons sunflower seeds, and 1 tablespoon poppy seeds to the dough while mixing.



My brother and nephew make award-winning pizza crusts. They even have pizza ovens at their homes. I make a great gluten-free pizza crust myself that another chef used to enter in an international gluten-free pizza competition. That being said, deep-dish pizza was never on my radar. It always seemed too much, too thick, and I think you might have to eat it with a fork. Then I was sent this recipe for pan pizza. It's simple, goes together easily and the flavors meld together in each bite for total satisfaction—and you make it using my Baking & Pancake mix of all things! This recipe has turned my head—I've now been swayed. Watch out Chicago, the next time I'm there, I might try your deep-dish.

# Pan Pizza

Yield: two 8-inch pizzas, one 10-inch pizza, or one 9 x 13-inch pizza

## INGREDIENTS

- ¼ cup olive oil, plus more for oiling pans
- ¼ cup water
- 1 egg
- 1 teaspoon salt
- ½ cup tapioca starch
- 1 cup **Pamela's Baking & Pancake Mix**
- ⅓ cup plain yogurt
- ½ cup grated Parmesan cheese
- ½ cup grated mozzarella cheese
- Garlic seasoning
- Pizza toppings of your choice

## DIRECTIONS

Preheat oven to 450° with rack in the middle. Use generous amounts of olive oil to grease two 8-inch round cake pans, one 10-inch cast iron skillet, or one 9 x 13-inch baking pan. In a large bowl, mix together the olive oil, water, egg, and salt. Add in the tapioca starch and baking mix and combine thoroughly. Stir in the yogurt, Parmesan cheese, and mozzarella cheese. Pour the mixture into the prepared pans. Sprinkle garlic seasoning on the edges of the pizza crust. Put in oven and immediately reduce heat to 350°. Bake until slightly golden, 25 to 30 minutes. Remove the pizza crust from oven. Add toppings as desired, making sure to precook any raw meat before using, and place pizza back into the oven for 5 to 7 minutes.



# Penne with Pesto

Yield: 2½ cups pesto and 4 servings pasta

## INGREDIENTS

1 (8 oz) package <b>Pamela's Penne Pasta</b>	2 bunches fresh basil, about 2 cups, packed
1 clove garlic	1 bunch Italian parsley, about ½ cup, leaves only
½ cup <b>Pamela's Nut Flour Blend</b>	1 cup grated Parmesan cheese
1 teaspoon salt	Extra Parmesan cheese to pass at table
¼ to 1½ cups olive oil	

## DIRECTIONS

Start large pot of water to boil. While water is heating, make pesto. In a blender, blend together garlic, Nut Flour Blend, salt and 1 cup of olive oil. Add more oil as needed to get desired consistency. Fill blender with basil and parsley leaves and pulse until leaves are ground but not totally smooth. Add cheese and blend. If not using immediately, keep pesto in a container, with a thin float of olive oil on top, in refrigerator or freezer.

Boil pasta in a large pot of boiling water, according to directions. Drain and toss immediately with about 2 cups Pesto Sauce, or more as desired. Serve with extra Parmesan cheese on the side.

**NOTE:** Use the small basil leaves for a sweeter taste. For a decorative touch when serving, sprinkle with pine nuts and a couple basil leaves. This pesto also works well in a cold pasta salad.

I am Northern Italian on my father's side. My grandfather came from outside Genoa. They are pesto people there. Yeah, sure, everyone grew up in America eating red sauce with spaghetti, but in my house, there was also pesto sauce. I love the taste of basil and pine nuts, Parmesan, a little garlic and good olive oil blended into a creamy paste. Mix it with gnocchi and it's my favorite pasta dish, but penne works great too. In America, it's my cousin Piero who makes the absolute best pesto, but in Italy, it's my cousin Albertina. Albertina claims it's because she uses only the small leaves of the basil plant. I think it might be because of her love...



During my childhood, my family never had pizza unless it was a special birthday dinner. On my birthdays, it was almost a given that I would request pizza, so it makes complete sense that I would create a pizza mix. Today, with toppings like arugula and figs, my pizza might be a little fancier than when I was a girl, but the crust is as crisp as always. My gluten-free crust is so delicious that having a large edge is an absolute must! This is truly a crust that doesn't disappoint, with any toppings, at any time, for anyone.

# Pizza with Arugula and Figs

Yield: two 10-inch pizzas

## INGREDIENTS

### FOR THE CRUSTS

1 (11 oz) bag or 2 cups **Pamela's Pizza Crust Mix**  
1 (7 g) package or 2¼ teaspoons active dry yeast  
1 cup plus 2 tablespoons warm water (105° to 115°)

2 tablespoons oil  
**Pamela's Pizza Crust Mix**, rice flour,  
or cornmeal, for dusting

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### FOR THE TOPPINGS

2 tablespoons olive oil  
6 to 8 tablespoons fig spread or jam  
12 ounces fresh mozzarella, sliced thin  
Kosher salt  
Freshly ground black pepper

1 bunch arugula, washed  
1 cup shaved Parmesan cheese  
4 to 6 fresh figs, cut into quarters  
lengthwise

## DIRECTIONS

**TO MAKE THE DOUGH:** In a large bowl, using either an electric stand mixer with paddle attachment or mixing by hand, combine pizza mix, yeast, water and oil. Mix on medium speed for 15 to 30 seconds, or until ingredients are completely combined. Dough will be sticky. Scrape dough down in bowl to form a ball, lightly oil the top, cover with plastic wrap, and let rise for 1 to 2 hours, or until doubled in size.

**TO MAKE THE CRUST:** Place rack in top third of oven, and preheat to 475°F to 500°F. (If baking on pizza stone, preheat oven and pizza stone to 500°F.) To keep dough from sticking when forming crusts, use parchment paper or generously dust a pizza peel with Pizza Crust Mix or rice flour. For added texture on your crust bottom, use cornmeal to dust instead. Scoop out half of dough onto the parchment paper or pizza peel. Do not flour the dough. Lightly oil or flour hands, then use hands to gently pat dough evenly into a 10-inch circle, applying more flour or oil to fingers as needed to keep from sticking to the dough. For fatter crust, pat dough with a thinner center and a fatter edge. For very thin crust, cover with parchment paper, and roll or pat out to desired thinness before peeling top parchment off. Repeat with remaining dough to make second crust. Allow crust to rise for another 10 to 15 minutes before baking.

**TO PARBAKE CRUST WITH NO PIZZA STONE:** Place parchment with dough or on cookie sheet. Bake in 475°F to 500°F oven for 8 to 10 minutes, or until crust has a hint of brown. Bake time will vary depending on thickness of crust.

**TO PARBAKE CRUST WITH PIZZA STONE:** Place parchment with dough directly on pizza stone or if using pizza peel, slide crust directly onto hot stone. (If dough sticks to peel, use a long metal spatula to loosen.) Bake in 500°F oven for 8 to 10 minutes, or until crust has a hint of brown. Bake time will vary depending on thickness of crust.

*(continued on next page)*



In memory of Miguel Ramirez, Pamela's head baker for 28 years

## 49 PAMELA'S 30 FAVORITE RECIPES

*(Pizza with Arugula and Figs continued)*

**TO TOP THE PIZZA:** After removing parbaked crust from oven, drizzle lightly with olive oil. Spread the fig spread evenly over the top of pizza. Lay the slices of mozzarella evenly over fig spread. Lightly sprinkle with salt and pepper. Return pizza to oven and bake 8 to 10 minutes, until crust is golden and cheese is bubbly. Remove from oven and sprinkle with arugula and Parmesan shavings. Place fig quarters evenly on top and serve.

**NOTE:** Crusts can be parbaked and then frozen for later use. Simply follow directions through parbaking step, then cool, wrap with plastic wrap, and freeze until needed. No need to thaw before topping and baking.



Pizza—I love pizza. I must eat it every week, but then again, I am Italian! The taste of tomatoes, cheese, olive oil, and prosciutto, hot and melty on top of delicious baked dough, it's a perfect food. But “wrap” those toppings in a white, fluffy dough and pizza becomes a convenient hand-held roll, fresh or frozen to heat up when you want it, instead of delivered...

# Pizza Rolls

Yield: 12 pizza rolls

## INGREDIENTS

### FOR THE FILLING

6 tablespoons basil pesto or sun-dried tomato pesto, store bought (if pesto is oily, mix well before measuring) or homemade (try **Pamela's Nut Flour** Pesto recipe)  
¼ cup shredded Parmesan cheese

1 cup shredded mozzarella cheese  
½ cup shredded Swiss, provolone or fontina cheese  
1 ½ ounces pepperoni, chopped small (optional)

### FOR THE DOUGH

1 cup milk  
2 tablespoons sugar  
6 tablespoons butter  
1 tablespoon active dry yeast  
¾ cup warm water (100° optimum)

¾ cups (455 g) **Pamela's All-Purpose Flour Artisan Blend**  
2 teaspoons Italian seasoning  
pinch cayenne  
2 teaspoons salt  
2 eggs, large

## DIRECTIONS

Have all filling ingredients ready so pizza rolls can be formed as dough is patted out.

**TO MAKE DOUGH:** Heat milk on stove or microwave until bubbles form around edge. Add sugar and butter, mix well and let cool. Proof yeast in warm water about 5 minutes until foamy. In the bowl of a stand mixer with paddle attachment, mix the flour, seasoning, cayenne and salt. Add the milk, yeast with water, and eggs to the mixer bowl and mix on low until combined. Turn speed up to medium-high and mix for three minutes. Dough will stiffen and be easier to roll.

**TO ASSEMBLE ROLLS:** Lightly oil or spray a piece of 12 x 16-inch parchment paper, place dough in center and cover with another sprayed piece of parchment, face down. Pat and roll dough to fill the whole 12 x 16-inch area. If dough spills out beyond the edges, cut with a knife and place back into an area that needs dough, pushing pieces together with fingers or sprayed silicone spatula.

Once you have a flat, rectangular 12 x 16-inch piece of dough, remove top parchment. Carefully spread pesto all over dough, leaving 2 inches from the edge on the long side. Cover the pesto area with the Parmesan, mozzarella, pepperoni (if using), and Swiss cheese, in that order.

Using the bottom parchment to help with rolling, start at the edge of the long side and roll dough as tightly as possible towards the opposite empty edge to form a log, peeling back the parchment as you go. Once log is rolled, seal the seam together by pinching with your greased fingers, or using a small silicone spatula sprayed with non-stick spray to carefully mold the dough together along the seam. Fold the ends back into themselves to make nice closed ends.

Coat a parchment-covered sheet pan with non-stick cooking spray. Place log on pan, lightly cover with plastic wrap, and refrigerate until cold, 1 to 2 hours. The dough will be firm to the

*(continued on next page)*



Pamela in her warehouse today

*(Pizza Rolls continued)*

touch. Remove dough from refrigerator and uncover. Use dental floss (or a sprayed knife) to cut across log to make 12 equal pieces. Line one 11 x 16-inch or two 8 ½ x 11-inch sheet pans with parchment paper and spray well. Carefully place cut rolls with swirled side up 2 inches apart. Reshape into rounds if necessary. Spray tops of rolls with oil. Cover with plastic wrap, place in warm draft-free spot, and let rise for 60 to 90 minutes, until doubled in size.

To bake, preheat oven to 350° with the rack in the center of the oven. After pizza rolls have doubled in size, remove covering and bake in center of oven for 25 to 30 minutes, or until nice and brown. Remove from oven and remove rolls from pan to cool on rack. You can eat as soon as cool enough to hold. Cooked rolls are also great frozen and then reheated in the microwave or oven for a quick meal.

**NOTE:** Uncooked rolls can be made ahead of time to bake later. After placing uncooked rolls on pan, cover tightly with plastic wrap and refrigerate for up to 3 days (dough will rise in refrigerator) before baking as instructed. Alternatively, uncooked rolls can be frozen. Wrap pan with rolls tightly in plastic and freeze. When ready to use, thaw, let rolls rise until doubled in size, and bake as instructed.

For rolls with red sauce, make sure to use a thick sun-dried tomato pesto; regular pizza sauce is too thin.



Cornbread was a special treat in my family, and my mother always served it with lots of butter and honey. My family made it with coarsely ground polenta so it had a wonderful dense and chewy texture. And we always made it with sugar, because as I later found out, we were Northerners...I was shocked when I found out that Southerners never use sugar in theirs. How can that be?

# Sweet Old-Fashioned Cornbread

Yield: one 8 x 8-inch pan, or 12 muffins.

## INGREDIENTS

1 (12 oz) bag **Pamela's Cornbread & Muffin Mix**      2 eggs, large  
½ cup sugar      1 cup water or milk  
½ cup (1 stick) butter, melted

## DIRECTIONS

Preheat oven to 375°. Grease 8 x 8-inch baking pan, or for muffins, spray cups of standard 12-cup muffin pan with nonstick spray or line with muffin papers. In medium bowl, stir cornbread mix, sugar, butter, eggs and water until combined. Pour batter into square pan or up to tops of muffin cups. Bake in the middle of the oven 23 to 25 minutes for cornbread, or 15 to 20 minutes for muffins, or until a toothpick inserted near the center comes out clean.

**NOTE:** While butter is recommended for the best flavor, equivalent butter alternative or ⅓ cup oil can replace butter. Leftover cornbread can be reheated by wrapping in paper towels and reheating in microwave or wrapping in foil and reheating in 350° oven for about 10 minutes.

**VARIATIONS:** To make cornbread less sweet, reduce or omit sugar, or replace it with ¼ cup honey or agave syrup.

Variations can change the baking time.



I am not a huge banana fan, so it took me by surprise that I should fall in love with this recipe. The banana cake has a small twist—the addition of lemon zest. There is something about how much brighter the taste and how moist the cake is. Topped with cream cheese frosting, I love this combo. It's different, it's as easy as making any other cake, and you get to use up those browning bananas in your fruit bowl.

# Banana Cake with Tangy Lemon Frosting

Yield: one 2-layer cake

## INGREDIENTS

1 cup mashed ripe banana (about 2 large)	2 cups <b>Pamela's Baking &amp; Pancake Mix</b>
½ cup sour cream	½ cup sugar
2 eggs, large	½ cup plus 2 tablespoons (1¼ sticks) butter, softened
2 teaspoons lemon zest, finely chopped	White rice flour, for dusting
1 teaspoon vanilla	

## PAMELA'S TANGY LEMON FROSTING

1 bag <b>Pamela's Vanilla Frosting Mix</b>	3 tablespoons lemon juice
6 tablespoons butter or margarine, softened	2 tablespoons lemon zest, finely chopped

## DIRECTIONS

**TO MAKE THE CAKE:** Preheat oven to 350°. Prepare a 9-inch springform pan: grease sides and bottom, line bottom with parchment paper, grease again, then dust bottom and sides with white rice flour.

In a blender, puree the bananas with the sour cream until smooth. Add the eggs, lemon zest, and vanilla and blend. Put baking mix and sugar into large bowl of an electric stand mixer with paddle attachment and mix to combine on low speed. Add butter and half the banana mixture and mix slowly until dry ingredients are well moistened. Increase speed to medium and beat for one and a half minutes to aerate batter. Scrape down sides of bowl. Add remaining banana mixture in two parts, beating for 20 seconds after each. Scrape down sides of bowl. Scrape batter into prepared pan, smooth with spatula, and bake in center of oven for 35 to 45 minutes until a toothpick inserted in center comes out clean. Allow cake to cool in pan for 10 minutes before releasing springform to remove cake. Cool completely on rack before frosting.

**TO MAKE FROSTING:** In the bowl of electric stand mixer, mix all frosting ingredients on medium for 1 to 2 minutes or until smooth. If frosting is too thick, add more water one teaspoon at a time. Frost on cooled cake.

**VARIATION:** Cake is also delicious with chocolate ganache or simply dusted with powdered sugar.



My mom didn't make cheesecake often, but when she did, it was a big deal. (Probably because they take so darn long to bake.) The graham crackers would come out along with the rolling pin. The butter would be melted and combined with the graham crumbs and a little sugar. There was a special pan with removable rim that I only saw being used when a cheesecake was under construction. The buttery crumbs were pressed lovingly and evenly throughout and up the sides. My mom is a pro. Creamy cheesecake batter was then poured into the prepared pan, and off it went into the oven not to be seen again until served for dessert many hours later. Bake (for hours), cool (for hours), refrigerate (for hours). Do not make again for another 12 months!

# Cheesecake with Graham Cracker Crust

Yield: one 9-inch cheesecake

## INGREDIENTS

### FOR THE CRUST

1 box **Pamela's Honey Grahams** or

6 tablespoons butter, melted

1 box **Pamela's Mini Honey Grahams**

4 tablespoons granulated sugar

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### FOR THE FILLING

3 (8 oz) boxes PHILADELPHIA Cream Cheese,  
softened

1 tablespoon lemon juice

$\frac{3}{4}$  cup sugar

$\frac{1}{2}$  teaspoon vanilla

1 teaspoon lemon zest, finely chopped

3 eggs, large

## DIRECTIONS

Preheat oven to 325°F. Make graham cracker crumbs either by using a food processor or by putting crackers in a plastic bag and using a rolling pin to crush them. You should have about  $1\frac{2}{3}$  to  $1\frac{3}{4}$  cups.

Grease a 9-inch springform pan. Mix crust ingredients together in a bowl; press mixture onto bottom of pan to form crust. Bake 10 minutes.

In an electric stand mixer with paddle attachment, beat cream cheese, sugar, lemon zest, lemon juice and vanilla until well blended. Add eggs, one egg at a time, mixing on low speed after each egg until just combined. Pour filling into pan over crust. Bake 60 to 70 minutes, or until knife inserted near center comes out clean. Run knife around rim of pan to loosen cake; cool before removing outside rim. Refrigerate 4 hours before serving.



# Chewy Ginger Cookies

Yield: about three dozen large cookies

## INGREDIENTS

2 cups (280 g) <b>Pamela's All-Purpose Flour Artisan Blend</b>	½ cup (1 stick) butter
1 teaspoon baking soda	1 cup sugar
½ teaspoon salt	1 egg, large
1 teaspoon ground cinnamon	½ cup molasses
2 teaspoons ground ginger	Coarse sugar crystals for rolling cookies
½ teaspoon ground cloves	
½ cup finely chopped crystallized ginger	

## DIRECTIONS

Place rack in center of oven and preheat to 350°. Line three 12 x 18-inch cookie sheets with parchment paper. In a medium bowl, whisk together flour, baking soda, salt, spices, and crystallized ginger. Set aside.

In large bowl of an electric stand mixer with paddle attachment, beat butter and sugar until creamy. Add egg and molasses and mix well. Add in flour mixture, mixing well. Cover and refrigerate for 30 minutes to help set up dough.

Place coarse sugar crystals in shallow bowl. Scoop a tablespoon of dough between palms and roll to form ball. Gently roll ball in sugar crystals and then place onto lined sheet pan, 12 cookies per pan, 2 inches apart. Do this with all the dough. Bake 12 to 14 minutes, until golden brown and centers are soft.

Let cool completely on parchment before removing from paper. Store in an airtight container.

One of my favorite cookies my father made at his bakery were molasses bars. As chocolate was nonexistent in natural foods in the 1980s, the likes of ginger, peanut butter and carob were popular cookie flavors. My first Pamela's cookie was a cake-like ginger cookie with sliced almonds and sweetened with rich molasses. Now with the availability of crystalized ginger, I've moved on from my molasses cookie into a chewy, spicy ginger cookie. I love the heat and the spice with strong molasses notes, making it one of my "go to" cookies.



I'm a chocolate chip cookie dough eater from way back. I actually prefer dough to the baked cookies. I'd rather eat dough than dinner! But I guess you are supposed to bake them... There is not much you CAN'T add to my Chocolate Chunk Cookie Mix. I start off with my mix that is already a third organic Italian chocolate chunks and continue adding. I like combining white chocolate chips and macadamia nuts because more is better. Sometimes just walnuts because I prefer nuts to no nuts. Or when I really go overboard, I also dip them in chocolate. Imagine how excited I get at my bakery when there is a thousand pounds of cookie dough staring me in the face!

# Chocolate Chunk White Chocolate Macadamia Nut Cookies

Yield: 18 to 20 cookies

## INGREDIENTS

1 (13 oz) bag **Pamela's Chocolate Chunk Cookie Mix**      ½ cup macadamia nuts,  
½ cup (1 stick) butter or butter alternative                      split and toasted  
(if mixing by hand, reduce to 7 tablespoons)                      ⅓ cup white chocolate chips  
1 egg, large, or equivalent prepared egg replacer

## DIRECTIONS

Preheat oven to 350°. Grease cookie sheet or line with parchment paper.

**IF USING AN ELECTRIC STAND MIXER WITH PADDLE ATTACHMENT:** Soften butter in bowl of electric mixer. Add dry mix and egg. Mix together for 1 full minute or until dough is fully incorporated. Add 1 to 2 teaspoons water if dough appears dry or crumbly. Mix in macadamia nuts and white chocolate chips. Place heaping tablespoons of dough on cookie sheet, and lightly flatten. Cookies will spread when baking. Bake for 12 to 16 minutes. For crispier cookies, increase bake time. Remove cookies with spatula from cookie sheet while still warm.

**IF HAND MIXING:** Melt 7 tablespoons butter and let cool. In bowl, mix together butter, cookie mix and egg until completely incorporated. Mix in macadamia nuts and white chocolate chips. Dough will appear dark, oily and slightly crumbly. Pack together heaping tablespoons of dough and place on cookie sheet. Lightly flatten and bake for 16 to 18 minutes. Remove cookies with spatula from cookie sheet while still warm.

**NOTE:** Ice cream scoops work well for scooping dough equally. Cookies will appear dark due to cocoa powder in the mix.

You can prepare and freeze cookie dough in advance for baking any time you crave hot-from-the-oven cookies! Simply make dough and form cookies on cookie sheet as instructed above. Put cookie sheet in the freezer for 15 minutes, then remove cookies from pan and store them in a plastic bag or container in the freezer. Alternatively, you can freeze dough formed in a log and wrapped in plastic. When ready to bake, remove plastic wrap from dough log and cut into ¼-inch slices. To bake cookies, preheat oven to 350°. Place frozen log slices or cookies on greased or parchment-covered cookie sheet and bake for 17 to 19 minutes.



If you ask me what my favorite food is, I will answer chocolate layer cake every time. Of course, I love mine the most.

**65** PAMELA'S 30 FAVORITE RECIPES

# Chocolate Layer Cake

Yield: one 3-layer cake (three 8-inch round layers, 3½ cups frosting)

## INGREDIENTS

### FOR THE CAKE

4 eggs, large

1 cup oil

3 cups water

2 (21 oz) bags **Pamela's Chocolate  
Cake Mix**

### FOR THE FROSTING

2 (12 oz) bags **Pamela's Dark Chocolate  
Frosting Mix**

1 cup (2 sticks) butter or margarine,  
softened

½ cup water

## DIRECTIONS

**TO MAKE THE CAKE:** Preheat oven to 350°. Grease three 8-inch round cake pans. In a large bowl, whisk together eggs, oil, and water thoroughly. Stir cake mix into egg mixture until just combined. Divide batter evenly among the three greased cake pans. Bake for 22 to 28 minutes, or until a toothpick inserted near the center comes out almost clean, with a few crumbs. Let cakes cool in pans for 10 minutes then run a knife around the edges and remove cakes from pans. Place layers upside down on a wire rack to cool completely. This will help them flatten out, making the final cake prettier, and easier to assemble.

**TO MAKE THE FROSTING:** In the large bowl of an electric stand mixer with paddle attachment, beat the frosting mix, butter (or margarine) and water on medium speed for 1 minute, or until smooth. Using a rubber spatula, scrape down bowl as needed while mixing to make sure all ingredients mix completely. If frosting is too thick, add more water one teaspoon at a time until frosting reaches desired consistency.

### TO FROST THE CAKE:

**FIRST LAYER:** Put a couple of tablespoons frosting on a cake stand to keep cake from sliding. On top of this, place first layer of cake right-side up so flat bottom sits on stand. Using an offset spatula, put one-third of frosting centered on top of first layer. Starting in the middle of the cake, use the spatula to spread the frosting evenly over the top just up to the edge.

**SECOND LAYER:** Place the second layer of cake right-side up on top of first layer and gently press to make sure it sticks. Step back and check that it is level and centered. Frost this second layer like the first, spreading one-third of frosting just to the top edges.

**THIRD LAYER:** Place the third layer top-side down, gently pressing down and making sure it is level and centered. Frost like the other two layers.

Once the cake is frosted, you can go back and beautify it. Smooth out the frosting, create swirls or other textures, and decorate as desired

**NOTE:** If crumbs get into the frosting, simply scrape the frosting and crumbs off spatula into a separate bowl and get a clean dollop of frosting.

**VARIATION:** Substitute **Pamela's Salted Caramel Frosting Mix** in place of Dark Chocolate Frosting Mix, but use ¼ cup water instead of ½ cup. The dry frosting mix will have lumps that will disappear while mixing. If a less salty caramel frosting is desired, use unsalted butter.



Brownies must be the fastest and easiest dessert to make in the world. So satisfying and perfect as is, but when you add some brown sugar, butter, coconut, and pecans as a topping, this simple dessert becomes absolutely sinful.

# German Chocolate Brownies

Yield: one 8 x 8-inch pan

## INGREDIENTS

### FOR THE BROWNIES

1 egg, large

½ cup oil

¼ cup water

1 (16 oz) bag **Pamela's Chocolate Brownie Mix**

¾ cup pecans, chopped

### FOR THE TOPPING

¾ cup shredded, sweetened coconut

½ cup brown sugar

2 tablespoons butter or margarine, melted

¼ teaspoon salt

## DIRECTIONS

**TO MAKE THE BROWNIES:** Preheat oven to 350°. For easy removal and cutting of brownies, line 8 x 8-inch pan with foil or parchment long enough for opposite sides to overhang pan edge. Once cooked, brownies can then be lifted out. Lightly grease the pan. In a medium bowl mix egg, oil, and water together, then add brownie mix and stir to combine. Mix in pecans. Pour batter into pan.

**TO TOP BROWNIES:** In a separate bowl, mix together all topping ingredients and sprinkle evenly over brownies, lightly pressing topping down. Bake brownies on the middle rack in the oven for approximately 25 minutes. Let cool on a wire rack and cut into squares.

**NOTE:** If using unsweetened coconut, increase melted butter to 4 tablespoons total, and mix it with coconut to soften it before adding other topping ingredients.



The little girl in me comes out whenever I see pink icing and sprinkles... I must have more than one.

# Little Girl Vanilla Cupcakes with Pink Frosting

Yield: 14 to 18 cupcakes

## INGREDIENTS

### FOR THE CUPCAKES

3 eggs, large (use 4 eggs for fluffier cupcakes)

½ cup oil

⅔ cup water

¼ teaspoon almond flavoring

1 (21 oz) bag **Pamela's Classic Vanilla  
Cake Mix**

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### FOR THE FROSTING

1 (12 oz) bag **Pamela's Vanilla Frosting Mix**

6 tablespoons vegetable shortening,  
room temperature

½ teaspoon almond flavoring

2 tablespoons water

Red food coloring

Sprinkles or coarse sugar crystals  
for decorating (optional)

## DIRECTIONS

**TO MAKE CUPCAKES:** Preheat oven to 325°. Line muffin pans with muffin papers, enough to make 14 to 18 cupcakes. With an electric mixer with whisk attachment, or hand mixing, whisk eggs, oil, water, and almond flavoring together. Add cake mix and beat at medium-low for 2 minutes, or by hand, until batter thickens slightly and becomes lighter in color. Fill muffin cups two-thirds full with batter. Bake 18 to 22 minutes, until tops of cupcakes spring back with a light touch or toothpick inserted near center comes out almost clean. Do not over-bake, as it will cause dryness.

**TO MAKE FROSTING:** In bowl of electric mixer with paddle attachment, mix all frosting ingredients except food coloring. Mix on medium for 1 minute. Frosting will be thick. Slowly add food coloring to get desired color. Mix for 1 additional minute until smooth. If frosting is too thick, slowly add more water one teaspoon at a time until desired consistency is reached. Frost pink icing on cooled cupcakes. Add colored sprinkles or sugar crystals as desired.

**NOTE:** Cupcakes can be wrapped and frozen for longer storage. They defrost quickly and stay moist when serving the same day as defrosting. If frosting before freezing, place frosted unwrapped cupcakes in freezer long enough for frosting to harden before wrapping in plastic. This will preserve the frosting shape.



I love a good pound cake. It's a no-nonsense dessert that is solid, trustworthy, and made in a single loaf pan. It's great plain or delicious with fruit. I find it particularly delightful with a bit of lemon glaze on top that creates a perfect balance of tangy sweetness. Originally made with a pound each of flour, butter, eggs, and sugar – but with my vanilla cake mix I've done most of the work for you.

# Pound Cake

Yield: one 9 x 5-inch loaf

## INGREDIENTS

For pound cake

4 eggs, large

1 (21 oz) bag **Pamela's Vanilla Cake Mix**

$\frac{3}{4}$  cup (1  $\frac{1}{2}$  sticks) butter or Earth Balance,  
chilled, cut into 12 pieces

$\frac{1}{3}$  cup water

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## FOR LEMON GLAZE

1 cup powdered sugar

2 to 3 tablespoons fresh lemon juice

## DIRECTIONS

**TO MAKE POUND CAKE:** Preheat oven to 350°. Grease a 9 x 5-inch loaf pan. In large bowl of an electric stand mixer with paddle attachment, lightly beat the eggs. Add cake mix, butter, and water, and mix on low speed for 30 to 60 seconds. Lumps of butter in batter are normal; do not continue mixing. Pour batter into prepared pan and bake for 60 to 65 minutes, or until toothpick inserted in center comes out clean. When cake is cool, remove from pan.

**TO GLAZE CAKE:** Place cake on a wire rack over a parchment lined sheet pan to catch the drips. Make sure bottom does not sit in the poured glaze. Mix together powdered sugar and lemon juice until there are no lumps. Pour glaze all over top of cooled cake, allowing glaze to roll down sides. Store cake at room temperature, wrapped well, or under cake dome.

**NOTE:** If using butter substitute in place of butter, baking time may vary.

**VARIATION:** Vanilla-glazed cake: Use  $\frac{3}{4}$  teaspoon vanilla extract and 2 to 3 tablespoons warm water instead of lemon juice in glaze.



When I see sugar cookies wearing a coat of brightly colored sugar crystals, I have a need to eat one. These are so far from the plain unadorned soft cookies of my family's natural food bakery. Sugar cookies and other sweets were those foods you ate at other people's houses. I always feel like a kid again, biting into that sweet treat with the crunch of crystals loud in my ears. And now I can make them anytime I want to.

# Roll and Cut Sugar Cookies

Yield: 12 large, 18 medium, or 36 small cookies

## INGREDIENTS

½ cup (1 stick) butter or butter alternative  
1 (13 oz) bag **Pamela's Sugar Cookie Mix**

1 egg, large (or prepared egg replacer  
equivalent to 2 large eggs)

## DIRECTIONS

Preheat oven to 350°. Soften butter in stand mixer with paddle attachment, then add cookie mix and egg, mixing until dough comes together. Roll out dough between 2 pieces of parchment paper or plastic wrap. Cut out cookies using cookie cutters or free-form cutting with a knife. If dough becomes warm or sticky, wrap in plastic and refrigerate for 30 minutes to an hour. Bake on parchment-lined cookie sheet. (You can use the same parchment you cut the cookies on; simply remove the excess dough from around the cookies, put the parchment on a cookie sheet and bake.) Bake for 8 to 12 minutes until edges just start to brown.

**NOTE:** Sprinkle with coarse sugar crystals before baking, if desired. Or when cooled, decorate with your favorite frosting.



July in California always means strawberries, and that meant strawberry shortcake would grace our table as a special summer dessert. My mom would carefully cut up a huge bowl of strawberries and mix them with brown sugar and a little lemon juice, and as the berries sat they would create a sweet syrup. In my younger years she would make drop biscuits to go with the berries, and when they were cool we each got one on our plate. When dessert commenced, the bowl of juicy berries was passed around our family of six, with admonishments from mom to make sure everyone got some, followed by a big fluffy bowl of whipped cream. The biscuits would soak up the sweet berry juice to contrast with the rich cream, and each bite would be the taste of summer. Strawberry shortcake, July, and summer—in my mind they all go hand in hand.

# Strawberry Shortcake

Yield: 8 large shortcakes or 4 large scones

## TO MAKE 8 LARGE SHORTCAKES USING BISCUIT & SCONE MIX:

### INGREDIENTS

1 (13 oz) bag <b>Pamela's Biscuit &amp; Scone Mix</b>	1 cup milk or milk alternative
½ cup granulated sugar	1 teaspoon vanilla
½ cup (1 stick) butter or butter alternative, well chilled, cut in ½-inch pieces	Strawberries
	Whipped Cream

### DIRECTIONS

Place rack in top third of oven and preheat oven to 375°. Line with parchment paper or grease a cookie sheet. Use either an electric stand mixer with paddle attachment, or a bowl and pastry cutter to make dough. Combine biscuit mix and sugar in the bowl. Cut the butter in until pea-size crumbs are formed. Add milk and vanilla and mix until just incorporated. To form scones, scoop 8 large dollops (or a different size, as desired) onto cookie sheet. Bake for 19 to 26 minutes until tops are starting to brown. Serve with strawberries and whipped cream, or anything else you'd like to put on them!

## TO MAKE 4 LARGE SCONES USING BAKING & PANCAKE MIX:

### INGREDIENTS

1½ cups <b>Pamela's Baking &amp; Pancake Mix</b>	½ cup milk
¼ cup granulated sugar	1 teaspoon vanilla
½ teaspoon baking powder	Strawberries
¼ cup shortening, butter or butter alternative, well chilled, cut in ½-inch pieces	Whipped Cream

### DIRECTIONS

Preheat oven to 375° and line cookie sheet with parchment paper. In a bowl, combine baking mix, sugar, and baking powder. Use pastry cutter or two knives to cut shortening into flour until pea-size crumbs form. Stir vanilla into milk, then mix into flour until just moistened. Turn dough out onto board well dusted with Pamela's mix and pat into a 1½- to 2-inch-thick rectangle. Square up sides with flat edge of knife. Cut into 4 equal pieces. Bake for 15 to 17 minutes. Let cool and then use a knife to split scones into top and bottom. Layer with sweetened whipped cream and strawberries.

**NOTE:** These shortcakes will spread and be flatter than a traditional shortcake. To make them taller, bake in English muffin rings.



Dedicated to my Dad, Al Giusto,  
who showed me the way.

And to both my parents who taught  
me to order every dessert on the menu.



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