



Egg-free, Gluten-free and Nut-free Recipes

Eggless Chocolate Chip Cookies

Ingredients

2 1/2 - 3 cups flour (I used a little less than 3 cups)	3/4 cup packed brown sugar
1 tsp baking soda	3/4 cup white sugar
1 tsp baking powder	1/2 cup applesauce
1 tsp salt	2 tsp vanilla
1 cup butter softened (2 sticks)	1 bag chocolate chips

Preheat oven to 375.

Sift flour, baking soda, baking powder and salt in a separate bowl. Blend together butter, sugars, applesauce and vanilla until smooth. Gradually add flour. Mix in your chocolate chips with a spoon. Drop rounded amounts of dough on cookie sheet. Bake for 10-12 minutes or until lightly golden on top. Let set on pan for a minute and then move cookies to cooling rack.

Gluten free "Pasta"

Ingredients

3-4 small zucchini	3 tb grated cheese
2 large carrots	Salt
3-4 cloves of garlic	Paper
3 tb olive oil	

Spiral zucchini, or use your vegetable peeler to make ribbons and make ribbons out of carrots, set aside.

Add oil to large pot and slowly sauté garlic until tender, do not brown. Add in vegetables and cook until tender, approximately 8-10 minutes. Turn off heat and stir in cheese. Serve warm.

Watermelon Granita - dairy free, gluten free, nut free and vegan!

Ingredients

4 cups (about 4 pounds of melon)	1 tablespoon fresh lime juice
1/2 cup sugar	

Purée all ingredients in a blender until smooth. Pour into a 9x9x2" metal baking pan. Freeze mixture for 1 hour. Using a fork or spoon, scrape granita vigorously to form icy flakes. This can be made days ahead just cover tightly and keep frozen.

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