

A stack of several round, light-colored cookies with a craggy texture. The top cookie is topped with a smooth, bright pink frosting. Another cookie with pink frosting is placed in front of the stack. In the background, a glass bottle with a honeycomb pattern is filled with white milk and has a light blue straw. The scene is set on a light-colored, textured surface.

gluten free
COOKIES

AT HOME

VOL. 1

BY CELESTE NOLAND

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#1 FLOUR MATTERS

The gluten free flour you use can make the difference between soft & chewy cookies, & crumbly ones that have the texture of sand.

- I recommend Cup4Cup or gfJules for all my cookie recipes

#2 MEASURE CORRECTLY

When measuring flour, always use the **stir, scoop, & level** method:

1. **Stir** the flour
2. **Scoop** into your measuring cup until heaped over the top
3. **level** by sliding the flat end of a knife across the top of the cup

#3 REFRIGERATION

All gluten free cookies are best when you refrigerate the dough before baking. That being said, all of my recipes still turn out good if baked right away.

CHAPTER

01

*Soda Shop
Cookies*



Soda Shop Cookies

INGREDIENTS

COOKIES

- 1/2 cup unsalted butter, softened
- 1/2 cup neutral oil (canola or avocado)
- 1 large egg
- 1 cup full fat sour cream
- 1 1/2 cups white sugar + more for topping
- 1/4 tsp almond extract
- 1 tsp vanilla extract
- 3 3/4 cup gluten free flour
- 1 tsp baking powder
- 1 tsp salt

FROSTING

- 1/4 cup butter, softened
- 1/4 cup full fat sour cream
- 1/4 tsp vanilla
- 2 cups powdered sugar
- food coloring/sprinkles (optional)



perfect for holidays!



DIRECTIONS

COOKIES

- Line baking sheet with parchment & put 1/3 cup sugar in shallow bowl. Set aside.
- Preheat oven to 350 degrees F.
- Mix butter for 20-30 seconds until soft
- Add oil & mix about a minute. It will be lumpy.
- Add egg, sour cream, sugar, almond & vanilla.
- Mix on low-medium until well combined.
- Add flour, baking powder, & salt.
- Mix just until the dough comes together & is smooth.
- Scoop a generous 2 tablespoons of dough onto prepared cookie sheet, keeping the cookies 2-3 inches apart.
- Spray the bottom of a glass or jar with cooking spray before dipping in sugar for the first time so the sugar sticks to the bottom of the glass.

DIRECTIONS CONT.

- Press the glass down on a cookie while twisting slightly (this will give the cookies the classic jagged edge). The glass should make a slight indent in the center.
- Repeat with remaining balls of dough then bake for 8-9 minutes. The cookies will not brown, & should be slightly soft to the touch but not doughy.
- Allow the cookies to cool on the baking sheet for a few minutes, then remove to a wire rack to cool completely.

FROSTING

- Mix butter until soft & creamy.
- Add sour cream, vanilla, & powdered sugar & mix until smooth & creamy.
- Add a few drops of food coloring to make the frosting any color you want

PRO TIP

Soda shop cookies are best served chilled! Place in an airtight container, separating layers with parchment paper & store in the fridge.

CHAPTER

02

*Nutter
Butters*



INGREDIENTS

COOKIES

- 1/2 cup unsalted butter, softened
- 1 cup dark brown sugar
- 1 cup smooth peanut butter
- 1 large egg
- 1 teaspoon pure vanilla extract
- 1 1/2 cups gluten free flour
- 1 teaspoon baking soda
- 1/4 teaspoon sea salt
- 1/3 cup sugar to roll the dough in

FROSTING

- 1/4 cup salted butter, softened
- 1/2 cup smooth peanut butter
- 1 1/2 cups powdered sugar
- 2 Tablespoons whole milk
- 1/4 teaspoon pure vanilla extract



DIRECTIONS

COOKIES

- Line a cookie sheet with parchment paper & set aside.
- Preheat oven to 350 degrees F.
- Using a stand mixer or electric hand mixer, cream together butter, brown sugar & peanut butter until fluffy.
- Add the egg & vanilla & continue mixing.
- Add flour, baking soda, & salt & mix just until combined.
- Divide dough into small balls, about 1 inch in diameter each then roll in the 1/3 cup sugar.
- Place on cookie sheet about 2 inches apart.
- Using the tines of a fork, make a criss-cross pattern.
- Bake 10-11 minutes, until lightly browned on the bottom, but still soft in center.
- Allow cookies to cool on baking sheet for a few minutes before removing to a wire rack to cool completely before assembling.

DIRECTIONS CONT.

FROSTING

- Mix butter on medium speed until fluffy.
- Mix in peanut butter, 1 cup powdered sugar, milk, vanilla extract, & salt
- Gradually mix in the remaining powdered sugar until smooth.

ASSEMBLE

- Spread about a tablespoon of frosting onto the flat side of one cookie, then press the flat side of another cookie on top to make a sandwich.

store in an airtight container at room temp. You can also freeze.

PRO TIP

Use a regular peanut butter like Skippy brand, not an all-natural or freshly ground variety.

A top-down view of six golden-brown cookies resting on a black wire cooling rack. The cookies are arranged in two columns of three. Each cookie is studded with white chocolate chips and macadamia nuts, and has a light dusting of coarse sea salt on its surface. The background is a light-colored, possibly pinkish, surface.

CHAPTER

03

*White
Chocolate
Macadamia*

White Chocolate Macadamia

INGREDIENTS

- ½ cup unsalted butter, softened
- ½ cup light brown sugar packed
- ⅓ cup granulated sugar
- 1 large egg + 1 egg yolk
- 1 teaspoon vanilla extract
- ¼ teaspoon almond extract
- 1 ¾ cups gluten free flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 cup White Chocolate Chips
- ½ cup coarsely chopped roasted salted macadamia nuts



fan favorite!

White Chocolate Macadamia

DIRECTIONS

- Line a large baking sheet with parchment paper.
- Cream butter & sugars together until light & fluffy.
- Add egg, egg yolk, vanilla, & almond extract just until incorporated.
- Add gluten free flour, baking soda, & salt. Mix just until combined.
- Stir in white chocolate chips & nuts.
- Cover with plastic wrap & chill for 30 minutes.
- When you're ready to bake the cookies, preheat your oven to 375 degrees F.
- Using a cookie scoop or your hands, form balls of dough, using 3-4 tablespoons of dough for each.

White Chocolate Macadamia

DIRECTIONS CONT.

- Place dough 2-3 inches apart on prepared baking sheet and bake for 10-12 minutes. They should be puffy, not flat, and the edges should be starting to brown. Adjust time if making smaller cookies.
- Allow to cool on baking sheet for a few minutes before removing to a rack to cool completely.
- Before serving, sprinkle with flaky salt (this is optional but SO good! I get it on Amazon).

PRO TIP

Store cookie dough for a quick treat later!

1. scoop cookie dough onto a parchment-lined baking sheet. You can space them close together but make sure they are not touching.
2. Freeze until solid, then quickly put in Ziploc freezer bags and store for up to 3 months.
3. To cook from frozen, just add a few extra minutes baking time.



CHAPTER

04

*Chocolate
Chip Cookies*

INGREDIENTS

- 1 cup unsalted butter, softened
- 1 oz cream cheese, softened
- 1 cup sugar
- 1 cup brown sugar, packed
- 2 large eggs, room temp
- 1 Tablespoon vanilla
- 3 cups gluten free flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 1/2 cups chocolate chips
- 3/4 cups chopped, toasted pecans



DIRECTIONS

- Cream butter, cream cheese, and sugars on medium speed for about 1 minute until fluffy.
- Add eggs and vanilla and mix until well combined.
- Add gluten free flour, baking soda, and salt and mix until combined. Stir in chocolate chips (and pecans if you're using them)
- Spread into a container and cover with plastic wrap or a lid, then allow to set in the freezer for 1 hour, or the fridge for at least 2 hours and up to 5 days.
- When ready to bake, preheat the oven to 350 degrees°F and drop cookies by 1" scoops onto a parchment lined baking sheet 3 inches apart.
- Bake for 12-14 minutes until edges are beginning to brown. Cool for a couple minute before removing to a cooling rack.

PRO TIP

Use a variety of chocolate varieties and shapes for the best choco chip cookies



CHAPTER

05

*Chewy Pumpkin
Cookies*

Chewy Pumpkin Cookies

INGREDIENTS

- 1 cup unsalted butter
- $\frac{3}{4}$ cup dark brown sugar, packed
- $\frac{3}{4}$ cup white sugar
- 1 egg yolk
- 2 tablespoons real maple syrup
- 1 teaspoon vanilla
- 1 tablespoon molasses
- $\frac{1}{3}$ cup pumpkin puree
- 2 $\frac{1}{2}$ cups gluten free flour
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon sea salt
- 1 $\frac{1}{2}$ teaspoons pumpkin pie spice
- $\frac{1}{2}$ teaspoon cinnamon
- Turbinado sugar or flaky sea salt for topping



DIRECTIONS

- Brown butter by heating in a small saucepan over medium heat. Do not stir but watch it closely, it will start to bubble and pop. Allow to cook for a few minutes. Soon it will foam up and start to smell nutty. Remove from heat; the butter should be mostly clear with brown bits along the edges and bottom. Set aside to cool for 20 minutes.
- Preheat oven to 350 degrees F.
- Line a large baking sheet with parchment paper.
- In bowl of a stand mixer, mix together cooled brown butter and sugars. It should look like clumpy wet sand.
- Mix in the egg yolk, maple syrup, molasses, vanilla, and pumpkin until smooth.
- Add flour, baking soda, baking powder, sea salt, pumpkin pie spice, and cinnamon and mix just until combined.

DIRECTIONS CONT.

- Use a spoon or your hands to form 2 inch balls and place them about 4-5 inches apart on prepared baking sheet.
- Sprinkle turbinado sugar on the tops and bake for 10-12 minutes until the cookies are puffy and edges are beginning to brown.
- Allow them to rest on the baking sheet for a few minutes before removing to a cooling rack.

PRO TIP

Sprinkling the cookies with turbinado or sparkling sugar before baking gives them a delightful crunch that pairs beautifully with the chewy texture of the cookies. While optional, I totally recommend it!

You can also finish with a little extra turbinado sugar and/or flaky salt.

HOPE YOU ENJOYED THESE RECIPES!

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actually taste good, head to:

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