

Gluten-Free Holiday Cookies: Allergy-Friendly Sweets for Everyone, by Brianna Hobbs
Here's the podcast transcript. Print it off, or save it. Have fun reading and cooking the recipes!

[#GfreeTogether Podcast Audio / Transcript 102](#)

Book title: [Gluten-Free Holiday Cookies: Allergy-Friendly Sweets for Everyone](#), Author: Brianna Hobbs

Gfree-Cookbook Club - [Gathering Date: December 16, 2021](#)

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Post Title: #GfreeTogether: **Gluten-Free Holiday Cookies**

Podcast Welcome: Welcome to this episode of GfreeTogether. I'm your host Kymberley Pekrul from GfreeDeliciously.com, and in today's episode, we're getting into the holiday baking spirit.

I'm talking about the second book featured in our GfreeCookbook club. A short little eBook by Brianna Hobbs, the creator of "[Flippin' Delicious.com](#)."

The title is **Gluten-Free Holiday Cookies: Allergy-Friendly Sweets for Everyone**.

But before we jump into the book, if you would like to get updates about the GfreeCookbook Club, personal invites for our monthly online club gatherings, and more, head over to [GfreeDeliciously.com](#) and click on the little arrow next to the About tab. There, you'll find a link for the GfreeCookbook Club page in the menu dropdown, where you can learn more and sign up for the online book club updates on the page that appears.

When you join the club, you can also follow along in this eBook of recipes with other club members in our private [Facebook Group](#). There, you can share your experiences about baking cookie treats from the book, ask questions from other club members, and post pictures of everything you make!

I don't know about you, but I've always been a big holiday baker, and I worried when I became gluten-free that I wouldn't be able to continue that holiday tradition of baking up cookies for my family, friends, and neighbors.

Honestly, it took me a while to gain the confidence to start this baking tradition again. So I began by searching for gluten-free flours and recipes to re-make family and traditional cookie favorites. I found a lot of recipes, but not all of them turned out to be tasty cookie creations that I wanted to share with family and friends.

The issues in these cookie trials came down to the flour blend that I used to replicate many of the recipes that I wanted to make. Maybe some of you have had these same baking frustrations. So finding reliable gluten-free recipes using flour blends that work perfectly is greatly appreciated.

And that's one of the reasons why I love this little eBook.

As I'm recording this, it's into the second week of December. And while I'm still unsure of all the cookies I'll be making this year, it can be a lot of fun to spend a little time gathering ideas from Pinterest, different blogs, and eBooks that are put out there by so many talented bloggers. It's also a good time to

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scour those old recipe boxes, and if you're like me, collections of clippings for cookies you'd like to try as gluten-free versions. So if you have a holiday cookie recipe that's maybe a traditional recipe or family favorite that you want to re-make gluten-free, or if you have a go-to gluten-free cookie recipe that you'd like to share with other readers, let us know.

In this, our second title for the GfreeCookbook Club, [*Gluten-Free Holiday Cookies: Allergy-Friendly Sweets for Everyone*](#), is perfect for getting you into the holiday cookie baking spirit. You'll have fun baking and serving 25 gluten-free, and allergy-friendly cookie treats that your family, friends, co-workers, and neighbors will enjoy throughout the holiday season!

And what better way to make your kitchen ready for the holidays than by having plenty of delicious cookie treats prepared for whenever you need them. In this gem of a little eBook, you'll find over two dozen inspiring recipes to make the season magical, with cookies using gluten-free flours and plenty of substitutions for adjusting the recipes to meet your dietary needs.

October 2021 Cookbook Club Reading: *Gluten-Free Holiday Cookies: Allergy-Friendly Sweets for Everyone*

Author: Brianna Hobbs

Author Blog: Creator of "Flippin' Delicious"

Publisher: Independently Published by Brianna Hobbs, Flippin' Delicious – FlippinDelicious.com,
Copyright 2016

Photography: Brianna Hobbs

Appeal: An iconic cookie cover scene photographed by the author features "Miss E" (the older of two daughters). The cover begs you to jump inside the book to discover the cookie treasures within. First, of course, you'll want to taste for yourself the sweet frosting, decorations, and yummy-looking Vegan Sugar Cookie Cutouts cookies pictured. You'll find the recipe on page ten of the eBook.

What to Expect: Ten Classic Cookie recipes, nine fun and seasonal "Holiday Twists" cookie recipes, and six internationally inspired popular recipes based on cookies from around the world. All Recipes are Gluten-Free.

Pages: 35 pages – 25 cookies

The Cookbook at a Glance

Keeping with my habit of jumping to the recipe featured on the front cover, I, of course, was drawn to the decorated Vegan Sugar Cookie Cutouts recipe found on page ten of *Gluten-Free Holiday Cookies: Allergy-Friendly Sweets for Everyone*.

When you get to the recipe, and especially if you're a fan of traditional cutout cookies and following a vegan diet, making them for someone who is, or if you're curious about making cookies with plant-based ingredients, you'll want to put this recipe on your baking bucket list.

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Brianna has truly "Upped the Ante," as she says in the headnote, to make the cookies able to be enjoyed by everyone!

Besides using plant-based ingredients to ensure your success with this recipe, and other recipes throughout the eBook, Brianna includes several tips for baking and finishing. From how she keeps the cookie dough from stretching out of shape after rolling and cutting; to how to achieve top-notch results when frosting. You'll learn just how to make and bake these cutouts to perfect doneness, then give them loads of eye appeal so everyone will want to gobble them up!

The recipe is only one example of what you'll find that draws you into being excited to peruse each of the cookie recipes in every chapter.

The Chapters:

You'll find cookies for every holiday occasion – from kids' parties and lunchbox treats, holiday bake sales, office parties, cookie exchanges, holiday cookie platters, coming in from the cold, fireside, and game-table snacks – you name it.

All the recipes are easy to understand without overwhelming you, and most of the ingredients used in making them you'll probably already have on hand.

After reading through the cookie recipes, I couldn't resist heading to my kitchen to make the [Decadent White Chocolate Cranberry Oatmeal Cookies](#). And I was especially intrigued by the Flourless Chocolate Peppermint Cookies. Both recipes came together quickly and were made perfectly on my first try.

And since I'm only getting started on my holiday baking, I'm confident that I'll be many more recipes before this holiday season comes to an end!

After reading about Brianna's gluten-free flour blend containing one part white rice flour with equal parts potato and tapioca starch, I decided to substitute our [Gluten-Free Cake Flour Blend](#) from my blog.

Although similar, our Gluten-Free Cake Flour Blend mixture uses sweet rice flour, brown rice flour, and equal parts potato starch (NOT to be confused with potato flour) and tapioca starch to make the high-starch-low-protein flour. The high-starch-low-protein blend of these alternative flours contains extra starch from the potato and tapioca starch, giving gluten-free cookies a fine crumb with no sandy or gritty texture. So, if you're blending from scratch, and depending on what you have on hand, either flour blend is an excellent choice for making gluten-free soft-batch cookies as well as cakes, muffins, and quick bread.

So my must-bake list from Brianna's cookbook includes the following recipes that you can also find on the [Flippin' Delicious website](#) (I'll also put these links in the podcast transcript).

You'll find:

[Traditional Gluten-Free Spritz Cookies](#)

[Gluten-Free Chocolate Spritz Cookies](#)

[Gluten-Free Red Velvet Crinkle Cookies](#)

And, of course, I'll be making the [Gluten-Free Christmas Cutout Cookies](#) from the cover.

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Our favorite points about the book.

Our favorite points of this cookbook are the clever headnotes and the directions. Brianna's attention to the details assures that you'll feel confident making each cookie recipe. You'll immediately connect with her thoughtful descriptions and appreciate all the little details she includes. In addition, she's got some great ideas for substitutions and mix-ins in the notes area of many recipes. For those baking for others with allergies and anyone who may not be familiar with some ingredients, we also found it helpful that she calls out ingredients that may have allergens in them.

Here's why you'll want to read and bake from the book.

The cookbook is short, fun, and an easy read for finding many traditional holiday cookies that you'll want to bake during the holidays. And Brianna's writing style makes you feel like you're in the kitchen alongside a good friend while you're baking from it.

As you bake your way through the three-chapter group sections, it's easy to find just what you're looking to make.

In the first chapter, you'll flip through "Classic Cookies," recipes just like the ones Grandma used to make. Gingerbread men (page 3), sugar cookies galore, crunchy shortbread (page 5), and sprinkled spritz cookies (page 7).

The second chapter is where Brianna shares her "Holiday Twists." These recipes put her spin on some of her cookie favorites. While these cookies may not be classics, they're fun and seasonal cookies to make. You'll find Candy Cane Snowball Cookies (page 15), Eggnog Sugar Cookies (page 18), Gingerbread Chocolate Chip Cookies (page 20), and more.

As a grand finale, we love how Brianna has included cookies from "Around the World." She's picked just a few of her favorite (ours too) of internationally inspired cookie recipes, like German Lebkuchen (page 28), Italian Almond Chocolate Biscotti (page 26), and the traditional cookie of her home state, Biscochitos (page 25).

Brianna's photography is simple, yet it illustrates the beautifully baked cookies perfectly, tempting your tastebuds with sweet treats you're sure to enjoy. But, as in our last [club cookbook selection](#), we again found that it's hard to choose just what recipe to bake first.

You won't want to wait to get started baking these fast, delicious gluten-free cookies from a holiday-themed eCookbook!

You'll want to read this book...

If you're new to gluten-free baking or looking for a collection of traditional cookie recipes that are gluten-free and offer ideas for making cookies that accommodate other allergen options. In that case, I'm sure you'll find this eBook a welcome addition to your digital bookshelf.

And all of the cookie recipes are perfect for anyone who wants to make their holidays more allergy-friendly with flavorful treats that will WOW family and friends!

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Wrapping thing up...

Some of our GfreeCookbok club members recently reached out to me asking about other options for getting these cookie recipes. So if you're on a fixed income or having some tough times going into the holiday season, yet you're still looking for great ideas and gluten-free recipes for celebrating. I want to mention again that a handful of the recipes from this eBook are available at the [Flippin' Delicious website](#) for free, and you can find our take on a few of the cookies where we've used Brianna's book for inspiration on [our website](#) too.

I hope you start making your lists and collecting ideas so that you can make a fun day of cookie baking and making with your kids, grandchildren, or other family members.

If you make any of the cookies, let us know. Tag us at #CookingGfreeDeliciously, or if you're in our [GfreeCooking Club Facebook Group](#), that's a great place to post a picture of what you made. We'd love to see what all of you are doing. I'll put that link in the show notes as well.

That is all I have for today. A quick reminder that if you want to join the GfreeCookbook Club, you will get a monthly detailed reading plan for the cookbooks and wellness books reviewed. You'll receive an invite to our private ZOOM gatherings about the books where you can connect with other page-turning book lovers. And you'll be entered into our monthly drawing from our sponsors.

I hope you have a stress-free December filled with happy times of holiday cookie baking and celebrating the birth of our Savior, Jesus Christ. God's blessing this Christmas and always!

To add this eBook to your collection, follow this link to [FlippinDelicious.com](#). To show your support for the GfreeCookbook Club, you can always leave up a tip in our [TIP Jar](#).

Want more? Please join us on [December 16, 2021, 6-7:30 pm \(CST\)](#) for the GfreeCookbook Club, where we will be featuring [Gluten-Free Holiday Cookies: Allergy-Friendly Sweets for Everyone](#).