

Gluten Free Orange Gingerbread

Makes One 8 x 11.5 x 2 inch pan



Dry Ingredients:

- 1 ¾ Cups New Hat Baking All-Purpose Baking Blend
- ½ Teaspoon Xanthan Gum
- ½ Teaspoon Salt
- 1 ¼ Teaspoons Baking Soda (low altitudes use 1-1/2 Teaspoons)
- 1 ½ Teaspoons Ground Ginger
- ½ Teaspoon Grated or Ground Nutmeg
- 1 Teaspoon Ground Cinnamon
- ¼ Teaspoon Ground Cloves or Allspice

Wet Ingredients (All At Room Temperature):

- 6 Tablespoons Unsalted Butter
- ½ Cup firmly packed Brown Sugar
- ½ Cup Un-sulphured Molasses
- ¼ Cup Honey
- ¼ Cup Organic Brown Rice Syrup (we used Lundberg's Sweet Dreams)
- ¾ Cups Orange Juice (must be at room temperature)
- 2 Large Eggs
- 1 Teaspoon Vanilla Extract
- ¼ Teaspoon Maple Extract (Optional)

Directions:

- 👉 Preheat oven to 350°F. Grease and lightly flour baking dish.
- 👉 Mix all dry ingredients in medium sized bowl and set aside.
- 👉 Whip butter and brown sugar together until light and fluffy.
- 👉 Blend in eggs until incorporated.
- 👉 Slowly blend in molasses, honey, brown rice syrup until thoroughly combined.
- 👉 Slowly add in orange juice until thoroughly incorporated.
- 👉 Blend in Vanilla and Maple Extract until thoroughly incorporated.
- 👉 Slowly add dry mix to wet mix. Using electric or handheld mixer, beat under one minute until batter is not lumpy.
- 👉 As you are adding each ingredient, be careful not over mix. Mix until just combined. (A gluten free trick that keeps your baked goods from getting gummy).
- 👉 Bake between 35 to 45 minutes or until batter in center in pan is no longer jiggling and an inserted toothpick comes out with a few crumbs.
- 👉 Cool in pan on wire rack before cutting and removing squares from pan. 12 servings, or more, if you cut smaller squares.
- 👉 Gingerbread can be stored for a couple of days in your refrigerator. After that, freeze remaining gingerbread. (Doubt that will happen, but hey, it's all about the directions!)

Topping Ideas: Add cinnamon (to taste) to 'Greek Gods Honey Yogurt' for a topping. Or try making a homemade coconut whipped cream. And if you really want to lay on the celebration, top gingerbread with your favorite ice cream or frozen yogurt!