

## Shopping List

For gluten-free and allergy-friendly baking ingredients, check out these companies.

### Egg Replacer

[ener-g.com](http://ener-g.com)

### Alternative Cheese

[daiyafoods.com](http://daiyafoods.com)  
[galaxyfoods.com](http://galaxyfoods.com)  
[lisanatticheese.com](http://lisanatticheese.com) (lactose free)

### Yogurt

[chobani.com](http://chobani.com)  
[fageusa.com](http://fageusa.com)  
[turtlemountain.com](http://turtlemountain.com)

### Gluten-Free Flours

[arrowheadmills.com](http://arrowheadmills.com)  
[bobsredmill.com](http://bobsredmill.com)  
[hainpurefoods.com](http://hainpurefoods.com)  
[kingarthurfLOUR.com](http://kingarthurfLOUR.com)  
[schar.com](http://schar.com)

### Cow-Free Milk Powder

[meyenberg.com](http://meyenberg.com)  
[naturesflavors.com](http://naturesflavors.com)  
[vancesfoods.com](http://vancesfoods.com)



For Memorable Stuffing

1. Preheat oven to 350 degrees. Grease a 13x18-inch rimmed sheet pan.
2. In the bowl of a stand mixer, combine rice flours, tapioca starch, potato starch, seasonings, salt, sugar, milk powder, xanthan gum and yeast.
3. In a separate bowl, blend together eggs, oil and water.
4. Slowly add wet mixture to dry ingredients, blending on low speed until well blended and batter is soft and sticky.
5. Pour batter into prepared sheet pan and bake in preheated

oven for 35 to 40 minutes or until done.