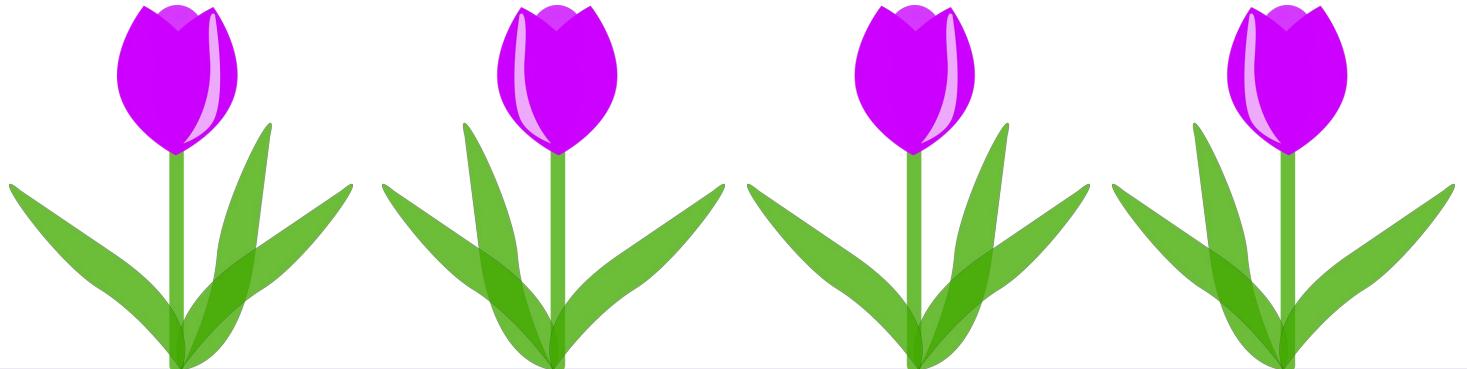


Vegan Dessert Recipes

AJ Gordon



Chocolate Chip Cake

Ingredients

2 cups of sifted flour
1 ½ tsp of baking powder
1 tsp of baking soda
8 tbsp of coconut oil*
⅛ tsp of baking soda*
1 cup of granulated sugar
2 mashed bananas*
1 cup of vegan yogurt
1 tsp of vanilla extract
¾ cup of vegan chocolate chips~
½ cup of granulated sugar~
2 tsp of ground cinnamon~

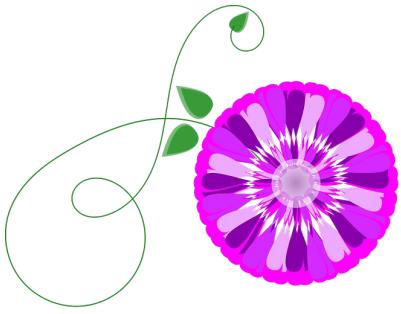
*Coconut oil, vegan yogurt, and mashed banana can be traded out for other butter, sour cream, and egg substitutes; baking soda is used to neutralize the strong flavor of the coconut oil, it is not necessary

~Measurements vary depending on what ingredients you use and your preferences

Instructions

- Preheat your oven to 350°F and take out a 9" x 13" cake pan. In a medium bowl, whisk together your sifted flour, baking powder, and baking soda and set aside.
- Combine coconut oil and ¼ tsp of baking soda in a large bowl. Cream together the coconut oil and sugar. Add the mashed banana and beat well. Alternatively add your flour mixture and vegan yogurt to the large bowl and mix after each addition. Add your vanilla and incorporate.
- In a small bowl, mix your half cup of granulated sugar and 2 tsp of ground cinnamon. Grease the cake pan. Pour half of the batter in and top with half of the cinnamon sugar mixture and half of the chocolate chips. Repeat for the rest of the ingredients. This step can be repeated with more ingredients to create more layers to the cake.
- Place your cake pan into the oven and bake for around 30 minutes or until a toothpick stuck into the cake comes out clean. Let cool before eating.





Snickerdoodles

Makes about 12 cookies



*Coconut oil and mashed banana can be traded out for other butter and egg substitutes; baking soda is used to neutralize the strong flavor of the coconut oil, it is not necessary

~Measurements vary depending on what ingredients you use and your preferences

Ingredients

1 $\frac{1}{2}$ cup of all-purpose flour
1 tsp of cream of tartar
 $\frac{1}{2}$ tsp of baking soda
1 tsp of ground cinnamon
 $\frac{1}{4}$ tsp of salt
* $\frac{1}{2}$ cup of coconut oil
* $\frac{1}{8}$ tsp of baking soda
 $\frac{2}{3}$ cup of granulated sugar
 $\frac{1}{2}$ of a mashed banana
1 tsp of vanilla extract
~ $\frac{1}{4}$ cup of granulated sugar
~2 tsp of cinnamon

Instructions

- Start by preheating your oven to 375°F. In a medium bowl, whisk together flour, baking soda, cream of tartar, cinnamon, and salt.
- Using a larger bowl, combine coconut oil and $\frac{1}{8}$ tsp of baking soda. Cream together the coconut oil and sugar. Then add the mashed banana and vanilla extract and mix. Gradually add the dry ingredients into the large bowl in parts while combining. After dough is formed, you can refrigerate the dough or just bake them then.
- In a small bowl, mix together about $\frac{1}{4}$ cup of granulated sugar and 2 tsp of cinnamon. Scoop out dough balls around 1-2 tbsp large and roll them around in the cinnamon mixture until coated. Place them on a cookie sheet lined with parchment paper, and sprinkle some extra cinnamon-sugar if needed. Place cookie sheet in the oven and bake for about 9-11 minutes or until a toothpick come out clean. Let cool for a few minutes before eating

Rice Pudding



Instructions

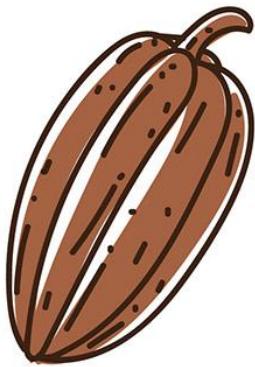
- Combine all of the wet ingredients- except vanilla- in a large saucepan over medium heat. Mashed banana is optional but it thickens the pudding. Add in the dry ingredients and combine, then add the rice.
- Keep at an intense simmer for (give or take) 40 minutes, until it's almost at the consistency of oatmeal; there should be some liquid left.
- Remove from the heat and add your vanilla. Let the rice pudding cool for 5-10 minutes before refrigerating or eating. It can be enjoyed either hot or cold.

Ingredients

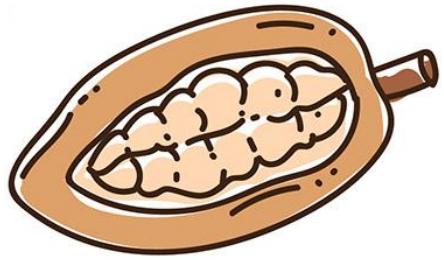
- 3 ½ cups of coconut milk (full fat)
- 1 cup of water
- ½ cup of granulated sugar
- 1 tsp of cinnamon
- 1 cup of rice~
- 1 mashed banana (optional)
- 1 tsp vanilla extract

~Measurements vary depending on what ingredients you use and your preferences





Brownies



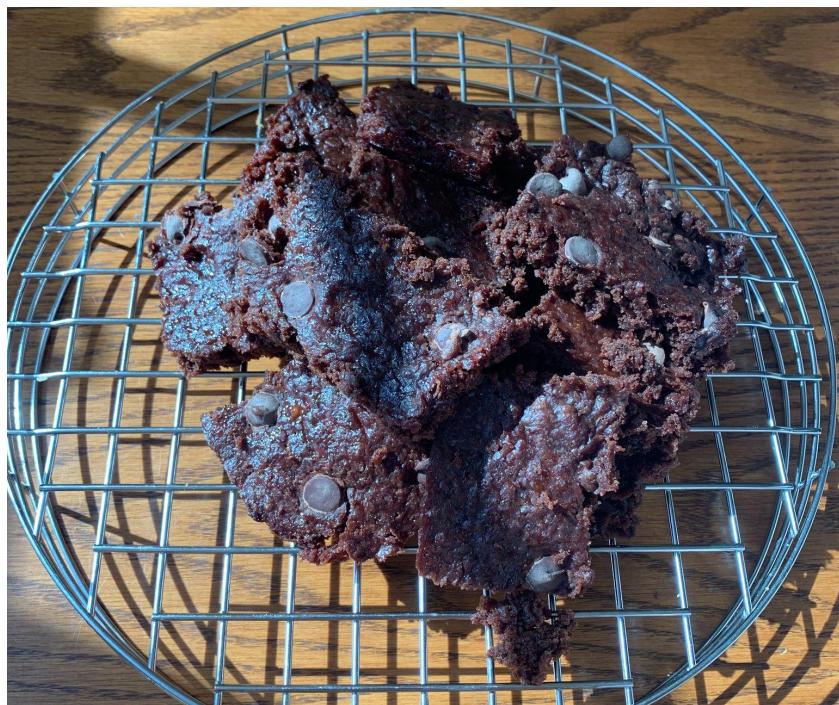
Ingredients

$\frac{1}{2}$ cup of vegetable oil
1 cup of sugar
 $\frac{1}{3}$ cup of cocoa powder
1 tsp of vanilla extract
 $\frac{2}{3}$ cup of flour
 $\frac{1}{4}$ tsp of baking powder
 $\frac{1}{4}$ tsp of salt
 $\frac{1}{3}$ cup vegan chocolate chips~
1 $\frac{1}{2}$ mashed banana

~Measurements vary depending on what ingredients you use and your preferences

Instructions

- Preheat oven to 350°F. In a large bowl, combine the oil, sugar, and cocoa powder. Then add the rest of the ingredients besides the flour and banana. Then combine them in.
- Fold the batter into a greased 9x13 baking pan and place into the oven to bake for about 25 minutes or until a toothpick comes out with a few crumbs.
- Take the brownies out and cool them for about 10 minutes before eating.





Easy Mango Sorbet



Ingredients

2 cups of frozen mango (chunks)

½ tbsp maple syrup*

½ tsp lime juice

*You can substitute the syrup for sugar but the syrup works well as a binder



Instructions

-Put 2 cups of frozen mango in a food processor, I used store bought chunks. Use the pulse setting on the mango until it is shredded, scraping down the sides as needed

-Once the mango is shredded, add the maple syrup and lime juice, keep using the pulse setting to blend. You may have to mix with a spoon a couple of times to make sure it is blended evenly.

-The desired consistency is creamy. Once this is reached you can scoop out the sorbet and serve.

Makes about two bowls



Makes around 10 cookies



*Coconut oil and mashed banana can be traded out for other butter and milk substitutes; baking soda is used to neutralize the strong flavor of the coconut oil, it is not necessary
~Measurements vary depending on what ingredients you use and your preferences

Ingredients

$\frac{3}{4}$ cup of all purpose flour
 $\frac{3}{4}$ tsp of ground cinnamon~
 $\frac{1}{2}$ tsp of baking soda
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ cup of coconut oil*
 $\frac{1}{8}$ tsp of baking soda*
 $\frac{1}{4}$ cup of granulated sugar
 $\frac{1}{2}$ cup of brown sugar
1 mashed banana*
1 tbsp of maple syrup~
2 tsp of vanilla extract
1 cup of (Reese's) peanut butter chips~
1 $\frac{1}{2}$ cup of rolled oats

Oatmeal Peanut

Butter Chip Cookie



Instructions

- Preheat your oven to 350°F. In a medium bowl, whisk together your flour, cinnamon, salt, and baking soda. Set this bowl aside for now.
- In a large bowl, mix together the coconut oil and $\frac{1}{8}$ tsp baking soda. Then cream together the coconut oil and both the brown and white sugar. Add the mashed banana, vanilla extract, and maple syrup and beat well.
- Mix the dry ingredients into the large bowl until completely combined. Now add the peanut butter chips (vegan chocolate chips or raisins can work, too) and the rolled oats until everything is incorporated and you have your finished dough.
- Spoon 2-3 tbsp of dough for each cookie and place each ball on a parchment lined cookie sheet. Bake cookies for about 12 minutes; the centers of the cookies may look underbaked, but they will finish setting as they cool. Make sure the cookies have set before you eat.

Instructions

- For this recipe you will first need heat treated flour. You can do this via microwave or by oven, you just need the flour to reach 165°F. It is also possible to buy it.
- In a small bowl, get your coconut oil and mix in the baking soda. This should somewhat neutralize the strong smell and taste of the oil.
- Cream the coconut oil, brown sugar, and granulated sugar in a medium sized bowl until fluffy. Add in the vanilla extract and almond milk, and mix. You may need to use more or less almond milk to reach the right consistency. If the dough is crumbly: add more.
- Next, steadily blend in the heat treated flour into the bowl until completely combined.
- Finally, fold in the chocolate chips and you are done. You can either eat the cookie dough right away or refrigerate. If you do refrigerate, you may need to wait around five minutes or so for the coconut oil to warm up to room temperature so it isn't too hard to eat.



Edible Chocolate Chip Cookie Dough Recipe



Ingredients

Makes one small bowl.	½ cup of heat treated all-purpose flour
	4 tbsp of coconut oil*
	⅛ tsp of baking soda*
	4 tbsp of light brown sugar
	2 tbsp of granulated sugar
	2 small pinches of salt
	2 tbsp of almond milk*~
	¾ tsp of vanilla extract~
	⅓ cup vegan chocolate chips~

*Coconut oil and almond milk can be traded out for other butter and milk substitutes; baking soda is used to neutralize the strong flavor of the coconut oil, it is not necessary

~Measurements vary depending on what ingredients you use and your preferences

Ingredients

1 ½ cups of all-purpose flour
¾ cup of granulated sugar
½ tsp of salt
½ tbsp and ½ tsp of baking powder
⅓ cup of vegetable oil
1 mashed banana
~⅓ cup of almond milk
~1 cup of blueberries
~¼ cup of granulated sugar and
~½ tbsp of cinnamon to create topping

*Banana and almond milk can be traded out for other egg and milk substitutes
~Measurements vary depending on what ingredients you use and your preferences

Makes about 8 muffins

Blueberry Muffin Recipe



Instructions

- First, preheat your oven to 400°F. In a large bowl, whisk together your dry ingredients: flour, sugar, baking powder, and salt.
- In a smaller bowl, combine the oil and banana. Then add the almond milk until there is about a cup total of wet ingredients. Add the wet ingredients into the dry and mix. Add your blueberries and fold in. You can add more or less depending on how many you want.
- Now you create a topping. You have a lot of freedom in this step, but I just made a simple cinnamon sugar topping.
- Grease or place muffin liners in your muffin cups and pour in batter to about the top of each cup. Top with your topping, and place into the oven for about 20 minutes or until a toothpick comes out clean from the center of a muffin. Rest for a few minutes before eating.