Our favorite vegan Easter recipes for a deliciously festive holiday  
  
Easter is a time of celebration and gathering with loved ones, often centered around a delicious meal. For those who follow a vegan lifestyle, it can be challenging to find recipes that are both festive and animal-free. Let us help with this collection of some of our favorite vegan Easter recipes.  
  
From tasty brunch recipes, to appetizers, entrées, and even decadent desserts, no matter what your Easter meal plan is, we have you covered with delightful dishes made with simple ingredients and flavorful flair.  
  
Whether you’re hosting an Easter brunch with friends, a family-filled lunch gathering, or a celebratory dinner get-together, we have a variety of delicious recipes that will make your festivities a scrumptious success.  
  
Vegan Easter brunch recipes  
  
Create the perfect Easter brunch spread with these delicious vegan recipes. Make the meal complete with fresh-cut fruit, vegan mimosas, and vegan bread. Add fresh-cut flowers, pastel-colored tablecloths, and Easter decorations to complete the classic brunch ambience.  
  
Chickpea Flour Frittatas  
  
  
  
A rainbow of vegetables come together with a chickpea flour mixture and savory seasonings in these flavorful frittatas. Perfect for Easter or everyday deliciousness.  
  
Vegan Blueberry Pancakes  
  
  
  
Add some yummy color to your vegan Easter brunch with this tasty blueberry pancake recipe. Perfect for the holiday or anytime you want to celebrate spring.  
  
Lemon Poppyseed Scones with Lemon Curd  
  
  
  
Yummy, fluffy lemon poppyseed scones topped with a sweet and tangy lemon curd are the perfect addition to your Easter brunch offering.  
  
Energy Ball Easter Eggs  
  
  
  
Gear up for a day of celebration and family togetherness with these mid-morning pick-me-ups, bursting at the seams with granola, peanut butter, pretzels, dark chocolate, and more. Shape them like Easter eggs for a festive twist.  
  
Berry Fruit Tart  
  
  
  
A tart so delicious, no one will believe it is vegan! Flaky crust surrounds fresh strawberries and pomegranate seeds; then it’s topped with additional sugar. Add blueberries and mint leaves if desired.  
  
Fluffy Vegan Cinnamon Rolls with Dairy-Free Icing  
  
  
  
Brunch isn’t complete without a sweet confection like cinnamon rolls. With just a few simple ingredients, you can create fluffy, delicious vegan cinnamon rolls with dairy free icing that are sure to be a favorite well beyond Easter.  
  
1 Bowl Vegan Banana Bread  
  
  
  
Enjoy this yummy banana bread that can be eaten as a brunch treat or an after-dinner Easter dessert. It is deliciously easy—made all in one bowl—and is the perfect addition to your Easter table.  
  
Bring on the vegan appetizer recipes!  
  
Appetizers are the perfect tasty distraction for your guests while you’re putting the finishing touches on the Easter meal. Finger foods, veggies, and dips make great appetizers and don’t fill up your guests before dinner is served. Try out some of these favorites!  
  
Plant-Based Pull-Apart Meatball Ring  
  
  
  
Ideal for the pre-Easter dinner warmup, this plant-based meatball dish is one of our favorite vegan appetizer recipes. Meat-free meatballs, wrapped in pizza dough and dunked in homemade tomato sauce, are sure to be a hit.  
  
Crabless Cakes with Tartar Sauce  
  
  
  
This vegan recipe only takes 30 minutes to prepare. The tangy tartar sauce, made with simple ingredients like dill relish, Dijon mustard, and Earth Balance® Mindful Mayo, is the star of the show.  
  
Vegan Deviled Potato Bites  
  
  
  
Chickpeas and a touch of turmeric bring the savory flavor to these tasty bites. Add some smoked paprika and chopped chives on top, and you have a zesty vegan recipe that will be a hit with everyone.  
  
Vegan Green Pea Dip  
  
  
  
This vividly flavorful dip brings together peas and a plethora of fresh herbs and savory spices. The beautiful color can add a nice spring-like feel to your Easter table, and you can get creative with your selection of veggies and vegan crackers to serve with it.  
  
Chick’n Parm Bites  
  
  
  
Plant-based proteins are a must for many vegan dishes. These parm bites are made with meatless chick’n, vegan mozzarella balls, and tomato sauce in this savory favorite developed by the Potash Twins.  
  
Vegan Easter dinner recipes  
  
Now it is time for the main event, and we have some succulent options to take your vegan Easter dinner to next-level delicious. From soups to side dishes and stick-to-your-ribs comfort foods, we have something for every taste.  
  
Slow Cooker Butternut Squash Soup  
  
  
  
This creamy, subtly spiced vegan soup can be prepped in the morning and cooked in your slow cooker throughout the day while you enjoy Easter with your family and friends.  
  
Plant-Based Shepherd’s Pie  
  
  
  
Shepherd’s pie might not be your typical Easter recipe, but this vegan comfort food favorite is sure to satisfy. Made with plant-based be’f, mixed vegetables, mashed potatoes, and other savory ingredients, it might just be your new Easter go-to.  
  
Pressure Cooker Cauliflower Mashed Potatoes  
  
  
  
An easy 30-minute vegan side dish recipe that pairs well with most any Easter entrée. Made with gold potatoes, cauliflower, almond milk, soy free buttery spread, and fresh herbs and spices, it may soon replace your standard mashed potato recipe.  
  
Creamy Mushroom Risotto  
  
  
  
Made with plant-based chick’n broth, this flavorful side dish recipe is the perfect accompaniment to your vegan Easter meal.  
  
Delightfully decadent vegan Easter dessert recipes  
  
You can’t have an Easter meal without the sweets, and our vegan Easter desserts are real showstoppers. Perfect for serving at brunch, lunch, dinner, or anytime, these treats are better than anything the Easter bunny will bring.  
  
Vegan Chocolate Chip Cookies  
  
  
  
You won’t find many people who don’t like chocolate chip cookies. You’ll have an even harder time finding a more scrumptious recipe for vegan cookies than this one. Made with vegan oat milk, extra brown sugar, and vegan buttery sticks, these cookies are melt-in-your-mouth delicious.  
  
Vegan Lemon Cupcakes with Blueberry Frosting  
  
  
  
These colorful cupcakes are perfect for Easter dessert with their pink and blue hues and yummy flavor. Made with dairy free blueberry buttercream icing atop vegan lemon cake, they are ideal for ushering in spring.  
  
Dark Chocolate Walnut Cookies  
  
  
  
A vegan twist on a classic, these cookies are dairy free and naturally sweet. Made with delicious chunks of dark chocolate, coconut sugar, rolled oats, walnuts, and more, they make a great addition to your Easter dessert table.  
  
Plant-Made Peanut Butter Fudge  
  
  
  
Made with five simple ingredients, this dangerously delicious peanut butter fudge is perfect for holidays well beyond Easter. In fact, you might like it so much you serve it as a sweet anytime treat.  
  
From brunch to dessert, these tasty vegan Easter recipes will help you create a smorgasbord of vegan-friendly foods for your loved ones to enjoy so you can have a fabulously festive celebration without sacrificing your dietary preferences.  
  
  
  
 