



# HOLIDAY COOKIE BAKE-A-THON GIFT PLATE RECIPES



VEGAN CULINARY MEMOIRS  
ePUBLISHING

# MAGIC BARS

1 (8 ounce) package vegan Graham Crackers\*  
1/2 cup almond flour  
1/3 cup premium vegan butter, melted  
1/4 teaspoon cinnamon  
1 (12 ounce) package non-dairy chocolate chips  
1 cup coconut flakes  
1 cup chopped pecans or walnuts  
1 (11.25 ounce) can sweetened condensed coconut milk

Preheat the oven to 350° Fahrenheit.

Use a vegan graham cracker, most brands contain honey. (Try gluten-free Kinnikinnick Smoreables) Place the package of graham crackers in the jar of a blender or in a food processor and process until they become fine crumbs. Transfer the mixture to a medium mixing bowl and add the almond flour, cinnamon, pinch of pink salt and melted vegan butter. Stir to combine.

Line the bottom of a 9x13 in baking pan with parchment. Spread the graham cracker mixture evenly over the bottom of the pan. Reserve one small handful of the chocolate chips, coconut, and chopped nuts, set it aside.

Spread the remaining chocolate chips, chopped nuts, and shredded coconut across the graham cracker crust. Drizzle the can of sweetened condensed coconut milk across the top then sprinkle on the remaining reserved chocolate chips, nuts and coconut.

Place the baking pan in the center of the oven and bake for 20 minutes. Check the color of the bars and continue baking an additional 5-7 minutes or until bubbly and golden brown.

Remove the pan from the oven and allow it to cool before slicing. Cut into 2-inch squares. **Makes about 20 bars.**



# SNOWBALLS

3/4 cups premium vegan butter  
1/3 cup organic powdered sugar  
1/4 teaspoon ground cinnamon  
1 teaspoons vanilla extract  
Pinch of pink salt  
1 3/4 cups unbleached organic all-purpose flour (or gluten-free blend)  
1 cup chopped pecans or walnuts  
Powdered sugar for rolling

Increase the the oven temperature to 400° F.

Use an electric mixer or a wire whisk combine the vegan butter, pink salt, powdered sugar, vanilla and cinnamon; beat until well blended.

Using a large mixing spoon, blend in the flour and chopped nuts. The dough will be stiff but works well when mixed by hand.

Shape dough into 1" balls and place them on a parchment lined baking sheet. Bake for 10-12 minutes or until lightly golden brown.

Transfer the hot cookies to a cooling rack. Place a one to two cups of powdered sugar in a medium bowl and roll small batches of the cookies in the sugar, set them aside to cool. Roll the cookies a second time once they've cooled completely or use a sifter to give them a light second coat of the powdered sugar. **Makes 20 medium snowballs.**



# SUGAR COOKIES

3/4 cup premium vegan butter  
3/4 cup organic cane sugar  
1/2 cup organic firm tofu, pressed\*  
1 teaspoon vanilla  
2 teaspoons baking powder  
1/2 teaspoon pink salt  
3 cups all purposed organic flour (or gluten-free blend)

Combine the vegan butter, sugar, vanilla and tofu in the jar of a blender. Blend until smooth and creamy scraping down the sides as needed.

Combine the flour, baking powder and salt in a large mixing bowl, stir to combine. Transfer the creamed butter mixture into the flour mixture. Stir and scrape the sides of the bowl to mix well and form a dough ball. Sprinkle a little additional non-dairy milk as needed if the dough feels dry, or add a little additional flour if the dough is too moist.

Divide the dough into two pieces. Sprinkle a cutting board with flour, flatten the dough by hand then coat it lightly with flour on each side. Use a rolling pin with just enough pressure to roll it evenly while keeping it free from sticking to the rolling surface. Turn the dough as needed to keep it lightly floured on both sides and roll it to 1/4" thickness.

Carefully use cutters to maximize your cutting work space and get as many cookies as possible from each roll. Use a spatula to transfer the cookies to a parchment lined baking sheet. Re-roll the dough as needed, set the cookies aside on a sheet of parchment until ready for baking.

Bake cookies in a 400° oven for 10 minutes or until lightly golden brown. Cool on wire racks.

Decorate cooled cookies with buttercream frosting and sprinkles. Many of Jensen's cake decorating supplies are already vegan by default including many frostings, cookie, brownie, and cake mixes. Try the gluten-free blends and brands for great results too. **Makes 3-4 dozen cookies.**

