

# Zuckerguss *zine*

15 Free Baking Recipes For Your **Vegan** Holidays



Constanze Reichardt

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# *Introduction*

For us Christmas season starts two or three days before Christmas. We usually don't bother with the holidays earlier than that. We know we're going to be welcomed in perfectly decorated houses and we just have to fall into line with our families' schedules. We know what's going to happen and when. There's not much to be done for us. Except for baking. Even though my father makes vegan meals during the holidays he leaves the vegan baking to me. Our other relatives also don't do a lot of vegan baking. Therefore, every year before we travel all over Germany, I spend the last few days before Christmas eve in the kitchen. It's messy and chaotic and I usually do five things at a time. But in the end I can leave with a suitcase full of homemade treats to share with family and friends.

I am thankful for the fact that the people I care about love my food. I know vegans who have a hard time during the holidays and it's sad to hear that someone refuses your cookie just because you didn't use butter. I have made those experiences too, but most of the time people go out of their way to whip up a vegan treat for me. And if they can't they ask about recipes and baking tips. It's a great way to break the ice and start a conversation about veganism. I try to do the best I can when baking and I try to give out samples to as many people as possible. I know it's only a little start but I think it's great when I can convince someone that baking without eggs and butter is not rocket science and that vegan cookies taste as good as every other cookie.

This project started out as a recipe collection for the people who have asked me about baking recipes during the holiday season. I am glad I turned it into an ebook that I can share with everyone who has access to the internet. I hope you enjoy my recipes! Since I live in Germany but many of my readers are from all around the world, I included some tips about a few ingredients that might be hard to find in some parts of the world and how to substitute them, if possible. There's also a little note about the measurements, since I use metric measurements and convert them to cups.

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## *Abbreviations*

c = cup  
tsp = teaspoon  
tbsp = tablespoon  
oz. = ounce  
g = grams  
ml = millilitres

## *Ingredients*

### **R**efined coconut oil:

I started using this oil in recipes that would usually call for margarine. Refined coconut oil is a cheap staple where I live and it's easily available. Substituting it depends a lot on its function in the recipe. I haven't tested the recipes calling for coconut oil with other fats. Virgin coconut oil has similar properties but it also has a strong coconut flavour. Margarine contains water and cannot be used in the same amount as coconut oil.

### **T**urbinado sugar:

This sugar is the default brown sugar variety sold in German supermarkets. You can swap it out with sucanat or evaporated cane juice.

### **G**round vanilla:

I use ground vanilla instead of vanilla extract because vanilla extract is very hard to get where I live. In most recipes you can leave it out or use 1 or 2 tsp of vanilla extract instead.

## *Measuring*

I measure all ingredients with a kitchen scale and I use metric measurements. I have measuring cups and I do convert all of my recipes myself. I still do recommend a kitchen scale because it's the most accurate way of measuring and will give you the best baking results.



## Basic Recipes

### Lebkuchen Spice Mix:

5 tbsp + 2 tsp ground cinnamon  
4 tsp ground cloves  
1/2 tsp ground allspice  
1/2 tsp ground coriander  
1/2 tsp ground star anise  
1/4 tsp ground cardamom  
1/4 tsp ground mace

1. Combine all spices in a jar, close the jar and shake well.
2. Store in the jar until ready to use.



### Spekulatius Spice Mix:

3 tbsp ground cinnamon  
2 tsp ground cardamom  
2 tsp ground cloves  
2 tsp ground mace

1. Combine all spices in a jar, close the jar and shake well.
2. Store in the jar until ready to use.



### Holiday Hazelnut Chocolate Spread:

250 g (1 c) hazelnut butter  
75 g (1/2 c + 1 1/3 tbsp, unsifted) powdered sugar  
1 tsp spekulatius spice mix or cinnamon  
150 g (5.3 oz) dark chocolate  
2 tbsp refined coconut oil

1. Combine hazelnut butter, powdered sugar, and spice of choice in a blender.
2. Melt chocolate and coconut oil in a water bath.
3. Pour over the hazelnut mixture and process until smooth.
4. Place in an airtight container. Transfer to the fridge to set. This will take a couple of hours.

### Notes:

The spread hardens when stored in the fridge. Please remove it about 1 1/2 hours before using. Once it has properly set it is best stored at room temperature (18-20°C or 64-68°F).

This recipe makes enough for the spekulatius chocolate hazelnut bars on page 30 but you can half it if you want to use this spread for a different purpose.



### Spekulatius Cookies:

(Yield depends on the size of your cutter, approx. 30-50 cookies)

110 g (1/2 c) soft, refined coconut oil  
50 g (1/4 c) dark brown sugar  
30 g (2 tbsp + 1 tsp) white sugar  
180 g (1 1/2 c) all-purpose flour  
1/2 tsp baking powder  
1 1/2 tsp spekulatius spice mix (see left column)  
1 tsp cinnamon  
1/4 tsp salt  
1 tbsp soy milk

Preheat the oven to 180°C (350°F). Line a baking sheet with parchment paper.

1. Combine coconut oil and sugars in a bowl and beat until light and fluffy.
2. Add remaining ingredients except for soy milk. Beat until crumbs form, then add soymilk.
3. Use your hands to knead into a smooth and firm dough.
4. Divide into two balls. Place one between two sheets of plastic wrap.
5. Roll the dough out 1/2 cm (1/4 inch) thick. Cut out cookies.
6. Place on baking sheet and bake for 8 minutes. (If you use small cutters, reduce the baking time to 6-7 minutes.)
7. Repeat with the remaining dough. Let rest for 5 minutes and transfer to a cookie rack to cool.





# Cashew Fudge

Yield: 24 pieces

## For the fudge:

100 g (1/2 c) turbinado sugar  
2 tbsp refined coconut oil  
3 tbsp milk  
1/4 tsp ground vanilla  
1/4 tsp salt  
200 g (3/4 c) cashew butter

## Notes:

This fudge keeps best wrapped in plastic and stored in the fridge.

It's a good thing that this treat has to be stored in the fridge. Or not. Because you're probably going to open that door a lot after you've made the fudge.



1. Line a 22 cm (9 inch) loaf pan with parchment paper.
2. Place sugar, coconut oil, milk, vanilla, and salt in a small pot and bring to a boil. Let simmer for five minutes.
3. Remove from heat and stir in cashew butter.
4. Pour into the prepared pan and let cool to room temperature.
5. Store in the fridge overnight to set.
6. Cut the fudge into three logs lengthwise and then into 8 pieces each.
7. Store in the fridge.



# Stollen Waffles

Yield: 4 large, round Belgian waffles

## For the waffles:

50 g (1/3 c, not packed)  
raisins  
60 ml (1/4 c) eau de vie or  
rum or apple juice  
240 g (2 c) all-purpose flour  
2 tbsp sugar  
1 tsp instant dry yeast  
80 ml (1/3 c) soy milk  
1/4 tsp salt  
1/4 tsp ground vanilla  
80 ml (1/3 c) vegetable oil  
2 tbsp finely chopped  
almonds

## For the filling:

100 g (3.5 oz.) marzipan  
1 tbsp soaking liquid from the  
raisins or soy milk

## Notes:

If you want to make these even more authentic brush them with melted vegan butter or coconut oil right after baking and sprinkle with powdered sugar.

You can freeze these waffles and reheat them in your toaster. Serve immediately once reheated.

For a quicker version leave out the marzipan filling. These will still be delicious.

*Stollen* is a very dense yeasted Christmas cake or bread. It is usually made with much more fat and less liquid than regular sweet yeast items and is filled with raisins, nuts, succade, and sometimes marzipan. It can be made weeks in advance and will keep well until Christmas. These dense and rich waffles are best served immediately so that you can enjoy their flaky and crispy texture.



1. Mix raisins and liquid of your choice. Cover and let soak in the fridge while your dough is rising overnight.
2. Mix flour and sugar. Make a well in the centre and add yeast. Pour soy milk on top and let sit for 10 minutes.
3. Add remaining ingredients and mix well. Your dough should be very stiff and firm. If you have a lot of trouble to incorporate all of the flour add 1-2 tbsp of additional milk.
4. Knead for about 5 minutes. Cover and let rise at 18°C (64°F) for 10-12 hours. Alternatively place in the fridge for 8 hours and remove about 2 hours before cooking the waffles. This will bring the dough back to room temperature.
5. Drain the raisins but do not discard the liquid. Remove 1 tbsp of soaking liquid and mix with the marzipan. Set aside.
6. Knead the raisins into the dough along with the almonds. Divide the dough into four equally sized pieces.
7. Shape each piece into a disk and place 1/4 of the marzipan mixture in its centre. Fold the dough over the marzipan and pinch the edges, then carefully shape into balls again.
8. Cover and let rest, seam side down, for 30 minutes. Meanwhile heat the waffle iron and grease well. Don't forget to grease between each waffle!
9. Place 1 ball in the waffle iron and press the iron down for 1 minute. Cook for about 5 minutes or until golden brown. Serve immediately.







# Almond Lebkuchen Pull-apart Bread

Yield: one 22 cm or 9 inch loaf

## For the dough:

270 ml ( 1 c + 2 tbsp) soy milk,  
lukewarm  
60 ml (1/4 c) vegetable oil  
50 g (1/4 c) sugar  
420 g (3 1/3 c) all-purpose  
flour  
2 tsp instant yeast  
1/2 tsp salt

## For the filling:

6 tbsp sugar  
1 1/2 tsp lebkuchen spice mix  
(page 6)  
1 tsp cinnamon  
100 g (1 c) slivered almonds

## For brushing:

2 tbsp water  
1 tbsp maple syrup  
1/2 tsp starch  
1/2 tsp lebkuchen spice mix  
(page 6)

Soft and moist pull-apart breads are perfect for the winter holiday season. Not only are they sweet and comforting, kneading and shaping the dough is also a great family activity on any cold and grey winter day.



1. Place soy milk in a bowl and whisk in vegetable oil and sugar.
2. In a large bowl mix flour, yeast, and salt. Add liquid ingredients and knead the dough until smooth, for about 5 minutes. It should still be a little bit sticky.
3. Let the dough rise in a warm place until doubled in size, about an hour. (At this time of the year I place it in the oven and simply leave the light on.)
4. For the filling combine sugar and spices. Set aside.
5. Transfer the dough to a lightly floured working surface. Your dough should now be smooth and soft, if you feel it is still too sticky, add a tbsp or two of flour.
6. Roll the dough into a rectangle, 52 cm long and 26 cm wide. (20 x 10 inches) Place the wide side in front of you and spread the sugar on top of the dough, leaving a small 1 cm (1/2 inch) margin on all sides.
7. Sprinkle with 2/3 of the almonds.
8. Cut the dough into eight 26 cm (10 inch) long strips. Place 4 strips on top of each other and repeat with the remaining 4 so that you have 2 long stacked dough strips. Cut each stack into 4 rectangles.
9. Grease a 22 cm bread pan (9 inch loaf pan) with oil or line with parchment paper. Place the dough stacks in the pan. Cover with a damp kitchen towel and let rise for 30 minutes. Meanwhile preheat the oven to 200°C (400°F). Sprinkle with remaining almonds.
10. Bake the bread for 15 minutes. Combine all ingredients for the brushing mixture and brush the top of the bread. Repeat after 5 minutes.
11. Reduce the temperature to 180°C (350°F) and bake for 25 more minutes or until the loaf is golden brown. Remove from oven and serve warm or let cool completely.



# Elisenlebkuchen

Yield: 16 cookies

## For the cookies:

150 g (1 c) almonds  
50 g (4 tbsp) succade  
90 g (3 oz.) marzipan  
1 tbsp ground flax seed  
4 tbsp boiling water  
2 tbsp lebkuchen spice (page 6)  
1 tbsp vegetable oil  
1/4 tsp salt  
30 g (1/4 c) all-purpose flour  
1/2 tsp baking powder

## For the glaze:

60 g (1/2 c, unsifted)  
powdered sugar  
1 1/2 tbsp lemon juice or soy  
milk

## Notes:

Succade is candied citron peel. That citrus fruit has an extra thick rind, which is perfect for candying. You can use regular candied lemon peel instead, just make sure it's finely chopped.

These cookies are very moist and aromatic. They tend to stick to each other, which you can avoid by baking them on round baking wafers. If you don't have access to such wafers, simply glaze both the tops and the bottoms of these cookies with sugar glaze. A chocolate coating is also nice.



1. Preheat the oven to 160°C (320°F). Line two baking sheets with parchment paper
2. Place almonds and succade in a food processor and process until a sticky mass forms. Add marzipan and process until everything is combined.
3. Transfer the mixture to a large bowl, sprinkle flax seeds on top and pour the boiling water over the seeds. Mix with a fork.
4. Add remaining ingredients and mix well.
5. Divide the dough into 16 equally sized pieces and roll them into balls. Place them on the baking sheets and flatten them.
6. Bake for 22 minutes or until golden brown. They should be firm on the outside but still soft and moist on the inside. Transfer to a baking rack and let cool completely.
7. Make the glaze by whisking together powdered sugar and liquid. Brush cookies and allow the glaze to dry.





# Lebkuchen

Yield: about 50, depends on the size of the cutter

## For the cookies:

75 g (1/4 c) agave nectar  
50 g (1/4 c) sugar  
55 g (1/4 c) refined coconut oil  
2 tsp cocoa powder  
105 g (3/4 c + 2 tbsp) all-purpose flour  
105 g (3/4 c + 2 tbsp) rye flour  
1 tbsp lebkuchen spice mix (page 6)  
1 tsp baking powder  
1-2 tbsp soy milk

## Decoration:

150 g (1 1/2 c, sifted) powdered sugar  
1 1/2 -2 tbsp lemon juice

## Notes:

These are the cookies from the cover of the book. For those I left out the cocoa powder and decorated them with a simple icing. I included ingredients and instructions for that icing here but it's totally up to you whether to decorate the cookies or not.

*Lebkuchen* are very similar to pepperkaker or gingerbread cookies. They are soft and slightly chewy. In an airtight container they can be stored for weeks.



1. In a small pot combine agave nectar, sugar, coconut oil, and cocoa powder. Heat until the oil has melted, stirring constantly. Let cool until lukewarm.
2. Add flours, spice, and baking powder, and 1 tbsp of soy milk. Knead well and add another tbsp of milk if the dough is too dry.
3. Preheat the oven to 200°C (400°F). Line two baking sheets with parchment paper.
4. Flour your working surface and roll the dough out 1/2 cm (1/4 inch) thick.
5. Cut out cookies with your favourite cookie cutters. (I used a round cutter, 6 cm diameter, and a cookie stamp.)
6. Place on the baking sheets and bake 1 sheet at a time. Baking time is 6-7 minutes, depending on how thick your cookies are.
7. For the icing combine powdered sugar and lemon juice. You want a rather thick texture that is pourable but not runny.
8. Scoop the icing into a plastic freezer bag. Turn it into a piping bag by cutting a tiny hole into the corner tip.
9. Decorate the cookies and allow to dry completely before storing in an airtight container.



# Marzipan Jam Cookies

Yield: 35 cookies

## For the cookies:

100 g (7 tbsp) soft, refined coconut oil  
60 g sugar (4 Tbsp + 2 tsp)  
180 g (1 1/2 c) flour  
1/2 tsp baking powder  
1/4 tsp salt

## For the topping:

400 g (14.1 oz.) marzipan  
60 ml (1/4 c) oil  
60 ml (1/4 c) soy milk  
3-4 tbsp of your favourite red jam

## Notes:

Please make sure to use a firm marzipan and not almond paste. Since these cookies contain a fair amount of marzipan it's best to eat them the day they were made. Alternatively you can freeze them. Thawing them later takes only ten minutes.

The original version of these cookies is much larger. They are a pastry called *Ochsenaugen* (oxen eyes). I love the combination of shortbread, marzipan and jam a lot but eating a whole oxen eye can sometimes be too much. Plus, these mini versions are great for sharing!



1. Combine coconut oil and sugar and beat well.
2. Add flour, baking powder, and salt and knead with your hands to form a firm dough.
3. Preheat the oven to 180°C (350°F). Line two baking sheets with parchment paper.
4. Roll the dough out between two sheets of plastic wrap. It should be 1/2 cm (1/4 inch) thick.
5. Cut out cookies. If you have, use a round cookie cutter with a diameter of 4.5 cm (1.8 inch).
6. Place on the baking sheets.
7. Combine marzipan, oil, and soy milk in a food processor and blend well.
8. Fit a pastry bag with a star tip and scoop the marzipan into the bag. Pipe the marzipan onto the shortbread cookies.
9. Use the back of a wooden spoon and poke a hole in the centre.
10. Place the jam in a freezer bag and cut off a tiny edge from the corner tip. Pipe the jam into the holes.
11. Bake each sheet for 8-9 minutes or until the marzipan is golden brown.
12. Let sit on the baking sheet for 5 minutes, then carefully transfer to a cookie rack and let cool completely.







# Almond Pistachio Cookies

Yield: 50-60 cookies, depending on the size of the cutter

## For the cookies:

90 g (3/4 c) dry roasted,  
salted pistachios, shelled  
before measuring  
110 g (3/4 c) almonds  
60 ml (1/4 c) boiling water  
120-150 g (1 - 1 1/4 c) all-  
purpose flour  
100 g (1 c, sifted) powdered  
sugar  
1/2 tsp ground vanilla

## Decoration:

150 g (5.3 oz.) dark chocolate  
4 tbsp chopped pistachios

## Notes:

Store the cookies in an  
airtight container to keep  
them crispy and fresh.

These cookies perfect right out of the oven. But with a little bit of decoration they also make a great gift.



1. Place pistachios and almonds in a food processor and grind them as finely as possible.
2. Transfer to a bowl, pour hot water over the nuts and mix well.
3. Add 1 c of flour, powdered sugar, and vanilla. Knead well. Add more flour if the dough is still too sticky. It doesn't have to be completely firm, it's okay if it's still a little bit sticky.
4. Preheat the oven to 160°C (320°F) and line two baking sheets with parchment paper.
5. Flour your working surface and roll out the dough a little less than 1/2 cm (1/4 inch) thick.
6. Cut out cookies and place on baking sheets.
6. Bake each sheet for 11-13 minutes or until the edges look golden brown.
7. Remove from baking sheets and let cool on a cookie rack.
8. Melt the chocolate in a water bath and fill it into a freezer bag. Cut of a tiny tip and pipe the chocolate on top of the cookies.
9. Sprinkle with pistachios and let dry before storing.

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# Almond Cinnamon Cookies

Yield: 23 cookies

## For the cookies:

90 g (6 1/2 tbsp) soft, refined coconut oil  
80 g (6 tbsp) sugar  
2 tsp sugar beet syrup or molasses  
180 g (1 1/2 c) all-purpose flour  
1 tsp cinnamon  
1/2 tsp baking powder  
1/2 tsp salt  
1-2 tbsp soy milk  
50 g (1/2 c) sliced almonds

## Decoration:

75 g (2.7 oz.) white chocolate

## Notes:

If you have trouble finding vegan white chocolate, use either dark chocolate or simply leave out this step.

These cookies are crunchy and a bit chewy at the same time. At first it will seem as if the dough does not come together and shaping them takes a little patience. But as soon as they have been chilled, they are very easy to handle.



1. Beat together coconut oil, sugar, and sugar beet syrup.
2. Combine flour, cinnamon, baking powder, and salt and add to the coconut oil mixture.
3. Use your hands to knead everything into a crumbly dough. Add soy milk and almonds and knead well. The dough will still be crumbly at this point.
4. Preheat the oven to 180°C (350°F) and line two baking sheets with parchment paper.
5. Place a large piece of plastic wrap on your working surface and place the dough on the foil. Shape into a rectangle that is about 23 cm (9 inch) long and 7 cm (2.8 inch) wide.
6. The dough will still look like it falls apart so carefully frap it in foil and place in the fridge for 10 minutes.
6. Remove from fridge and unwrap. The dough should now hold together pretty well. Use a sharp knife to cut into 1 cm (1/2 inch) thick slices.
7. Place on the baking sheets and bake each sheet for 10 minutes. Let rest for 5 minutes before you transfer the cookies to a cookie rack to cool completely.
8. Melt the chocolate in a water bath and dip one half of each cookie into the chocolate. Place on a sheet of parchment paper to dry.
9. Store in an airtight container.

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# Peanut Crescents

Yield: about 60 cookies

## For the cookies:

100 g (2/3 c) salted and roasted peanuts  
165 g (3/4 c) soft, refined coconut oil  
125 g (1/2 c + 2 tbsp) sugar  
1 tsp sugar beet syrup or molasses  
200 g (1 1/2 c + 3 tbsp) all-purpose flour  
2 tbsp cornstarch  
1/2 tsp ground vanilla

## Decoration:

200 g (2 c, sifted) powdered sugar

## Notes:

Traditionally these are tossed in powdered sugar right after baking. The thing is, the hotter the cookies are the better the sugar will stick to them. But they will also break very easily at this point. So you should let them cool on the baking sheet until they are still warm but a bit sturdier, about 5-7 minutes.

Alternatively you can leave out the dusting. That way they can be frozen and snacked on straight from the freezer.

You can make the dough ahead and store it wrapped in the fridge until you are ready to bake the cookies. Always make sure to let them sit at room temperature for 1 hour before you shape them.

*Vanillekipferl* or vanilla crescents are very popular Christmas cookies in Germany. They are made from perfectly tender shortbread and melt in your mouth. This version is made with peanuts and it's the most delicious cookie I have ever had.



1. Finely grind the peanuts in a food processor.
2. Beat together coconut oil, sugar, and beet syrup.
3. Add flour, cornstarch, and vanilla.
4. Knead the dough with your hands until firm.
5. Shape into three long, 2 cm (0.8 inch) thick logs and place in the fridge for at least 1 hour.
6. Remove from the fridge and let rest for another hour.
7. Preheat the oven to 180°C (350°F) and line two baking sheets with parchment paper.
8. Cut into 2 cm (0.8 inch) long pieces and roll them into 6 cm (2.4 inch) long logs. Shape into crescents.
8. Place on the baking sheets and bake each sheet for 7-8 minutes or until the edges of the cookies start to turn golden brown.
9. Let rest for five minutes before transferring them to a cookie rack to cool completely or toss them in powdered sugar.
10. Sift the powdered sugar over a shallow plate, toss the cookies, let them cool and toss again.



# *Chocolate Almond Pillows*

Yield: about 18-20 cookies

## **F**or the cookies:

60 g (1/4 c) soy yoghurt or silken tofu  
60 ml (1/4 c) vegetable oil  
50 g (1/2 c) ground almonds  
75 g (1/4 c + 2 tbsp) sugar  
80 g (1/2 c + 2 1/2 tbsp) all-purpose flour  
20 g (3 tbsp) cornstarch  
2 tsp cocoa powder  
1 tsp baking powder  
1 pinch salt

## **D**ecoration:

4 tbsp Holiday Chocolate Hazelnut Spread (page 6)

## **N**otes:

These cookies are best when made one day in advance. Leave them on a cookie rack overnight and then transfer to an airtight container.

These cookies are a simple adaption of the almond macaroons from my blog. If you want to make two kinds of cookies but don't have the time to deal with two recipes and ingredient lists, you could simply make these twice and add the cocoa powder only to one batch. The version without cocoa can also be made with whole wheat flour.



- 1.** Preheat the oven to 180°C (350°F). Line two baking sheets with parchment paper.
- 2.** Puree yoghurt (or tofu) and oil and transfer to a bowl.
- 3.** Add remaining ingredients. Use your hands to form a sticky dough.
- 4.** Roll into equally sized balls and place on the baking sheets. Leave some room between the cookies and press them down slightly.
- 5.** Bake each sheet for 10-12 minutes.
- 6.** Transfer to a cookie rack and let cool completely.
- 7.** Melt the chocolate hazelnut spread and drizzle over the cookies.





# Mini Coconut Spice Cakes

Yield: 12 cakes

## For the cakes:

200 (1 c) sugar  
50 g (1/4 c) turbinado sugar  
180 ml (3/4 c) oil  
160 ml (2/3 c) coconut milk  
120 ml (1/2 c) orange juice  
1 tsp grated orange peel  
1 tsp cinnamon  
1/4 tsp ground cardamom  
1/4 tsp ground allspice  
1/8 tsp ground cloves  
1/8 tsp ground nutmeg  
1/8 tsp ground ginger  
1/8 tsp garam masala  
1/8 tsp ground vanilla  
75 g (1 c) desiccated coconut  
300 g (2 1/2 c) all-purpose flour  
1 tbsp baking powder  
1/4 tsp salt

## Icing:

120 g (1 c + 3 tbsp, sifted) powdered sugar  
2-3 tbsp lemon juice or soy milk  
2-3 tbsp desiccated coconut for sprinkling

## Notes:

Don't panic if you don't have all the spices on hand. You can swap all of them except for the cinnamon out with one of the basic spice mixes on page 6. Simply use 1 tsp of your chosen spice mix instead of all the spices listed after the cinnamon.

I didn't want to call these muffins because they are much richer than your average muffin. And because I needed an excuse to glaze them. They are a wonderfully simple edible gift to surprise your friends with during the holiday season.



1. Preheat the oven to 180°C (350°F). Grease 12 tins of a muffin pan with oil or line with papers.
2. Whisk together sugars, oil, coconut milk, orange juice, orange peel, spices, and vanilla.
3. Add remaining ingredients and whisk until the batter is smooth.
4. Pour into the prepared tins and bake for about 25 minutes or until a toothpick comes out clean. Remove from pan.
5. Let cool completely before applying the icing.
6. Whisk together powdered sugar and lemon juice. Your icing should be easily pourable and not too thick.
7. Pour over the cakes and sprinkle with coconut.
8. Set aside until the icing is dry.



# Spekulatius Chocolate Hazelnut Bars

Yield: one 18 x 28 cm (7 x 11 inch) rectangular pan

## For the crust:

300 g (10.6 oz.) spekulatius cookies (store-bought or homemade, page 6)  
4 tbsp turbinado sugar  
4 tbsp melted coconut oil  
1 tsp cinnamon  
1/4 tsp salt

## Filling:

one recipe Holiday Hazelnut Chocolate Spread (page 6)  
2-3 spekulatius cookies, crushed

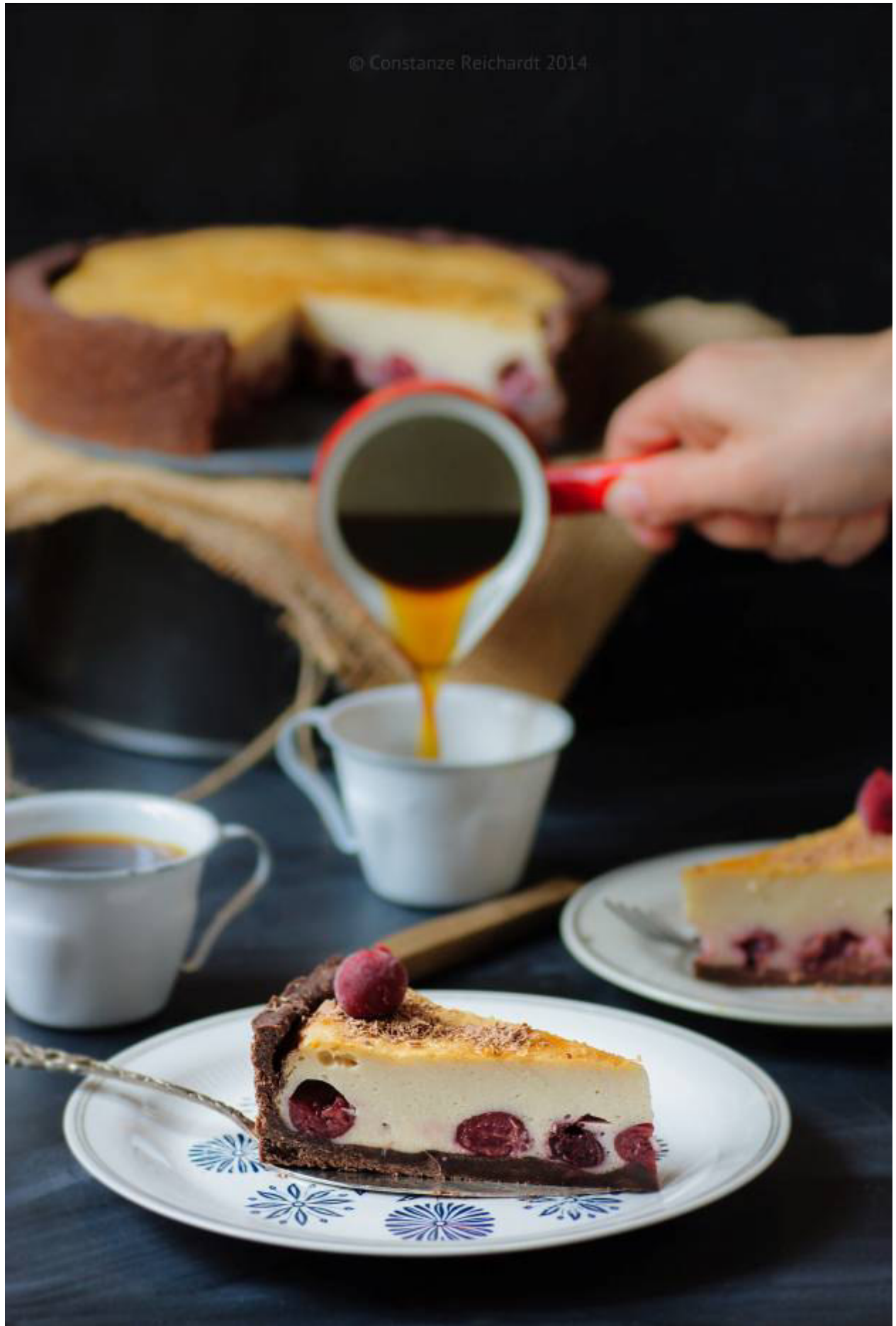
## Notes:

Spekulatius cookies are tender and crispy spice cookies. In Germany they are sold only during the Christmas season. They are similar to Speculoos (Biscoff) cookies which you can use as a substitute here.

These decadent and rich bars are made from my most favourite ingredients: crispy spice cookies and creamy chocolate spread. It's best to store the pan in the fridge and remove them about one hour before slicing. The crust is slightly adapted from the *Graham Cracker Crust* recipe from the book *Vegan Pie In The Sky* by Isa Chandra Moskowitz and Terry Hope Romero. You can find the original recipe here: [http://well.blogs.nytimes.com/2011/11/11/can-you-bake-a-vegan-pie/?\\_r=0](http://well.blogs.nytimes.com/2011/11/11/can-you-bake-a-vegan-pie/?_r=0)



1. Preheat the oven to 200°C (400°F) and line a 18 x 28 cm (7 x 11 inch) rectangular pan with parchment paper.
2. Grind the cookies and place in a bowl.
3. Add remaining ingredients and stir well.
4. Press into the pan and bake for ten minutes. Remove and let cool completely.
5. Meanwhile prepare the chocolate spread from page 6. Pour over the cooled crust and sprinkle some cookie crumbles on top.
6. Transfer to the fridge and let set for 2-3 hours.
7. Remove from fridge and let sit about 1 hour before slicing.





# Black Forest Cheesecake

Yield: one 20 cm (8 inch) round cake

## For the crust:

120 g (1/2 c + 1/2 tbsp) soft,  
refined coconut oil  
60 g (1/2 c, unsifted)  
powdered sugar  
1 tbsp cornstarch  
170 g (1 1/3 c + 1 tbsp) all-  
purpose flour  
20 g (3 tbsp) cocoa powder  
1/4 tsp salt

## Filling:

200 g (1 1/2 c) raw cashews  
500 g (17.6 oz) plain soy  
yoghurt  
125 g (1/2 c + 2 tbsp) sugar  
100 g (7 tbsp) melted, refined  
coconut oil  
60 ml (1/4 c) kirschwasser  
1 tbsp cornstarch  
250 g (8.8 oz.) drained,  
canned cherries

## Notes:

For a version without alcohol  
use soy milk instead of  
kirschwasser.

Black forest cake is a popular dessert recipe for the holidays. This cheesecake is a delicious alternative which can be made a day in advance. It travels well so you can share it with family and friends.



1. Grease an 20 cm (8 inch round pan with vegetable oil). Preheat the oven to 180°C (350°F).
2. Cream together coconut oil, sugar, and starch.
3. Sift together flour, cocoa, and salt. Add to coconut oil mixture.
4. Beat with a handheld mixer until the mixture turns into crumbs. This should only take 1 or 2 minutes.
5. Use your hands to form a smooth dough. Press into the bottom and sides of the pan.
6. Place all ingredients for the filling except for the cherries in a food processor and blend well.
7. Place the cherries on the bottom of the pan and pour the filling on top.
8. Place the cake pan on a piece of parchment paper in case it might leak. Bake for 50-55 minutes or until the filling has a golden brown top. Let cool and remove from pan.



# Spekulatius Tiramisú

Yield: 1 18 x 28 cm (7 x 11 inch) rectangular pan

## For the filling:

500 g (17.6 oz) plain soy  
yoghurt  
200 g (1 1/2 c) raw cashew  
nuts  
150 g (1 1/2 c, sifted)  
powdered sugar  
110 g (1/2 c) melted, refined  
coconut oil

## For the cake layer:

300 g (10.6 oz.) spekulatius  
cookies, store-bought or  
homemade (page 6)

## Decoration:

2 tbsp cocoa powder mixed  
with 1 tsp cinnamon

## Notes:

I know it's probably hard, but  
it's best to let this cake rest in  
the fridge for 24 hours. That  
way the cookies have time to  
soften properly and the filling  
will turn out extra creamy.

This is a spiced holiday version of the tiramisú  
recipe you can find on my blog. This cake is even  
easier if you have spekulatius cookies on hand to  
make the crust. Speculoos (Biscoff) cookies are a  
great substitute.



1. Combine all ingredients for the filling in a stand mixer or food processor and blend well.
2. Place a layer of spekulatius cookies in a rectangular pan, 18 x 28 cm (7 x 11 inch).
3. Pour half of the filling over the cookies.
4. Top with a second layer of cookies and the remaining filling.
5. Sift cocoa cinnamon mixture over the tiramisú and store in the fridge for 24 hours before serving.





# Mini Apple Cranberry Walnut Pies

Yield: 4 small pies

## For the crust:

120 g (1/2 c + 1/2 tbsp) soft,  
refined coconut oil  
60 g (1/2 c, unsifted)  
powdered sugar  
1 tbsp cornstarch  
1 tsp cinnamon  
1/4 tsp allspice  
1/4 tsp ground ginger  
1/4 tsp salt  
170 g (1 1/3 c + 1 tbsp) whole  
wheat flour

## For the filling:

1 large baking apple (10 oz.),  
finely chopped  
1 tbsp lemon juice  
25 g (1/4 c) fresh or frozen  
cranberries  
50 g (1/4 c) turbinado sugar  
2 tbsp raisins  
1 tbsp whole hazelnuts  
1 tsp cinnamon

## For the topping:

75 g walnut halves (3/4 c),  
coarsely ground

## Notes:

These freeze well once they  
have been cooled and  
removed from the pan. You  
can also store them up to 3  
days in an airtight container  
in the fridge.

These wholesome pies make a great dessert, but they would also be fantastic for breakfast or brunch. They are pretty forgiving, too. For example, feel free to use more raisins instead of cranberries or almonds instead of walnuts.



1. Preheat the oven to 180°C (350°F) and grease 4 mini pie or tart pans (diameter 10 cm or 4 inch).
2. Combine all ingredients for the filling and set aside.
3. Beat together coconut oil, sugar, and starch.
4. Add remaining ingredients and knead the dough into a ball.
5. Divide into 5 equally sized pieces. (One of them has to be reserved for the topping.)
6. Press into the pans and divide the filling between the pies.
7. Make a crumble topping by mixing the leftover dough ball and the ground walnuts.
8. Crumble on top of the pies and press it down a little bit.
9. Bake for 30 minutes. Serve still warm in the pans or let cool and remove from pans.