



**COMPASSIONATE
CUISINE**



Vegan Holiday Cookies

An Exclusive Recipe Packet from Chef Linda

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Cookies:

Snowballs

Coconut Almond Macaroons

Snickerdoodles

Cream Cheese Sugar Cookies

Chocolate-Cranberry Magic Bars

No-Bake Chocolate-Peanut Butter Bars

Orange-Rosemary Thumbprint Cookies

Linzer Tarts

Chewy Chocolate Gingerbread Cookies





Snowballs

MAKES ABOUT 4 DOZEN COOKIES

Allergen Notes: Peanut-free

Special Equipment: Food processor

Note: Allow for an hour to chill the dough before baking

Also known as Russian Tea Cakes or Mexican Wedding Cookies, depending on which nut you use, these cookies are the essence of what holiday baking is about; sweet, simple, and sparkly.

With only a few ingredients, you can whip these up quickly when the cookie jar is getting empty. And only one swap was necessary to veganize this holiday classic: substituting vegan butter for dairy-based butter. Use colored sugar crystals mixed in with the powdered sugar when rolling and your cookies will have a little extra sparkle for holiday gift-giving. When you can't have a white Christmas, a plate full of Snowballs will do the trick!

Ingredients

2 cups all-purpose flour
1 cup walnuts or pecans
½ cup powdered sugar
¼ teaspoon salt

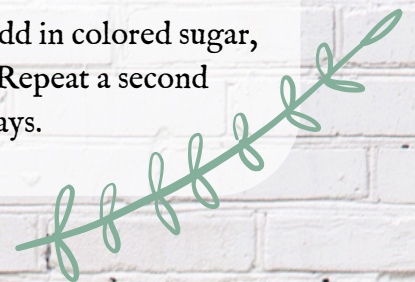
1 cup vegan butter
2 teaspoons vanilla extract
About 2 cups powdered sugar for rolling
Colored decorative sugar, for rolling

Directions

In a food processor, pulse together the flour, walnuts, powdered sugar, and salt until walnuts are finely ground. Cut vegan butter into small chunks and add to the processor. Pulse to combine. Add vanilla and blend just until the dough comes together. Turn dough out onto a piece of plastic wrap, wrap tightly and chill for about an hour, until firm. This helps to make the cookies tender and prevents spreading.

Remove dough from the refrigerator. Preheat the oven to 350°F. Line two baking trays with parchment paper. Use a tablespoon to portion dough into small balls then roll in your hands until smooth and round. Place the dough on the baking trays, 1 inch apart. Bake for 12 to 15 minutes, or until the bottoms are just barely turning lightly golden in color. Remove from the oven.

Sift about a cup of powdered sugar onto a large plate or shallow bowl and add in colored sugar, mix together. While the cookies are still warm, roll them each in the sugar. Repeat a second time or sift sugar on top. Cookies keep in a covered container for about 5 days.





Chocolate Almond Macaroons

MAKES ABOUT 3 DOZEN COOKIES

These cookies will literally disappear before they even have a chance to cool. Sweet and chewy, these could be the simplest cookies to make. This classic recipe did need a vegan makeover which was easy to do. Typically, coconut macaroons are made with eggs and condensed milk. In this recipe, the eggs are simply omitted and condensed coconut milk replaces dairy. Condensed coconut milk is becoming more widely available in mainstream grocery stores as well as being available online. Almond flour and extract are used not only to add a little something special, but the almond flour helps add a light touch for binding. This version allows for spreading around the edges which become toasted and a little crispy when cooled. If you prefer your macaroons to be plump and round, cut back on a couple of tablespoons of the condensed milk for a thicker batter. Love chocolate? Melt some vegan chocolate and dip the bottoms in and let cool on parchment paper! These are your cookies, do them your way!

Ingredients

14 ounces shredded unsweetened coconut
14 ounces condensed coconut milk
½ cup almond flour

1 teaspoon vanilla extract
½ teaspoon almond extract
¼ teaspoon salt

Directions

Preheat the oven to 325°F. Line two baking trays with parchment paper. In a medium bowl, mix together coconut, condensed coconut milk, almond flour, vanilla and almond extracts, and salt. Gently stir until just combined.

Scoop out batter onto prepared baking trays using a teaspoon or portion scoop, leaving 3 inches between each cookie. Bake for about 20 minutes, or until browned around the edges and on top. Remove from the oven and let cool for a few minutes on the baking tray then transfer to a wire cooling rack. Cookies will last up to a week when stored in an airtight container.





Snickerdoodles

MAKES 2 DOZEN COOKIES

Allergen Notes: Peanut-free, nut-free

Special Equipment: Electric mixer recommended

The world might be a better place if we all ate more Snickerdoodles. A little puffy, a little chewy, every bite has just enough cinnamon and sugar to make you feel that all is well. Perfect for dunking in an afternoon cup of tea. The Joy of Cooking claims that this cookie originally comes from Germany and was called Schneckennudel ("snail noodles"), a kind of pastry. Other sources say the name is a silly made-up name. Whatever the origin, our version uses vegan butter in place of dairy-based butter and coconut cream for the richness the egg would have provided. Cream of tartar provides a subtle tang that differentiates snickerdoodles from sugar cookies. Because these are so simple to make, your cookie jar should runneth over all season!

Ingredients

For Rolling

⅓ cup granulated sugar
2 teaspoons ground cinnamon

Cookies

2 ¾ cups all-purpose flour
2 teaspoons cream of tartar

1 teaspoon ground cinnamon
1 teaspoon baking soda
½ teaspoon salt
1 cup vegan butter, softened to room temperature
1 ⅓ cup granulated sugar
¼ cup coconut cream
2 teaspoons vanilla extract

Directions

Preheat the oven to 375°F. Line two large baking trays with parchment paper. Combine the granulated sugar and cinnamon together in a small bowl and set aside for rolling. Whisk together the flour, cream of tartar, cinnamon, baking soda, and salt in a medium bowl.

Use an electric mixer to beat the butter and sugar together in a large bowl until smooth and creamy. Add the coconut cream and vanilla. Beat until combined, scraping down the sides as necessary. Slowly add half the dry ingredients to the wet ingredients and beat until combined. Repeat with the second half of the dry ingredients. The dough will be thick but don't overmix.

Portion dough using a spoon or portion scoop into balls that are about 1 ½ tablespoons each. Roll the dough in your hands to smooth and then roll in cinnamon-sugar. Sprinkle extra cinnamon-sugar on top if desired. Place on the baking trays 3 inches apart. For flatter cookies, flatten slightly with the back of a metal measuring cup.

Bake for 10 minutes until the cookies are puffy and soft. Allow cookies to cool on the baking sheet several minutes then transfer to a wire rack to cool completely. Cookies will stay fresh for up to 7 days in an airtight container.





Cream Cheese Sugar Cookies

MAKES 2 DOZEN COOKIES

Allergen Notes: peanut-free

Special Equipment: Electric mixer recommended, cookie cutters

Note: Dough should be chilled for an hour before baking

Ingredients

Cookies

- 3 ½ cups all-purpose flour
- 1 ½ teaspoons baking powder
- ½ teaspoon salt
- 1 cup vegan butter, softened
- 8 ounces vegan cream cheese, softened
- 1 ½ cups granulated sugar
- 2 teaspoons vanilla extract
- ½ teaspoon almond extract (optional)

Frosting

- 2 cups powdered sugar
- 2 tablespoons vegan cream cheese, softened
- ¼ teaspoon almond extract
- 3 to 4 tablespoons vegan milk
- Food coloring (optional)
- Colored sugar or sprinkles (optional)

Directions

In a medium bowl, sift or whisk together the flour, baking powder, and salt. Use an electric mixer to cream together the butter and cream cheese in a large bowl until light and fluffy. Add the sugar and vanilla and almond extracts. Beat again to combine. Slowly add the dry ingredients to the bowl with the butter and cream cheese and mix until combined. Divide the dough in half and wrap each half in plastic wrap. Flatten slightly into discs then refrigerate for 1 hour.

Remove the dough from the refrigerator. Preheat the oven to 375°F. Line two baking trays with parchment paper. Working with one disc at a time, roll out the dough on a lightly floured surface until ¼-inch thick. Cut with desired cookie cutter shapes, place on tray, and bake for 8 to 10 minutes, or until cookies are lightly browned on the bottoms. Remove from the oven and let cookies cool for a few minutes on the trays before transferring to wire cooling racks.

To make the frosting, mix together the powdered sugar and cream cheese then add milk by the tablespoon until a smooth, spreadable consistency is achieved. Add a scant drop of food coloring, if desired. Spread frosting cookies and decorate with sprinkles, if desired. Cookies stay fresh covered at room temperature for up to 4 days or in the refrigerator for up to 1 week.



Chocolate-Cranberry Magic Bars

MAKES 20 BARS

Allergen Notes: Peanut-free, nuts optional

Special Equipment: Electric mixer recommended

Note: Bars need to be chilled several hours before serving

Ingredients

- | | |
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| ½ cup vegan butter, softened | ½ teaspoon salt |
| ¾ cup brown sugar, packed | 1 cup vegan white chocolate chips (Nestle brand is vegan) |
| 1 teaspoon vanilla extract | 1 cup vegan chocolate chips |
| 3 tablespoons non-dairy milk | 1 cup dried cranberries |
| 1 cup all-purpose flour | ¾ cup unsweetened shredded coconut |
| 1 cup vegan graham cracker crumbs from 9 graham crackers | ½ cup chopped pecans (optional) |
| ½ teaspoon baking powder | 8 ounces sweetened condensed coconut milk |

Directions

Preheat the oven to 350°F. Place the condensed coconut milk on the stovetop to warm. Line a 9-inch by 13-inch baking pan with parchment paper, leaving 2 inches overhanging on opposite sides. Use an electric mixer to cream together the butter and brown sugar until light and fluffy. Add the vanilla and non-dairy milk, beating again until combined. Add the flour, graham cracker crumbs, baking powder, and salt. Slowly mix until combined, then mix in the white chocolate chips. Press the dough into the prepared baking pan with your hands then use the back of a metal measuring cup to even it out. Bake for 5 minutes.

Remove from the oven and layer with chocolate chips, cranberries, coconut, and pecans. Drizzle the condensed coconut milk evenly on top. Cover the pan with foil and bake for 15 minutes, then remove foil and bake for another 10 minutes. Remove from the oven and let cool on the counter for 30 minutes before placing it in the refrigerator for several hours to chill. Lift parchment up and out of pan. Use a sharp knife to cut into squares. Bars stay fresh when covered at room temperature for up to 5 days. They also freeze nicely for several months.





No-Bake Chocolate-Peanut Butter Bars

MAKES 16-20 BARS

Allergen Notes: gluten-free, nut-free

Note: Bars need to be chilled for several hours before serving

These fudgy, chocolate and peanut butter layered bars are irresistible! They come together quickly on the stovetop and require no baking. The worst part of this recipe is waiting for them to chill so you can eat them!

Ingredients

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| 1 ½ sticks vegan butter | 1 cup vegan chocolate chips |
| ½ cup brown sugar, firmly packed | (dark, semi-sweet, or mixed) |
| 1 teaspoon vanilla extract | 1 cup smooth, unsalted peanut butter |
| 3 cups quick-cooking oats | ½ teaspoon salt |

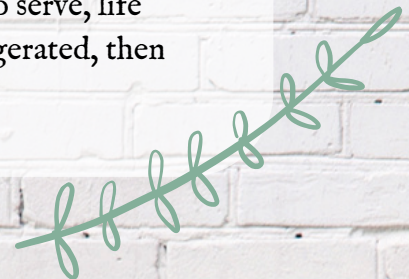
Directions

Line a 9-inch square baking pan with parchment, leaving 2-inches overhanging on opposite sides. Melt the butter in a large pot over medium heat. Stir in the brown sugar and the vanilla. Add the oats, reduce the heat to medium-low, and cook for 3 to 4 minutes, stirring frequently.

In another pot, place the chocolate chips, peanut butter, and salt and allow to melt over low heat, stirring frequently to prevent scorching. The mixture is ready when the chocolate is completely melted, with no visible chocolate pieces.

Spoon $\frac{2}{3}$ of the oat mixture into the prepared baking pan, covering the bottom of the pan evenly. Use a spatula or the back of a metal measuring cup to firmly and evenly press the mixture into the pan. The more firmly the oats are pressed, the more stable the crust will be. Pour the chocolate-peanut butter mixture over the oat crust, smoothing it out with the back of a spoon.

Sprinkle the remaining oat mixture over the chocolate, pressing it gently into the chocolate. Transfer to the refrigerator, and chill for at least three hours or overnight. To serve, lift parchment up and out of pan then cut into bars. Leftovers are best kept refrigerated, then brought out again when needed.





Orange-Rosemary Thumbprint Cookies

MAKES 2 DOZEN COOKIES

Allergen Notes: Peanut-free, nut-free

Special Equipment: Electric mixer recommended

Note: Dough should be chilled for about an hour before baking

Rosemary? In cookies? You bet! You'll love the surprising freshness fresh rosemary adds to this tender shortbread dough: and paired with orange marmalade, it's as good as it gets. Not feeling the rosemary vibe? No worries: the cookies are still delicious without it.

Ingredients

| | |
|---|------------------------------------|
| 1 cup vegan butter, softened | 2 ½ cups all-purpose flour |
| 1 cup granulated sugar | ¼ teaspoons salt |
| 2 tablespoons cornstarch | ¼ cup orange marmalade |
| 2 teaspoons vanilla extract | Fresh rosemary sprigs, for garnish |
| 1 ½ teaspoons finely chopped fresh rosemary | |

Directions

Line two baking trays with parchment paper. Use an electric mixer to beat the vegan butter and sugar together until light and fluffy. Scrape down the sides of the bowl, then add the cornstarch, vanilla, and chopped rosemary. Mix again until combined.

Add the flour and sprinkle on the salt. Mix until a crumbly dough is formed. Use a small cookie scoop or two spoons to measure out tablespoon-sized balls of dough, then roll smooth between your palms. Arrange on the prepared baking trays leaving 2 inches in between. Flatten each cookie slightly. Use your thumb or the back of a small spoon to make an indentation in the center of each cookie. Transfer the trays to the refrigerator to chill for an hour, or to the freezer to chill for 15 minutes. This step ensures the cookies won't spread out too much while baking.

When ready to bake the cookies, preheat the oven to 350°F. Remove the trays from the refrigerator and spoon orange marmalade into the indentations: for best results, keep the filling even with the top of the cookies and resist the urge to overfill.

Transfer the trays to the oven and bake for 18 to 20 minutes, rotating the trays halfway through. Remove from the oven and allow to cool for 5 minutes on the cookie sheets, then transfer to a wire rack to cool completely. If desired, press a rosemary sprig into the marmalade filling on each cookie. The cookies will keep in a covered container at room temperature for up to 5 days or can be frozen for up to 3 months.



Linzer Tart Cookies

MAKES 20-24 COOKIES

Allergen Notes: peanut-free

Special Equipment: Electric mixer recommended, cookie cutters with a center cut-out required

Note: Dough should be chilled for up to an hour before rolling

Linzer tart cookies are descendants of the Linzertorte, which originated in Linz, Austria, and is a traditional European Christmas pastry. The cookies use almost the same recipe as the torte but the dough is made into individual cookies that form a sandwich around the raspberry preserves. The top cookie has a small decorative hole in its center which lets the jam peek through. Powdered sugar is sifted onto the finished cookies making a beautiful presentation for the holidays or a special occasion like Valentine's Day. Linzer tart cookie cutter sets allow you to create different shapes and center holes. A day or two after making them, the jam softens the cookie and they melt in your mouth. You get the tender cookie, the sweetness from the powdered sugar, and a burst of tart-sweet jam. Perfection.

Ingredients

1 cup vegan butter

½ cup granulated sugar

3 tablespoons non-dairy milk

1 teaspoon vanilla extract

¼ teaspoon almond extract

2 cups all-purpose flour

⅔ cup almond flour

2 tablespoons cornstarch

½ teaspoon baking powder

½ teaspoon salt

1 (8-ounce) jar raspberry preserves or jam

About ⅓ cup powdered sugar for dusting

Directions

Use an electric mixer to beat together the butter and sugar until fluffy and light. Add the coconut milk, vanilla and almond extracts and beat again until combined. In a medium bowl, mix together the all-purpose flour, almond flour, cornstarch, baking powder, and salt. Slowly add the dry ingredients to the butter and mix until just combined. Divide the dough in half and wrap each in plastic wrap then flatten slightly into discs. Chill dough for at least 30 minutes to an hour.

Remove dough from the refrigerator and preheat the oven to 350°F. Line two baking trays with parchment paper. Working with one disc at a time, lightly flour a clean counter and gently roll out the dough to about ⅛-inch thickness. Use a cookie cutter to cut out cookies and place them on baking trays about 2 inches apart. Repeat with the second disc and place those cookies on the second tray. Use a very small/mini cookie cutter to cut out the center of half of these cookies. These will be the tops of the tart cookies: You want an equal number of tops with the holes cut out and bottoms. Bake for 8 to 10 minutes, noting that the cookies should look pale, not too browned on top or bottom. Let cookies cool for 5 minutes on the trays before transferring them to wire racks.

When cookies have cooled, spread about one teaspoon of preserves or jam on top of the solid cookies. Place the cookies with the center holes bottom-side-up on top of the jam and press gently. Use a small wire mesh strainer or sifter to generously sift powdered sugar over the tops of the cookies. Store in an airtight container, unrefrigerated, for up to a week. Initially, the cookies will be crunchy. After a day or two, the cookies become soft and tender.



Chewy Chocolate Gingerbread Cookies

MAKES 2 DOZEN COOKIES

Allergen Notes: Peanut-free, nut-free
Special Equipment: Electric mixer recommended

These chewy, slightly spicy, and just-sweet-enough cookies are a veganized version of a recipe by Martha Stewart and they may just become your new holiday favorite. The slightly crisp, sugar-coated exterior contrasts wonderfully with the chewy interior. The chocolate chips are gooey and delicious, and the molasses balances out the cookies' sweetness. When baking these cookies, the trick is to bake them just long enough so they're mostly set. When they first come out of the oven, they might appear under-baked, but don't worry. They'll continue to cook even as they cool. To achieve that perfect chewy texture that lasts for days, these cookies need only 8 to 10 minutes at a relatively low temperature. If you're unsure about the perfect timing, let your eyes be your guide: the cookies are finished the moment cracks appear on the surface.

Ingredients

1 ½ cups whole wheat pastry flour (or substitute all-purpose flour)
1 tablespoon cocoa powder
1 tablespoon ground ginger
1 ½ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
Pinch of ground cloves
8 tablespoons vegan butter

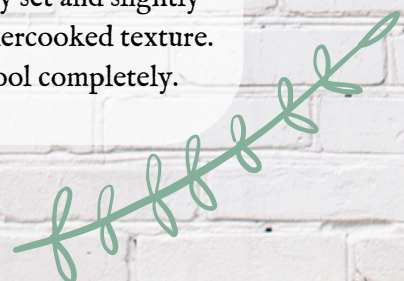
½ cup dark brown sugar, packed
¼ cup unsulfured molasses
2 tablespoons non-dairy milk
1 teaspoon baking soda
1 tablespoon hot water
⅔ cup vegan chocolate chips
¼ cup granulated sugar, for coating

Directions

Preheat the oven to 325°F. Line two baking trays with parchment paper.

In a medium bowl, whisk together the flour, cocoa, ginger, cinnamon, nutmeg, and cloves. In another medium bowl, use an electric mixer to beat together the vegan butter and brown sugar until light and fluffy. Add the molasses and non-dairy milk, and beat until combined. Dissolve the baking soda in the water, then add to the bowl and mix well. Add half the dry ingredients and mix together on low speed until well incorporated. Add the remaining flour mixture, then use a spatula to mix the batter until there's no flour visible. Fold in the chocolate chips. The dough will be sticky. Place the ¼ cup of sugar in a bowl. Use a measuring spoon or a small scoop to portion out generous tablespoon-sized balls of dough then roll between your hands to smooth them. Roll each ball of dough in the sugar.

Place the sugar-coated cookies on the prepared baking trays, leaving at least two inches between cookies, and flatten them slightly with your hands. Bake for 8 to 10 minutes, until barely set and slightly cracked on the surface. These cookies firm up when they cool, so aim for a slightly undercooked texture. Allow to cool for a few minutes on the baking tray, then transfer to a cooling rack to cool completely.





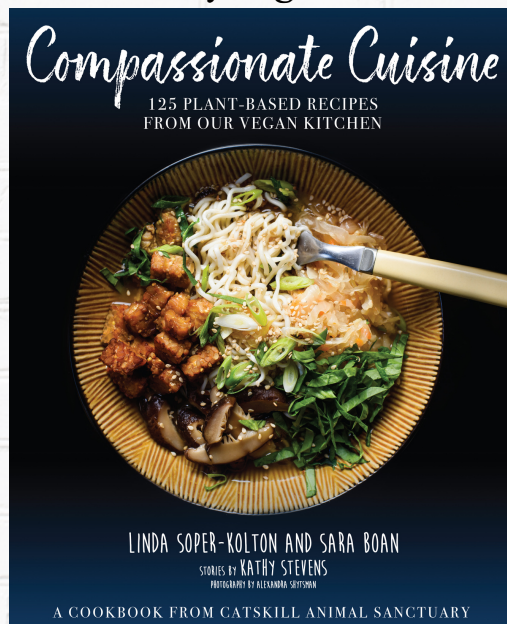
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