



# FREELY VEGAN HOLIDAY RECIPES



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**\*Note - all recipes in this e-book are vegan & gluten-free or have a gluten-free option! Most can also be made top-8 allergen free by choosing a plant milk and vegan butter that are suitable for your dietary needs and omitting the optional nuts where called for.**



# CORN BREAD DRESSING





# CORN BREAD DRESSING

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## INGREDIENTS

- 1 [Freely Vegan Cornbread Mix](#)
- 1/2 c Vegan Butter
- 2 TBS Vinegar
- 2 cups Unsweetened Soy Milk  
(or other high protein plant milk)
- 6 cups Hot Water
- 4 1/2 TBS [Magical Broth Powder](#)
- 2 1/2 TBS The Plant Based Egg
- or** 4 TBS Ground Flax
- 1 TBS Dried Parsley
- 2 tsp Poultry Seasoning
- 2/3 cup Vegan Butter
- 2 1/2 cups Chopped Onion
- 1 1/2 cups Chopped Celery
- 1 TBS [Magical Seasoning Blend](#)
- 10 oz Cooked Vegan Breakfast Sausage  
(optional)
- 1/3 cup Craisins (optional)

## DIRECTIONS

1. One day ahead, make the cornbread according to the package instructions, except use unsweetened milk. Cool and cover lightly, then let it sit out on your counter until the next day.
2. Cut your day-old cornbread into 3/4" cubes and spread them out in a single layer on a large baking pan. Bake for 90 minutes at 275 degrees. Cool and cover until you're ready for the next step.
3. Mix the Magical Broth Powder into the hot water to make six cups of vegan broth.
4. Whisk The Plant Based Egg (or ground flax), dried parsley, and poultry seasoning into 2 1/2 cups of your prepared broth. Set aside for now.
5. If you are using the craisins, soak them in boiling water for 15 minutes, then rinse and drain the plumped cranberries. Set aside.
6. If you are using the sausage, cool it, then crumble it into 1/4 to 1/2 inch pieces and set aside.
7. Cook the onion and celery in the 2/3 cup vegan butter and Magical Seasoning Blend for about 12 minutes.
8. Add your toasted cornbread cubes to a large mixing bowl. Top with the cooked vegetables, sausage, and craisins. Pour your prepared broth and seasoning mixture over the top, then gently mix everything together.
9. Spread the mixture out evenly into a 9" x 13" baking pan, then pour 1 1/2 cups of broth evenly over the dressing. Cover with foil and let sit on your counter for three hours or refrigerate overnight.
10. Uncover your pan and add another 1 1/2 cups of your broth. Cover again and bake for 45 minutes at 350 degrees.
11. Uncover the pan and bake for an additional 30 to 40 minutes until the top is crispy and golden brown. Let stand for 15 minutes before serving. Enjoy!



# GREEN BEAN CASSEROLE

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## INGREDIENTS

- 1 recipe Condensed Cream of Mushroom Soup  
*(see page 27)*
- 20 oz Frozen Cut Green Beans
- 1/8 tsp Black Pepper
- 1/4 cup Unsweetened Plant Milk  
*(soy or oat is creamiest)*
- 1 1/2 cups French Fried Onions



## DIRECTIONS

1. Preheat your oven to 350 degrees.
2. Fully defrost your green beans, then drain off any water.
3. Whisk the condensed soup, pepper, and unsweetened milk together in a medium-sized mixing bowl.
4. Mix in 1/2 cup of the French fried onions, then add the prepared green beans and mix well.
5. Spray a 1.5 quart casserole dish with non-stick spray. Transfer the bean mixture to the dish and spread it out evenly.
6. Cover the dish with foil, then bake for 40 minutes.
7. Uncover the casserole and sprinkle with the remaining cup of French fried onions. Bake for another 10 minutes to brown the onions. Let rest for five minutes then serve and enjoy!



# MASHED POTATOES

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## INGREDIENTS

- 3.5 lbs (nine medium) Russet Potatoes
- 1 TBS Salt
- Water to Cover
- 3 TBS (42 g) Vegan Butter  
(we use Earth Balance)
- 1 cup (240 g) Unsweetened Soy or Oat Milk
- 1/2 tsp Salt
- 1/4 tsp Black Pepper



## DIRECTIONS

1. Peel your potatoes, then cut them into one inch pieces. Add them to a large saucepan and sprinkle the TBS of salt on top. (This is just to make the water salty and very little will end up in the potatoes.)
2. Add enough water to cover the potatoes by an inch, then cover the pan and put it over medium heat. Bring the water to a boil.
3. Reduce the heat and simmer covered for 10 to 15 minutes until your potatoes are tender. (You should be able to pierce the potatoes easily with a fork with no resistance but they shouldn't be falling apart.)
4. Drain the potatoes in a colander, then add them back to the pan and cook for several minutes over low heat to dry them out.
5. Add the vegan butter to the milk and heat together until the butter is mostly melted.
6. Add the potatoes to a large mixing bowl and start mixing them on medium low speed to break them up. Add the salt and pepper and mix in. Gradually mix in the warm milk and butter mixture until the potatoes are the right consistency.
7. Mix on medium speed for two minutes to whip the potatoes until they are light and fluffy.



# VEGAN "TURKEY" WITH GARDEIN CHICK'N SCALLOPINI

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# VEGAN "TURKEY"

## WITH GARDEIN CHICK'N SCALLOPINI

### INGREDIENTS

- 1 package Gardein Chick'n Scallopini
- 2 1/2 cups Hot Water
- 2 TBS Magical Broth Powder
- 2 TBS White Wine
- 2 tsp Miso
- 2 tsp Tahini
- 2 tsp Tamari Soy Sauce
- 1 tsp Balsamic Vinegar



### DIRECTIONS

1. Defrost the Scallopini and place in a saucepan.
2. Whisk together the rest of the ingredients and pour over the Scallopini.
3. Bring to a boil, then reduce the heat and simmer for 30 minutes.
4. Remove the Scallopini and slice them thinly at an angle to create slices of "turkey".
5. Return the slices to the hot broth for flavor and to heat through for a few minutes. Take them out after three to five minutes or they will turn to mush!
6. Arrange on a platter and serve immediately.
7. We recommend discarding the broth as it picks up some of the Scallopini flavor that we didn't care for. But, taste it and see what you think. If it tastes ok, add it to some soup!





# VEGAN "TURKEY" OR CHICK'N MADE WITH SOY CURLS

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## INGREDIENTS

- 8 oz bag Butler Soy Curls
- 6 cups boiling water
- 2 TBS Vegan Butter
- 2 1/2 TBS Magical Broth Powder
- 3/4 cup Water



## DIRECTIONS

1. Add the Soy Curls to a large mixing bowl, then pour the boiling water over the top. Let stand for 20 minutes.
2. Drain the reconstituted Soy Curls, then let them cool until they are no longer hot to the touch.
3. Use a large square of layered cheese cloth (or a nut milk bag) to squeeze out as much liquid as you can from half of the cooled Soy Curls. Repeat with the other half.
4. Melt the vegan butter in a large saucepan over medium heat. Whisk in the Magical Broth Powder, then gradually whisk in the 3/4 cup of water.
5. Add the prepared Soy Curls and toss to coat them evenly with the liquid. Cook for several minutes until most of the liquid is gone. Remove from the heat. Serve as is or add to any recipe.



# RICH VEGAN GRAVY

## "TURKEY" OR CHICK'N FLAVOR

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### INGREDIENTS

- 2 1/2 cups Hot Water
- 2 TBS [Magical Broth Powder](#)
- 2 TBS White Wine
- 1/4 cup All-Purpose Flour
- 1/2 TBS Nutritional Yeast
- 1/8 tsp Black Pepper
- 1/8 tsp Paprika
- 3 TBS Vegan Butter
- 1 cup Chopped Onion
- 1 tsp [Magical Seasoning Blend](#)



### DIRECTIONS

1. Mix the water, Magical Broth Powder, and wine together. Set aside.
2. Mix the flour, nutritional yeast, pepper, and paprika together. Set aside.
3. Cook the onion in the vegan butter and Magical Seasoning Blend for 10 minutes over medium heat, then stir in the flour mixture. Gradually whisk in your prepared broth mixture and cook until thickened.
4. Very carefully, transfer the gravy to a bowl and use an immersion blender to purée the onions and make a perfectly smooth gravy.
5. Blending in the onions will thin out the gravy, so carefully pour it back into your pan and continue to cook until it has thickened back up. Serve and enjoy!

#### ***Optional (for even richer turkey flavor):***

Add 2 large mushrooms (chopped) with the onion. Also add 2 tsp miso, 2 tsp tahini, 2 tsp tamari soy sauce, and 1 tsp balsamic vinegar to the water and white wine mixture.



# MACARONI AND CHEEZE





# MACARONI AND CHEEZE

## INGREDIENTS

### Topping Ingredients

- 1 3/4 cup (175 g) Day Old Bread Crumbs
- 2 TBS (28 g) Vegan Butter

### Mac 'n Cheeze Ingredients

- 16 oz Pasta Shells or Elbows
- 3/8 cup (56 g) [So Cheezy Seasoning](#)
- 1 TBS (18 g) Miso Paste
- 1 1/2 tsp Dijon Mustard
- 1/2 c (120 g) Water
- 3 TBS (42 g) Vegan Butter
- 3/8 cup (45 g) [Freely Vegan](#) or regular All-Purpose Flour
- 3 1/4 cups (780 g) Unsweetened Plant Milk
- Salt or [Magical Seasoning Blend](#) to taste
- 7 oz Vegan American or Cheddar Cheese Slices



## DIRECTIONS

1. Cook the pasta in salted water according to the package directions, except undercook it by several minutes. Drain, rinse well, and set aside.
2. Preheat your oven to 375 degrees. Spray a 9" x 13" pan with non-stick spray.
3. Pulse day old bread slices in your food processor to make bread crumbs. Add the 2 TBS of melted vegan butter and mix well. Set aside.
4. Chop the cheese slices into 1/4 inch pieces and set aside.
5. Whisk the So Cheezy, miso, mustard, and water together. Set aside.
6. Melt the 3 TBS of vegan butter over medium heat, then whisk in the flour. Gradually whisk in the unsweetened milk to make a white sauce.
7. Whisk in the liquid Cheezy mixture, then bring the sauce to a low boil while whisking continuously. Cook for several minutes until your sauce is starting to thicken. Add in 1/3 of the reserved cheese cubes and stir into the sauce until melted. Remove from the heat.
8. Taste your sauce and add salt or Magical Seasoning Blend to your taste. (We like to add about 1 1/2 tsp of Magical Seasoning Blend.)
9. Fold in the cooked pasta, then the remaining cheese cubes. Spread the mixture out in your prepared pan.
10. Sprinkle with the reserved topping and bake at 375 degrees for 30 minutes. Let stand for 15 minutes before serving.
11. Store any leftovers covered tightly in the fridge for up to three days.



# "CHEDDAR BAY" BISCUITS

## INGREDIENTS

### Biscuit Ingredients

- 1 [Freely Vegan Biscuit Mix](#)
- 1 1/2 tsp Garlic Powder
- 1/8 tsp Cayenne Pepper
- 1/2 cup (112 g) Vegan Butter
- 1 TBS (15 g) Distilled Vinegar
- 1 cup (240 g) Soy Milk (or other high protein plant milk)
- 3.5 oz Grated Vegan Cheddar Cheese

### Topping Ingredients

- 3 TBS (42) Vegan Butter, melted
- 1/2 tsp Garlic Powder
- 1 tsp Dried Parsley



## DIRECTIONS

1. Preheat your oven to 450 degrees.
2. Melt the butter for the biscuits, then put in the fridge to cool.
3. Stir the vinegar into the milk to make vegan buttermilk. Place in the freezer to chill.
4. Combine the biscuit mix, garlic powder, and cayenne in a mixing bowl. Place in the freezer and set a timer for 30 minutes.
5. When the timer rings, get your ingredients out of the freezer and fridge. Make a well in the dry mixture, then scrape the buttermilk into the well, including all the icy bits that have frozen to the cup.
6. Drizzle the cooled melted butter into the buttermilk.
7. Gently fold everything together, just until all of the dry mix is incorporated. Stir in the grated cheese.
8. Let the dough rest for 10 minutes, then drop or scoop the dough into 8 equal mounds on a parchment-lined baking sheet. Put the pan into the freezer for 10 minutes before baking.
9. Bake for 23 to 26 minutes until the tops are golden brown. Let cool for 5 minutes. Combine topping ingredients and brush onto warm biscuits.



# CRANBERRY ORANGE MUFFINS

## WITH FREELY VEGAN MUFFIN MIX

### INGREDIENTS

#### Dry Ingredients

- 1 package [Freely Vegan Muffin Mix](#)

#### Liquid Ingredients

- 5 TBS (70g) Vegan Butter (like Earth Balance)
- 1 TBS (15 g) Distilled Vinegar
- 1 cup + 3 TBS Soy Milk (or other high protein plant milk)
- 1/2 tsp Orange Extract

#### Mix-Ins

- 1 1/4 cups (125 g) Fresh or Frozen Cranberries
- 1 TBS Orange Zest
- 3/8 cup (45 g) Chopped Walnuts or Pecans (optional)



### DIRECTIONS

1. Preheat your oven to 450 degrees. Then, line your muffin tin(s) with paper liners. (You can make 6 jumbo muffins, 12 regular muffins, or 36 mini muffins.)
2. Add the butter to a medium-sized bowl and microwave until the butter is melted.
3. Add the vinegar, milk, and extract to the melted butter and whisk to combine.
4. Add the dry mix to the liquid ingredients and whisk well to combine. Let stand for 15 minutes.
5. Stir the batter well to release the built up air bubbles, then stir in the cranberries, zest, and nuts. (Note: do not defrost frozen berries before adding.)
6. Divide the batter evenly into your prepared tin(s). They will be quite full!
7. For all muffin sizes with **fresh cranberries**, bake for five minutes at 450 degrees, then reduce the oven temp and bake as follows: mini - 10 to 12 minutes more at 400 degrees, regular - 14 to 16 minutes at 400 degrees, or jumbo - 22 to 24 minutes at 375 degrees.
8. For all muffin sizes with **frozen cranberries**, bake for five minutes at 450 degrees, then reduce the oven temp and bake as follows: mini - 11 to 13 minutes more at 400 degrees, regular - 16 to 18 minutes at 400 degrees, or jumbo - 25 to 27 minutes at 375 degrees.
9. Cool in the muffin tins for several minutes, then remove to a rack to finish cooling.



# PUMPKIN MUFFINS

## WITH FREELY VEGAN MUFFIN MIX





# PUMPKIN MUFFINS

## WITH FREELY VEGAN MUFFIN MIX

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### INGREDIENTS

#### Dry Ingredients

- 1 [Freely Vegan Muffin Mix](#)
- 2 TBS Sugar
- 1 1/2 tsp Pumpkin Pie Spice
- 1/2 tsp Baking Soda

#### Liquid Ingredients

- 6 TBS (84 g) Vegan Butter (like Earth Balance)
- 1 1/2 cups (360 g) Canned Pumpkin Purée
- 2 tsp Distilled Vinegar
- 5/8 cup (150 g) Soy milk  
(or other high protein plant milk)



### DIRECTIONS

1. Preheat your oven to 450 degrees. Then, line your muffin tin(s) with paper liners. (You can make 6 jumbo muffins, 12 regular muffins, or 36 mini muffins.)
2. Open the bag of muffin mix, then add the sugar, spice, and baking soda to the bag. Give it a stir to mix together.
3. Add the butter to a medium-sized bowl and microwave until the butter is melted.
4. Add the pumpkin, vinegar and milk to the melted butter and whisk to combine.
5. Add the dry mixture to the liquid ingredients and whisk well to combine. Let stand for 15 minutes.
6. Stir the batter well to release the built up air bubbles, then stir in up to 1 1/4 cups of mix-ins if desired, but do not use more than 3/4 cup of any individual mix-in.
7. Divide the batter evenly into your prepared tin(s). They will be quite full, especially with mix-ins but that's ok!
8. Bake all muffin sizes for five minutes at 450 degrees, then reduce the oven temp and bake as follows: mini - 13 to 15 minutes more at 400 degrees, regular - 18 to 20 minutes at 400 degrees, or jumbo - 28 to 30 minutes at 375 degrees.
9. Cool in the muffin tins for several minutes, then remove to a rack to finish cooling.





# APPLE CRANBERRY PIE

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## INGREDIENTS

- Double Pie Crust ([see page 18](#))
- 3 lbs (8 medium) Apples
- 1/4 cup (60 g) Lemon Juice
- 3/4 cup (150 g) Sugar
- 1/4 tsp Salt
- 3 TBS (24 g) Cornstarch
- 1 1/2 tsp Apple Pie Spice
- 1 1/2 cups (150 g) Cranberries (fresh or defrosted)



## DIRECTIONS

1. Add the lemon juice to a large glass mixing bowl.
2. Peel, core, and slice the apples into 1/8 inch thick slices. Add the slices to the bowl and gently toss them in the lemon juice as you cut each apple. (This keeps the apples from browning.)
3. Stir the sugar, salt, cornstarch, and spice together. Add the sugar mixture to the apples and toss gently to combine. Let stand for 15 minutes.
4. Gently stir the apples, then cover the bowl with plastic wrap. Cook in the microwave for six minutes. Stir, cover again, and cook for another six minutes. The juice should be thickened now. Carefully peel back the plastic wrap and stir again to coat all of the apples. Let the apples cool to room temperature.
5. Roll out your bottom crust and put it in a 9 1/2 inch pie pan. Roll out your top crust and have it ready to use.
6. Mix the fresh or defrosted cranberries into the cooled apple mixture, then add the filling to the bottom crust. Add the top crust and crimp the edges of the crust, sealing the top and bottom crust edges together.
7. Cut eight vent holes in the top crust in a star pattern. Brush the top crust with plant milk and sprinkle with sugar. Chill the pie in the fridge for 30 minutes while you preheat your oven to 425°
8. Bake your pie for 15 minutes at 425°, then reduce the temperature to 375° and bake for an additional 30 minutes. Cool on a rack to room temperature before serving.



# ALL BUTTER PIE CRUST

## INGREDIENTS

- 2 sticks (226 g) County Crock Plant Butter Sticks
- 3 cups (385 g) [Freely Vegan flour](#)  
(or regular all-purpose flour)
- 2 TBS (25 g) Sugar
- 3/8 tsp Salt
- 1/4 cup (60 g) Vodka
- 1/4 cup (60 g) Water



## DIRECTIONS

1. Leave the butter in the fridge while you prep the other ingredients.
2. Combine the vodka and water, then place in the freezer.
3. Whisk the flour, sugar, and salt together. Place the bowl in the freezer.
4. Set a timer for 20 minutes.
5. Remove your flour and vodka water from the freezer.
6. Grate the butter into the flour. (Be sure to clean all of it off of the grater because you need all of it.) Use a sturdy fork to mix the grated butter into the flour.
7. Add the vodka water and mix with the fork. You will probably have some flour that doesn't want to fully incorporate. This is because the butter and liquid are very cold.
8. Use your hand to continue mixing the dough. If it does not come together readily with hand mixing, add additional water 1 tsp at a time until it does.
9. Divide the dough into two pieces, flatten each to a disc, and wrap in plastic wrap. Chill for 30 minutes, then roll out each half between two pieces of waxed paper to 3/16 inch (between 1/8 and 1/4 inch) thick.



# VEGAN RANCH DRESSING





# VEGAN RANCH DRESSING

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## INGREDIENTS

- 226 g (1 c) Vegan Mayonnaise
- 320 g (1 1/3 c) Plain Vegan Yogurt (unsweetened)
- 20 g (5 tsp) [Magical Seasoning Blend](#)
- 0.9 g (1 TBS) Dried Parsley
- 0.6 g (1/2 tsp) Dried Dill



## DIRECTIONS

1. Combine the mayo, yogurt, Magical Seasoning Blend, dried parsley, and dried dill in a small mixing bowl, then whisk them together.
2. Scrape down the bowl, cover it with plastic wrap, and chill for at least three hours.
3. Once your ranch dressing has chilled, stir it again and then serve as desired.



# VEGAN ONION DIP

## INGREDIENTS

- 226 g (1 c) Vegan Mayonnaise
- 320 g (1 1/3 c) Plain Vegan Yogurt (unsweetened)
- 20 g (5 tsp) [Magical Seasoning Blend](#)
- 0.9 g (1 TBS) Dried Parsley
- 0.6 g (1/2 tsp) Dried Dill
- 36 g (1/3 c) Dried Minced Onion



## DIRECTIONS

1. Combine the mayo, yogurt, Magical Seasoning Blend, dried parsley, and dried dill in a small mixing bowl, then whisk them together.
2. Add the dried minced onion and whisk again.
3. Scrape down the bowl, cover it with plastic wrap, and chill for at least three hours. Note: your dip will seem quite thin before you chill it, but will thicken up as the dried onions absorb liquid.
4. Once your onion dip has chilled, stir it again and then serve as desired.



# VEGAN CHEEZE SAUCE

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## INGREDIENTS

- 1/4 c [So Cheezy Seasoning](#)
- 2 tsp Miso Paste
- 1 tsp Dijon Mustard
- 1/3 c Water
- 2 TBS Vegan Butter
- 1/4 cup [Freely Vegan](#) or other All-Purpose Flour
- 2 1/8 c Unsweetened Plant Milk (soy or oat is creamiest)
- Salt or [Magical Seasoning Blend](#) to taste



## DIRECTIONS

1. Whisk the So Cheezy, miso, mustard, and water together. Set aside.
2. Melt the vegan butter over medium heat, then whisk in the flour. Gradually whisk in the unsweetened milk to make a white sauce.
3. Whisk in the liquid Cheezy mixture, then bring the sauce to a low boil while whisking continuously. Cook for several minutes until your sauce is nicely thickened.
4. Taste your sauce and add salt or Magical Seasoning Blend to your taste. (We like to add about 1 1/2 tsp of Magical Seasoning Blend.)
5. Serve as desired. Store any leftovers covered tightly in the fridge for up to five days. (The sauce reheats very nicely in the microwave.)



# VEGAN QUESO DIP

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# VEGAN QUESO DIP

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## INGREDIENTS

- 3 c Chunky Salsa
- 1/4 c [So Cheezy Seasoning](#)
- 2 tsp Miso Paste
- 1 tsp Dijon Mustard
- 1/3 c Water
- 2 TBS Vegan Butter
- 1/4 cup [Freely Vegan](#) or other All-Purpose Flour
- 2 1/8 c Unsweetened Plant Milk  
(soy or oat is creamiest)
- Salt or [Magical Seasoning Blend](#) to taste



## DIRECTIONS

1. Place a strainer into a bowl, then pour the salsa into the strainer. (You want all the liquid part of the salsa to drain out before you add the salsa to the cheeze sauce.)
2. Whisk the So Cheezy, miso, mustard, and water together. Set aside.
3. Melt the vegan butter over medium heat, then whisk in the flour. Gradually whisk in the unsweetened milk to make a white sauce.
4. Whisk in the liquid Cheezy mixture, then bring the sauce to a low boil while whisking continuously. Cook for several minutes until your sauce is nicely thickened.
5. Whisk the chunky part of the strained salsa into the cheeze sauce. Taste and add salt or Magical Seasoning Blend to your taste. (We like to add about 2 1/2 tsp of Magical Seasoning Blend.)
6. Serve as desired. Store any leftovers covered tightly in the fridge for up to five days. (The Queso dip reheats very well in the microwave.)





# HOMEMADE VEGAN EGGNOG

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## INGREDIENTS

- 2 quarts Silk Vanilla Soymilk  
(or another vanilla plant milk)
- 1 can (13.5 oz) Coconut Milk
- 1 cup (200 g) Sugar
- 1 tsp Freshly Grated Nutmeg
- 1/4 tsp Xanthan Gum
- 1/4 tsp Salt
- 1 TBS Vanilla Extract
- 1/2 tsp Kala Namak
- 1/2 cup Rum\*
- 2 tsp Rum Extract



## DIRECTIONS

1. Add the sugar, nutmeg, xanthan gum, and salt in a large saucepan. Whisk to combine well.
2. Add the can of coconut milk and whisk to combine.
3. Bring to a boil, reduce the heat, and simmer for three minutes.  
(Cooking the coconut milk removes most of the coconut flavor.)
4. Remove the pan from the heat, then whisk in about two cups of the vanilla milk.
5. Whisk in the kala namak, then add the vanilla, rum, and rum extract and whisk again.
6. Whisk in the rest of the vanilla milk. Transfer to a container with a tight-fitting lid and chill in the fridge for at least three hours before serving. The flavor matures over a few days and gets even better, so make this two to three days ahead if you can!
7. Serve with vegan whipped topping and additional freshly grated nutmeg on top!

*\*Note - You can leave out the rum and increase the rum extract to 3 to 4 tsp if you prefer.*



# CRAN-RASPBERRY SAUCE

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## INGREDIENTS

- 12 oz (3 1/2 cups) Fresh or Frozen Cranberries
- 4 oz (1 cup) Fresh or Frozen Raspberries
- 1 7/8 cups Vegan Sugar
- 1/8 tsp Salt
- 1 cup Orange Juice



## DIRECTIONS

1. Combine the sugar, salt, and orange juice in a medium-sized saucepan.
2. Heat the mixture while stirring continuously until the sugar is fully dissolved.
3. Stir in the cranberries and raspberries, then bring to a boil.
4. Reduce the heat to keep the mixture at a low boil. Boil for 20 minutes, stirring very gently every few minutes, just to be sure none of the berries are sticking to the bottom of the pan. (Try not to break up the cranberries).
5. Your sauce will still be a bit thin but will thicken as it cools. Let the sauce cool to room temperature, then transfer it to an airtight container and store in the fridge for up to a week. You can also freeze it for months and it defrosts beautifully.



# CONDENSED CREAM OF MUSHROOM SOUP

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## INGREDIENTS

- 1 cup Diced Mushrooms
- 1/2 cup Water
- 1 1/8 tsp [Magical Broth Powder](#)
- 1 1/2 tsp [Magical Seasoning Blend](#)
- 2 TBS Cornstarch
- 5/8 cup Unsweetened Plant Milk  
(soy or oat is creamiest)
- 1 TBS Vegan Butter



## DIRECTIONS

1. Whisk the Magical Broth Powder, Magical Seasoning Blend, and cornstarch together in a small glass mixing bowl. Whisk in the water until the mixture is smooth with no clumps.
2. Whisk in the unsweetened milk. Then, melt the vegan butter and whisk it into the broth/milk mixture.
3. Stir in the diced mushrooms, then cook for two minutes in your microwave on high power. Whisk it, then cook for two more minutes. The mixture should be starting to thicken now.
4. Whisk again, and cook for two more minutes. Stir to check the consistency. Your condensed soup should be quite thick now. (Microwaves do differ, however, so you may need to cook your soup for another minute or two.)
5. Use in any recipe that calls for a can of condensed cream of mushroom soup!