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CHOCOLATE BLOSSOMS

INGREDIENTS

- Freely Vegan Chocolate Cookie Mix
- 3/4 cup (170 g) Vegan Butter
(we use Earth Balance Spread)
- 2 TBS (30 g) Unsweetened Applesauce
- 3/8 cup (90 g) Plant Milk (we use soy milk)
- Holiday sprinkles (or colored sugar)
- 48 Vegan Chocolate Kisses
(or 8 oz chocolate chunks)



DIRECTIONS

1. Add half of the cookie mix, the butter, and the applesauce to a medium-sized mixing bowl. Beat on medium-low speed for 1 to 1 1/2 minutes, just until the mixture comes together and starts to form a dough.
2. Beat in the milk, then add the rest of the cookie mix and beat on low speed just until the mix is incorporated.
3. Cover your dough and chill in the fridge for at least two hours. (If you want to freeze your dough to bake later, wait until after the two hour chilling time, then wrap the dough in plastic wrap and place in a freezer bag. Defrost the dough in the fridge before shaping as noted below.)
4. Shape your dough into 48 equally-sized balls. Roll each dough ball in the holiday sprinkles or colored sugar. Place the balls on a baking tray that is lined with waxed paper.
5. Chill the cookie balls in the fridge for at least 30 minutes.
6. Preheat your oven to 375 degrees Fahrenheit while your cookie balls are chilling.
7. Line a cookie sheet with parchment paper. Place chilled cookie balls on the parchment paper about three inches apart. (We bake 16 at a time on a half-sheet pan.)
8. Bake for 11 minutes, then place your pan on a cooling rack. Immediately press a chocolate kiss (or several chocolate chunks) into the top of each cookie. Allow to cool fully on the baking sheet before serving.



SNICKERDOODLES

INGREDIENTS

Cookie Ingredients

- 1 [Freely Vegan Sugar Cookie Mix](#)
- 1 1/4 tsp Cinnamon
- 1/4 tsp Baking Soda
- 2 packed TBS (28 g) Light Brown Sugar
- 1 cup (226 g) Vegan Butter
(we use *Earth Balance Spread*)
- 2 TBS (30 g) Unsweetened Applesauce
- 3/8 cup (90 g) Plant Milk (we use *soy milk*)

Cinnamon Sugar

- 1/3 cup Sugar
- 1 1/2 tsp Cinnamon



DIRECTIONS

1. Add half of the cookie mix, the cinnamon, baking soda, and brown sugar to a medium sized mixing bowl. Whisk to combine.
2. Add the butter and the applesauce, then beat on medium-low speed for 1 to 1 1/2 minutes, just until the mixture comes together and starts to form a dough.
3. Beat in the milk, then add the rest of the cookie mix and beat on low speed until just incorporated.
4. Cover your dough and chill in the fridge for at least 30 minutes. (If you want to freeze your dough to bake later, wait until after the 30 minutes chilling time, then wrap the dough in plastic wrap and place in a freezer bag. Defrost the dough in the fridge before shaping as noted below.)
5. Preheat your oven to 375 degrees Fahrenheit while your cookie dough is chilling.
6. Shape your dough into 48 equally-sized balls. Mix the sugar and cinnamon together to make cinnamon sugar. Roll each dough ball in the cinnamon sugar and place on waxed paper.
7. Line a cookie sheet with parchment paper. Place the cinnamon sugar cookie balls on the parchment paper about three inches apart. (We bake 16 at a time on a half-sheet pan.)
8. Bake for 11 minutes, then place your pan on a cooling rack. Allow to cool fully on the baking sheet before serving.



PEANUT BUTTER BLOSSOMS

INGREDIENTS

- 1 [Freely Vegan Brown Sugar Cookie Mix](#)
- 3/4 cup (170 g) Vegan Butter
(we use *Earth Balance Spread*)
- 1 cup (260 g) No-Stir Creamy Peanut Butter
(we use *Jif Natural*)
- 1/2 cup (120 g) Plant Milk (we use soy milk)
- Sugar
- 48 [Vegan Chocolate Kisses](#) (or 8 oz chocolate chunks)



DIRECTIONS

1. Add the butter and peanut butter to a medium-sized mixing bowl. Beat on low speed just until they are mixed together. Add half of the cookie mix and beat on medium-low speed for 1 to 1 1/2 minutes, just until the mixture comes together and starts to form a dough.
2. Beat in the milk, then add the rest of the cookie mix and beat on low speed until just incorporated.
3. Cover your dough and chill in the fridge for at least 30 minutes. (If you want to freeze your dough to bake later, wait until after the 30 minutes chilling time, then wrap the dough in plastic wrap and place in a freezer bag. Defrost the dough in the fridge before shaping as noted below.)
4. Preheat your oven to 375 degrees Fahrenheit while your dough is chilling.
5. Shape your dough into 48 equally-sized balls. Roll each dough ball in the sugar and place the rolled balls on waxed paper.
6. Line a cookie sheet with parchment paper. Place the sugared cookie balls on the parchment paper about three inches apart. (We bake 16 at a time on a half-sheet pan.)
7. Bake for 12 minutes, then place your pan on a cooling rack. Immediately press a chocolate kiss (or several chocolate chunks) into the top of each cookie. Allow to cool fully on the baking sheet before serving.



CRANBERRY ORANGE OATMEAL COOKIES

INGREDIENTS

Cookie Ingredients

- 1 [Freely Vegan Oatmeal Cookie Mix](#)
- 3/4 cup (170 g) Vegan Butter
(we use *Earth Balance Spread*)
- 2 TBS (30 g) Unsweetened Applesauce
- 3/8 cup (90 g) Plant Milk (we use soy milk)
- 1/2 tsp Orange Extract
- 1 tsp Orange Zest
- 1 1/3 cups Craisins
- 1 cup Chopped Walnuts

Orange Icing

- 1 recipe [Icing for Cookies](#)
- 1 1/2 tsp Orange Zest
- 1/4 tsp Orange Extract



DIRECTIONS

1. Add half of the cookie mix, the butter, and the applesauce to a medium-sized mixing bowl. Beat on medium-low speed for 1 to 1 1/2 minutes, just until the mixture comes together and starts to form a dough.
2. Beat in the milk, extract, and zest. Then add the rest of the cookie mix and beat on low speed just until the mix is incorporated. Stir in the craisins and walnuts.
3. Cover your dough and chill in the fridge for at least 30 minutes. (If you want to freeze your dough to bake later, wait until after the 30 minutes chilling time, then wrap the dough in plastic wrap and place in a freezer bag. Defrost the dough in the fridge before shaping as noted below.)
4. Preheat your oven to 375 degrees Fahrenheit while your cookie dough is chilling.
5. Shape your dough into 48 equally-sized balls and place onto waxed paper.
6. Line a cookie sheet with parchment paper. Place the cookie balls on the parchment paper about three inches apart. (We bake 16 at a time on a half-sheet pan.)
7. Bake for 12 minutes, then place your pan on a cooling rack. Allow to cool fully on the baking sheet before icing.
8. Mix all of the icing ingredients together in a small bowl. Drizzle icing onto each cookie, then spread the icing out over the top of each cookie. Let the icing dry fully before serving.





TRIPLE CHOCOLATE MACADAMIA COOKIES

INGREDIENTS

- 1 [Freely Vegan Chocolate Cookie Mix](#)
- 3/4 cup (170 g) Vegan Butter
(we use *Earth Balance Spread*)
- 2 TBS (30 g) Unsweetened Applesauce
- 3/8 cup (90 g) Plant Milk (we use soy milk)
- 1/2 tsp Instant Coffee
- 8 oz Dark Chocolate Chunks
- 4 oz Vegan White Chocolate Chips
- 1 cup Chopped Macadamia Nuts (or Hazelnuts)



DIRECTIONS

1. Add half of the cookie mix, the butter, and the applesauce to a medium-sized mixing bowl. Beat on medium-low speed for 1 to 1 1/2 minutes, just until the mixture comes together and starts to form a dough.
2. Beat in the milk and instant coffee, then add the rest of the cookie mix and beat on low speed just until the mix is incorporated.
3. Stir the chocolate and nuts into your dough.
4. Cover your dough and chill in the fridge for at least 30 minutes. (If you want to freeze your dough to bake later, wait until after the 30 minutes chilling time, then wrap the dough in plastic wrap and place in a freezer bag. Defrost the dough in the fridge before shaping as noted below.)
5. Shape your dough into 48 equally-sized balls. Place the balls on a baking tray that is lined with waxed paper. Chill the cookie balls in the fridge for at least 30 minutes.
6. Preheat your oven to 375 degrees Fahrenheit while your cookie balls are chilling.
7. Line a cookie sheet with parchment paper. Place chilled cookie balls on the parchment paper about three inches apart. (We bake 12 at a time on a half-sheet pan.)
8. Bake for 11 minutes, then place your pan on a cooling rack. Allow to cool fully on the baking sheet before serving.
9. Drizzle the cooled cookies with melted white chocolate and sprinkle them with finely chopped nuts. (See the [tips page](#) for directions for melting chocolate!) Allow the chocolate drizzle to fully harden before serving.



CHOCOLATE CANDY CANE

INGREDIENTS

- 1 Freely Vegan Chocolate Cookie Mix
- 3/4 cup (170 g) Vegan Butter
(we use Earth Balance Spread)
- 2 TBS (30 g) Unsweetened Applesauce
- 3/8 cup (90 g) Plant Milk (we use soy milk)
- 1/2 tsp Pure Peppermint Extract
- 12 oz Chocolate Chips
- 6 regular-sized Candy Canes



DIRECTIONS

1. Add half of the cookie mix, the butter, and the applesauce to a medium-sized mixing bowl. Beat on medium-low speed for 1 to 1 1/2 minutes, just until the mixture comes together and starts to form a dough.
2. Beat in the milk and peppermint extract, then add the rest of the cookie mix and beat on low speed just until the mix is incorporated.
3. Put the six candy canes in a ziplock bag, then pound them into small pieces with a rolling pin. Stir the candy cane pieces and the chocolate chips into your dough.
4. Cover your dough and chill in the fridge for at least two hours. (If you want to freeze your dough to bake later, wait until after the two hours chilling time, then wrap the dough in plastic wrap and place in a freezer bag. Defrost the dough in the fridge before shaping as noted below.)
5. Shape your dough into 48 equally-sized balls. Place the balls on a baking tray that is lined with waxed paper. Chill the cookie balls in the fridge for at least one hour.
6. Preheat your oven to 375 degrees Fahrenheit while your cookie balls are chilling.
7. Line a cookie sheet with parchment paper. Place chilled cookie balls on the parchment paper about three inches apart. (We bake 12 at a time on a half-sheet pan.)
8. Bake for 11 minutes, then place your pan on a cooling rack. The candy cane pieces will make these cookies spread out irregularly. Immediately use a spatula to push the edges of each cookie into a nicely rounded shape. You need to work quickly because the cookies will not stay pliable for very long. Allow to cool fully.
9. Dip the cooled cookies part way in melted white chocolate and sprinkle them with crushed candy cane pieces. Place the dipped cookies on waxed paper and let the chocolate harden.



PEPPERMINT DREAM BROWNIES

INGREDIENTS

Brownie Ingredients

- 1 [Freely Vegan Brown Brownie Mix](#)
- 1/2 cup (112 g) Vegetable Oil (*we use canola*)
- 3/4 cup (180 g) Very Hot Water

Peppermint Layer

- 3 1/2 cups (420 g) Powdered Sugar
- 1/2 cup (112 g) Vegan Butter
- 3 TBS (45 g) Coconut Milk
- 1 1/2 tsp Pure Peppermint Extract

Ganache Layer

- 10 oz Chocolate Chips
- 1/2 cup (112 g) Vegan Butter
- 4 Candy Canes (regular size), crushed into small pieces



DIRECTIONS

1. Make brownies according to the package directions, baking them in a 9" x 13" pan. Allow them to cool fully in the pan before adding the peppermint layer.
2. While your brownies are baking, melt the butter for the peppermint layer and set it aside to cool.
3. Make the peppermint layer: Sift the powdered sugar into a medium-sized mixing bowl, then add the melted & cooled butter, coconut milk, and peppermint extract. Stir to combine.
4. Spread the peppermint layer evenly over the cooled brownies (still in the pan). Place the pan in the fridge for an hour so the peppermint layer firms up.
5. Make the ganache layer: Add the chocolate chips and butter to a glass bowl. Heat in the microwave on 50% power for 1 minute. Stir, then heat at 50% power for 45 seconds. Stir, then continue to heat on 50% power for 30 second increments until the chocolate is nearly all melted, stirring between each time heating. Stir to fully melt all the chocolate.
6. Pour the ganache over the cold peppermint layer, then sprinkle with the Candy cane bits. Cover your pan and chill for several hours. Remove the brownies from the pan and cut into small squares. Store covered in the fridge.



SUGARPLUM COOKIES

INGREDIENTS

- 1 [Freely Vegan Oatmeal Cookie Mix](#)
- 3/4 cup (170 g) Vegan Butter
(we use *Earth Balance Spread*)
- 2 TBS (30 g) Unsweetened Applesauce
- 3/8 cup (90 g) Plant Milk (we use *soy milk*)
- 1/2 tsp Rum Extract
- 1 tsp Orange Zest
- 1 1/3 cups Mixed Candied Fruit
- 1 cup Chopped Walnuts
- 12 oz Dark Chocolate Chips
- Additional Chopped Nuts



DIRECTIONS

1. Add half of the cookie mix, the butter, and the applesauce to a medium-sized mixing bowl. Beat on medium-low speed for 1 to 1 1/2 minutes, just until the mixture comes together and starts to form a dough.
2. Beat in the milk, extract, and zest. Then add the rest of the cookie mix and beat on low speed just until the mix is incorporated. Stir in the candied fruit and walnuts.
3. Cover your dough and chill in the fridge for at least 30 minutes. (If you want to freeze your dough to bake later, wait until after the 30 minutes chilling time, then wrap the dough in plastic wrap and place in a freezer bag. Defrost the dough in the fridge before shaping as noted below.)
4. Preheat your oven to 375 degrees Fahrenheit while your cookie dough is chilling.
5. Shape your dough into 48 equally-sized balls and place onto waxed paper.
6. Line a cookie sheet with parchment paper. Place the cookie balls on the parchment paper about three inches apart. (We bake 16 at a time on a half-sheet pan.)
7. Bake for 12 minutes, then place your pan on a cooling rack. Allow to cool fully on the baking sheet.
8. Dip the cooled cookies part way in melted dark chocolate and sprinkle them with finely chopped walnuts. (See the [tips page](#) for directions for melting chocolate!)
9. Place the dipped cookies on waxed paper and let the chocolate harden.



WHITE CHOCOLATE CANDY CANE COOKIES - PAGE 16



STAINED GLASS COOKIES

INGREDIENTS

- 1 Freely Vegan Sugar Cookie Mix
- 3/4 cup (170 g) Vegan Butter
(we use *Earth Balance Spread*)
- 1/3 cup (80 g) Plant Milk (we use *soy milk*)
- Yellow Colored Sugar
- Hard Candy (in a variety of colors)



DIRECTIONS

1. Prepare the sugar cookie dough according to the package directions, but chill the dough overnight before proceeding to the next step.
2. Place several pieces of one color of hard candy in a ziplock bag. Pound them with a rolling pin or mallet until it is crushed into very tiny bits. Repeat with the other colors and set aside.
3. Cut out star shapes using a 3 1/2" cookie cutter. Use a 2" star to cut out the center of each larger star. Place each star outline on a parchment-lined baking sheet. (We place 12 stars on a half-sheet baking pan.)
4. Sprinkle the stars with the yellow sugar, then fill in the centers of each star with 3/4 tsp of a crushed hard candy color. Spread the crushed candy out evenly inside the cutout.
5. Place the pan in your fridge and chill the stars for one hour before baking.
6. Preheat your oven to 350 degrees Fahrenheit while your stars are chilling.
7. Bake for 12 minutes, then place your pan on a cooling rack. Allow to cool fully on the baking sheet before serving.



SANTA'S SWEET AND SALTY COOKIES

INGREDIENTS

- 1 Freely Vegan Brown Sugar Cookie Mix
- 3/4 cup (170 g) Vegan Butter
(we use Earth Balance Spread)
- 1/2 cup (120 g) Plant Milk *(we use soy milk)*
- 8 oz Chocolate Chips
- 3 TBS (36 g) Rainbow Sprinkles
- 3/4 cup (24 g) Broken Wavy Potato Chips
- 3/4 cup (60 g) Broken Pretzel Sticks
- Coarse Sea Salt



DIRECTIONS

1. Add half of the cookie mix and the butter to a medium-sized mixing bowl. Beat on medium-low speed for 1 to 1 1/2 minutes, just until the mixture comes together and starts to form a dough.
2. Beat in the milk, then add the rest of the cookie mix and beat on low speed until just incorporated.
3. Stir in the chocolate chips, sprinkles, and pretzel bits. Then, gently fold in the potato chips.
4. Cover your dough and chill in the fridge for at least 30 minutes. (If you want to freeze your dough to bake later, wait until after the 30 minutes chilling time, then wrap the dough in plastic wrap and place in a freezer bag. Defrost the dough in the fridge before shaping as noted below.)
5. Preheat your oven to 375 degrees Fahrenheit while your dough is chilling.
6. Shape your dough into 48 equally-sized balls and place the rolled balls on waxed paper.
7. Line a cookie sheet with parchment paper. Place the cookie balls on the parchment paper about three inches apart. (We bake 16 at a time on a half-sheet pan.) Sprinkle a little bit of sea salt on top of each dough ball.
8. Bake for 13 minutes, then place your pan on a cooling rack. Allow your cookies to cool fully on the baking sheet before serving.



WHITE CHOCOLATE CANDY CANE

INGREDIENTS

- 1 [Freely Vegan Brown Sugar Cookie Mix](#)
- 3/4 cup (170 g) Vegan Butter
(we use Earth Balance Spread)
- 1/2 cup (120 g) Plant Milk (we use soy milk)
- 1/2 tsp Pure Peppermint Extract
- 8 oz White Chocolate Chips
- 6 regular-sized Candy Canes
(Spangler brand is top 8 allergen free)
- 6 oz Dark Chocolate Chips
- 2 more Candy Canes, crushed



DIRECTIONS

1. Add half of the cookie mix and the butter to a medium-sized mixing bowl. Beat on medium-low speed for 1 to 1 1/2 minutes, just until the mixture comes together and starts to form a dough.
2. Beat in the milk and peppermint extract, then add the rest of the cookie mix and beat on low speed just until the mix is incorporated.
3. Put the six candy canes in a ziplock bag, then pound them into small pieces with a rolling pin. Stir the candy cane pieces and the white chocolate chips into your dough.
4. Cover your dough and chill in the fridge for at least two hours. (If you want to freeze your dough to bake later, wait until after the two hours chilling time, then wrap the dough in plastic wrap and place in a freezer bag. Defrost the dough in the fridge before shaping as noted below.)
5. Shape your dough into 48 equally-sized balls. Place the balls on a baking tray that is lined with waxed paper. Chill the cookie balls in the fridge for at least one hour.
6. Preheat your oven to 375 degrees Fahrenheit while your cookie balls are chilling.
7. Line a cookie sheet with parchment paper. Place chilled cookie balls on the parchment paper about three inches apart. (We bake 12 at a time on a half-sheet pan.)
8. Bake for 12 minutes, then place your pan on a cooling rack. The candy cane pieces will make these cookies spread out irregularly. Immediately use a spatula to push the edges of each cookie into a nicely rounded shape. You need to work quickly because the cookies will not stay pliable for very long. Allow to cool fully.
9. Drizzle the cooled cookies with melted dark chocolate and sprinkle them with crushed candy cane pieces. (See the [tips page](#) for directions for melting chocolate!) Allow the chocolate drizzle to fully harden before serving.



ALMOND JOY BROWNIES

INGREDIENTS

Brownie Ingredients

- 1 [Freely Vegan Brown Brownie Mix](#)
- 1/2 cup (112 g) Vegetable Oil (*we use canola*)
- 3/4 cup (180 g) Very Hot Water

Coconut Layer

- 1 Can (11.25 oz) Sweetened Condensed Coconut Milk
- 1 bag (14 oz) Sweetened Shredded Coconut
- 1/2 tsp Vanilla Extract
- 1/4 tsp Salt
- 3 oz Sliced Almonds
- 6 oz Dark Chocolate Chips



DIRECTIONS

1. Make brownies according to the package directions, baking them in a 9" x 13" pan. Allow them to cool fully in the pan before adding the coconut layer.
2. While your brownies are baking, make the coconut layer: Add the condensed milk to a mixing bowl. Add the vanilla and salt, then stir to combine. Add the coconut and stir again. Cover and set aside until your brownies have cooled fully.
3. Spread the coconut mixture evenly over the cooled brownies.
4. Sprinkle the sliced almonds over the top of the coconut layer, then cover your pan and chill for several hours. Remove the brownies from the pan and cut into small squares.
5. Drizzle the brownie squares with melted dark chocolate. (See the [tips page](#) for directions for melting chocolate!) Allow the chocolate drizzle to fully harden before serving.
6. Store covered in the fridge.





VEGAN CHOCOLATE KISSES

INGREDIENTS

Equipment

- 3 [Silicone Chocolate Kisses Molds](#)
- Ziplock Baggie (quart size)

Ingredients

- 8 oz Semi-Sweet Chocolate Chips
- 4 oz Vegan White Chocolate Chips



DIRECTIONS

1. Add the chocolate chips to a glass bowl. Heat in the microwave on 50% power for 1 minute. Stir, then heat at 50% power for 45 seconds. Stir, then continue to heat on 50% power for 30 second increments until the chocolate is nearly all melted, stirring between each time heating. Stir gently to fully melt all the chocolate. You want it evenly blended but do not want to introduce any air bubbles.
2. Transfer the melted chocolate to the ziplock bag. Press out the air and seal the bag.
3. Cut off a tiny bit from one corner of the bag. You want a large enough hole in the bag to be able to pipe easily, but not so large that you cannot easily control the flow of chocolate.
4. Hold the bag sideways over one of the molds. Tip the end of the bag over one well and gently squeeze the bag to fill the well almost all the way. Repeat until all three molds are filled. Check after filling a few wells to see if the amount you are piping is correct. Too little and your well won't be fully filled. Too much and the chocolate will be mounded up higher than the top of the mold.
5. Pick up each filled mold and hold it several inches above the table. Drop it onto the table. Repeat several times with each mold. This helps to get the chocolate into the tips of the mold. Even with their step, not all of the tips will fill evenly, but your kisses will still look good when they partially melt on top of your cookies!
6. Let the chocolate harden fully before removing the kisses from the molds.



ICING FOR COOKIES

INGREDIENTS

- 3 cups (360 g) Powdered Sugar
- 1/16 tsp Salt
- 1/4 cup (60 g) Coconut Milk
- 1 tsp Vanilla Extract
- 2 1/2 TBS (55 g) Corn Syrup
- Food Coloring (*gel colors work best*)



DIRECTIONS

1. Sift the powdered sugar into a small mixing bowl.
2. Add the remaining ingredients, then stir gently until the sugar is fully incorporated. You want the icing well mixed, but do not want to introduce air bubbles.
3. The icing can be made up to several hours ahead, but cover the bowl tightly with plastic wrap until you are ready to ice your cookies.
4. Divide your icing into small bowls if you need multiple colors. Tint as desired, adding the color gradually until it is as dark as you want.
5. Add one icing color to a ziplock sandwich bag, press out the air, and seal the bag. Cut a tiny bit off of one corner. Be careful with how much you cut off because this will determine the width of your piping.
6. For drizzling icing over cookies, pipe in a zigzag pattern over each cookie. Add any sprinkles or nuts immediately after piping before piping the icing on the next cookie. The top of the icing dries quickly and your topping will not stick to the icing unless it is still wet.
7. For icing cookies, pipe around the outline of a cookie, then pipe more icing inside the outline. Use the tip of a teaspoon to spread the icing out inside the outline. Add any sprinkles or nuts immediately after piping before piping the icing on the next cookie. The top of the icing dries quickly and your topping will not stick to the icing unless it is still wet. (See the [tips page](#) for photos of these steps.)
8. Allow the icing to fully harden before stacking your cookies. This can take an hour for drizzled cookies and several hours for fully iced cookies.



CANDIED FRUIT

INGREDIENTS

- Two 20 oz cans Pineapple Rings or Chunks (*unsweetened in juice*)
- 1 or 2 jars Maraschino Cherries
- 4 to 8 oz Dried Apricots
- 2 cups (400 g) Sugar
- 1/2 cup (170 g) Light Corn Syrup



DIRECTIONS

1. Place two cooling racks inside of half sheet pans. Set aside for now.
2. Drain the juice from both cans of pineapple, and add the juice to a large frying pan with tall sides.
3. Add the sugar and corn syrup to the pineapple juice, then mix together over low heat to dissolve the sugar.
4. Cook over medium heat until the syrup reaches 234 degrees Fahrenheit on a candy thermometer.
5. Add the pineapple rings or chunks to the syrup, and simmer for 20 minutes. Remove the pineapple to one of the cooling racks. Preheat your oven to 200 degrees Fahrenheit, then bake the pineapple (on the rack in the pan) for one hour. Let the pineapple pieces dry on the rack for 24 hours before using in baking. After drying, store the candied pineapple in an airtight container in the fridge.
6. Drain the maraschino cherries and add them to the pineapple syrup. Simmer 20 minutes, then remove the cherries to the second cooling rack.
7. Add the dried apricots to the syrup and simmer 20 minutes, then remove them to the rack with the cherries.
8. Allow the cherries and apricots to dry on the rack for 24 hours before using them in baking. After drying, store them in an airtight container in the fridge. (The cherries and apricots do not need to be baked like the pineapple.)
9. Chop the candied fruit into raisin-sized pieces to use in baking.



TIPS & TECHNIQUES

• For icing cookies, first pipe around the outline of a cookie, then pipe more icing inside the outline. Use the tip of a teaspoon to spread the icing out evenly inside the outline. Add any sprinkles or nuts immediately after you ice one cookie before starting on the next cookie. The top of the icing starts to dry quickly and your topping will not stick to the icing unless it is still wet.



• The top of the icing dries quickly, but it takes several hours for the full thickness of the icing to set. So, wait to stack your cookies for at least 3 hours. Also, we recommend placing a piece of waxed paper between cookie layers to keep them separated.

• If you have a digital kitchen scale, use it! You will always get better baking results when you weigh your ingredients.

• Not all vegan butters are the same. They differ in fat and water content which affects how your cookies will bake. We use Earth Balance Spread in the tub for the butter in this ebook. You can use another brand, but be sure it contains 10 or 11 grams of fat per 1 TBS (14 g), or your cookies may not turn out properly.

• Follow the recommended chilling times in each recipe. Baking too soon will result in your cookies spreading out too much.

• Let your cookies cool fully on the baking sheet. If you only have one pan and want to bake more cookies, wait at least ten minutes before transferring your cookies from the pan to a cooling rack. Also, be sure that your pan has completely cooled before using it again. (Never put cookie dough on a warm pan because it will make your cookies spread out too much.)

• When melting chocolate in the microwave, always heat at 50% power (40% if you have a higher wattage microwave). Heating at a higher power will likely cause your chocolate to burn. Add your chocolate chips or chunks to a glass bowl. Heat in the microwave on 50% power for 1 minute. Stir, then heat at 50% power for 45 seconds. Stir, then continue to heat on 50% power for 30 second increments until the chocolate is nearly all melted, stirring between each time heating. Stir to fully melt all the chocolate.

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TIPS & TECHNIQUES

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- Preheat your oven for at least 20 minutes. Most ovens take this long to fully come up to the set temperature, but will beep saying they are ready long before they really are.
 - We recommend using a silver-colored half-sheet pan (18 x 12 inches) for baking cookies. These pans bake very evenly and the rim keeps your cookies from accidentally sliding off like they can with a flat cookie sheet. They are inexpensive and readily available.
 - You must line your baking pan or your cookies will stick to your pan, even if you are using a non-stick pan. Line your baking pan with parchment paper for the best results. You can use a Silpat instead, but it doesn't work as well for cookies. You can find parchment paper at any grocery store.
 - Shape your dough into equal sized dough balls. If you have some that are smaller and some larger, they will not bake evenly.
 - Place your dough balls on your pan so they are spread out evenly. This is how we fit 16 balls of dough on a half-sheet pan:

