



FREELY VEGAN

VALENTINE'S DAY RECIPES



RECIPES

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RASPBERRY CHOCOLATE CHIP CRUMB MUFFINS



RASPBERRY CHOCOLATE CHIP CRUMB MUFFINS

INGREDIENTS

Muffin Ingredients

- 1 **Freely Vegan Muffin Mix**
- 5 TBS (70 g) Vegan Butter, melted
(we use Earth Balance Spread)
- 1 TBS (15 g) Distilled Vinegar
- Plant Milk - see package directions (we use soy milk)
- 1 1/4 cups (150 g) Fresh Raspberries
- 3/4 cup (130 g) Chocolate Chips

Icing

- 1/2 cup (60 g) Powdered Sugar
- 1/8 tsp Vanilla Extract
- 2 tsp Plant Milk

Crumb Topping

- 5/8 cup (80 g) **Freely Vegan Flour**
(use all-purpose if not gluten free)
- 1/4 cup (50 g) Sugar
- 1/8 tsp Salt
- 3 TBS (42 g) Vegan Butter, melted & cooled
- 4 tsp (20 g) Plant Milk

DIRECTIONS

1. Preheat your oven to 450 and line 12 regular or 6 jumbo muffin cups with paper liners.
2. Combine the crumb topping ingredients, then place the bowl in the freezer.
3. Gently pull your raspberries into halves and set aside.
4. Prepare the muffin mix according to the package directions. Let stand for 10 minutes.
5. While your batter is standing, use your fingers to crumble the crumb mixture into small pieces then place the crumbs back in the freezer.
6. After stirring your muffin batter, gently fold in the chocolate chips and prepared raspberries. Divide evenly into your lined pan.
7. Top each muffin with the chilled crumb bits. Bake for five minutes at 450 degrees. For 12 regular muffins, reduce the heat to 400 and bake for 16 to 17 minutes. For 6 jumbo muffins, reduce the heat to 375 and bake for 24 to 26 minutes. The tops should be golden brown and should bounce back when lightly pressed.
8. Let the muffins cool in the pan for five minutes before removing them to a cooling rack. Allow to cool for 15 to 20 minutes before icing them.
9. Combine the icing ingredients, then drizzle the icing on your cooled muffins.



CHOCOLATE RASPBERRY CHEESECAKE MUFFINS

INGREDIENTS

Muffin Ingredients

- 1 [Freely Vegan Chocolate Muffin Mix](#)
- 1/3 cup (75 g) Vegetable Oil (*we use canola oil*)
- 1 TBS (15 g) Distilled Vinegar
- 1 1/4 cups (300 g) Plant Milk (*we use soy milk*)
- 1/4 cup (60 g) Unsweetened Applesauce
- 3/4 cup (130 g) Chocolate Chips (*we use 1/2 white & 1/2 semi-sweet*)

Cheesecake Filling & Swirl

- 6 oz Vegan Cream Cheese (*Tofutti or Go Veggie*)
- 1/4 cup (30 g) Powdered Sugar
- 1 tsp Vanilla Extract
- 1/2 cup (60 g) Fresh Raspberries



DIRECTIONS

1. Preheat your oven to 450 degrees and line 12 regular or 6 jumbo muffin cups with paper liners.
2. Combine the cream cheese, powdered sugar, and vanilla in a small mixing bowl. Lightly break up the raspberries with a fork, then gently swirl them into the cream cheese mixture.
3. Place 1/4 of the cheesecake mixture into a smaller bowl and set aside. Put the rest in the fridge to chill.
4. Prepare the muffin mix according to the package directions. Let stand for 10 minutes, then stir in the chocolate chips.
5. Evenly fill your muffin cups half way with the batter, then add a dollop of the chilled cheesecake mixture to the top of the batter in each muffin cup. Use all of it and make your dollops equal in size.
6. Add the remaining muffin batter to cover the dollops. The cups will be quite full.
7. Divide the reserved cheesecake mixture among the muffin cups. Gently swirl some batter through the top dollop.
8. Bake for five minutes at 450. For 12 regular muffins, then reduce the heat to 375 and bake for 20 minutes. For 6 jumbo muffins, reduce the heat to 375 and bake for 28 minutes.
9. Let the muffins cool in the pan for ten minutes before removing



VALENTINE'S HOT COCOA BOMBS



HOT COCOA BOMBS

INGREDIENTS

- 12 oz Semi-Sweet Vegan Chocolate Chips
- Chocolate for drizzle
- 3/4 cup [Freely Vegan Hot Cocoa Mix](#)
- Dandies Vegan Mini Marshmallows
- Assorted Valentine's Sprinkles



DIRECTIONS

1. Read through [this blog post](#) to see detailed photos for how to make cocoa bombs. Wash and thoroughly dry your silicone molds. Use round molds with wells that are 2.5 inches in diameter. There are lots of options at craft stores and at [Amazon](#).
2. Add the 12 oz of chocolate chips to a glass bowl. Heat in the microwave on 50% power for one 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 until all the chips are melted.
3. Add a rounded spoonful of melted chocolate to one of the wells, then use the back of the spoon to spread the chocolate around the mold. Pull the chocolate up the sides of the mold as evenly as you can. Repeat until all the wells are filled and you only have a little chocolate left.
4. Put the molds in the fridge for 10 minutes to harden. Warm up the remaining chocolate at 50% power, then look for any thin spots in your wells that need a bit more chocolate. Also, build up the edges and level them as shown in this blog post.
5. Chill the molds for another 10 minutes, then carefully remove the chocolate shell from each well by gently pushing up on the bottom of the well.
6. Add 2 TBS of cocoa mix to each of six of the shells, then add about 10 mini marshmallows mounded up in the middle.
7. Place a small non-stick frying pan over the lowest heat possible, then use the heat to melt the flat edge of one of your top shells. Immediately place it onto a bottom shell and press gently to seal. Repeat until you have six cocoa bombs.
8. Place each bomb in a paper cupcake liner, then melt the 2 oz of chocolate chips in the same way you did above. Add the melted chocolate to a ziplock baggie and cut off a tiny bit of one corner. Drizzle melted chocolate over one bomb, then add sprinkles. Repeat until all six are decorated.
9. Add a bomb to a large mug, then pour 1 1/2 cups of piping hot plant milk over the bomb and watch the magic! Stir to dissolve the chocolate and enjoy!



RASPBERRY CHIP SCONES

INGREDIENTS

Scone Ingredients

- 1 [Freely Vegan Biscuit Mix](#)
- 1 stick (112 g) Vegan Butter (*we use Country Crock sticks*)
- 1 1/4 cups (150 g) Frozen Raspberries
- 3/8 cup (70 g) Mini Chocolate Chips (*we use Enjoy Life*)
- 1 cup (240 g) Plain Vegan Yogurt (*we use Silk soy or almond*)
- 5/8 cup (125 g) Sugar
- 1 tsp Distilled Vinegar
- 1 tsp Vanilla Extract

Icing

- 1/2 cup (60 g) Powdered Sugar
- 1/8 tsp Vanilla Extract
- 2 tsp Plant Milk



DIRECTIONS

1. Keep your raspberries frozen and also place your chocolate chips in the freezer.
2. Line a large baking sheet with parchment paper, then add a piece of waxed paper on top of the parchment.
3. Whisk the yogurt, sugar, vinegar, and vanilla together and place the bowl in the freezer.
4. Add the biscuit mix to a mixing bowl, then cut your stick of butter into 8 pieces and toss them in the mix. Use a sturdy fork to cut the butter into the mix until you only have pea-sized pieces of butter left. Put the bowl in the freezer for 15 minutes. (See photos of how to make, shape, and cut scones at [this link](#).)
5. Get the bowls from the freezer. Scrape all of the yogurt mixture into the biscuit mix, then gently fold together. Put the bowl back in the freezer for another 15 minutes.
6. Scrape the dough onto the waxed paper on your pan. Cover with more waxed paper and press the dough into a 1/2" thick rectangle. Remove the top piece of waxed paper and press the frozen chocolate chips and raspberries into the top of the dough.
7. Using the waxed paper to lift the dough, do a letter fold.
8. Repeat the shaping from steps 6 & 7, then fold the dough in half. Finally, press the dough into an 8.5" circle on the waxed paper. Place your pan in the freezer for 30 minutes. Preheat your oven to 450 degrees while you wait.
9. Slide the dough on the waxed paper onto your table. Cut into 8 equal wedges with a sharp knife. Slide your knife under a wedge to loosen it, then transfer it to the parchment on your pan. Repeat with remaining wedges. Sprinkle each with course sugar.
10. Place your pan in the oven and immediately reduce the temperature to 400 degrees. Bake for 29 to 31 minutes until they are golden brown.
11. Use a spatula to transfer the baked scones to a cooling rack. Cool for 10 minutes, then mix the icing ingredients together and drizzle icing over each scone. Eat while still warm.



SUGAR COOKIE SANDWICH HEARTS



SUGAR COOKIE SANDWICH HEARTS

INGREDIENTS

- 1 **Freely Vegan Sugar Cookie Mix**
- 3/4 cup (170 g) Vegan Butter
(we use Country Crock Sticks)
- 1/3 cup (80 g) Plant Milk (we use soy milk)
- Pink & Red **Gel Food Coloring**
- 1 batch of **Vanilla Buttercream** (leave white)



DIRECTIONS

1. Add half of the cookie mix and the butter to a medium-sized mixing bowl, then beat on medium-low speed for 1 to 1 1/2 minutes, just until the mixture comes together 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. Divide the dough into two equal pieces. Tint one pink and one red. You will need to knead the color in by hand to get the gel color evenly blended. (Regular food coloring will not work as the color fades when the cookies are baked.)
4. Wrap each piece of dough in plastic wrap and chill them in the fridge for at least 2 hours. (If you want to freeze your dough to bake later, wait until after the 2 hour chilling time, then place in a freezer bag. Defrost the dough in the fridge before shaping as directed below.)
5. Preheat your oven to 350 degrees.
6. Line three cookie sheets with parchment paper.
7. Roll one piece of dough to 1/4" thick between two pieces of waxed paper. Use a heart-shaped cookie cutter to cut out hearts. Place each heart on your parchment-lined pans, keeping them 2 inches apart. Gather the scraps and chill them while you cut out the other color dough. Continue until all of your dough has been cut out, including the scraps.
8. Bake cookies for 8 to 12 minutes depending on their size, then place your pan on a cooling rack. (We recommend baking just a few cookies at first to find the optimal baking time for the size of your hearts.) Allow the cookies to cool fully on the baking sheet before frosting.
9. Frost the bottom of one of the cookies, then top with another cookie. Repeat until you have used all of the hearts.



VANILLA BUTTERCREAM

INGREDIENTS

- 5 2/3 cups (1.5 lbs) Powdered Sugar
- scant 1/8 tsp Salt
- 3 sticks (340 g) Vegan Butter
(*we use Country Crock sticks*)
- 3/8 cup (90g) Plant Milk (*we use soy milk*)
- 2 tsp Vanilla Extract



DIRECTIONS

1. Country Crock plant butter sticks make the best buttercream, so we recommend using them for this recipe. You can sub another brand of vegan butter sticks but the results won't be quite as good.
2. Cut the butter sticks into 8 pieces each, then add them to a large mixing bowl. Beat on medium speed until smooth. Scrape down the bowl and beaters.
3. Add the powdered sugar, salt, milk and vanilla to the bowl in that order. Beat on low speed until all the powdered sugar is incorporated. If your buttercream is too thin, add 1/8 cup of powdered sugar and mix again. Repeat if needed. If your buttercream is too thick, add 1/2 tsp of plant milk and mix again. Repeat if needed. Scrape down the bowl and beaters again.
4. Beat on high speed for 1 1/2 to two minutes until light and fluffy. Frost your cookies or cupcakes.
5. To store, cover tightly with plastic wrap, pressing the plastic right onto the frosting. It will keep on the counter for an hour or two as long as your room is no warmer than about 72 degrees. Refrigerate if it will be longer before you use it or if your room is warmer. You can also freeze the buttercream in a ziplock bag and defrost before using. If your buttercream has been chilled, you will need to beat it up again on medium to high speed for a minute to get it fluffy and easy to spread.



PEANUT BUTTER SWIRL BROWNIES



PEANUT BUTTER SWIRL BROWNIES

INGREDIENTS

Brownie Ingredients

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

Peanut Butter Swirl

- 1 1/4 cups (325 g) Crunchy Peanut Butter (*see step 1*)
- 1/2 cup (60 g) Powdered Sugar
- 4 TBS (56 g) Vegan Butter (*we use Earth Balance Spread*)
- 1/8 tsp Salt
- 1 tsp Vanilla Extract



DIRECTIONS

1. Choose a crunchy peanut butter that does not separate at room temperature. We use Jif Natural. If you prefer creamy peanut butter, only use 1 cup (260 g).
2. Melt and cool the vegan butter for the peanut butter swirl.
3. Preheat your oven to 350 degrees and line a 9" x 13" pan with parchment paper.
4. Add all of the peanut butter swirl ingredients to a mixing bowl and beat together with a hand mixer. Set aside.
5. Make brownie batter according to the package directions, then spread it out in the lined 9" x 13" baking pan.
6. Immediately drop dollops of the peanut butter mixture on top of the brownie batter. Use a knife to swirl the peanut butter dollops into the batter. Let stand for 10 minutes before baking.
7. Bake at 350 for 35 to 37 minutes. Place the pan on a cooling rack and allow to cool completely.
8. Place cooled pan in the fridge for 30 minutes before cutting the brownies.
9. Slide the brownies from the pan (still on the parchment) and cut into small squares.
10. Store in an airtight container in the fridge or freeze in a ziplock bag. Allow frozen brownies to defrost at room temperature before serving.



CHERRY HAND PIES

INGREDIENTS

Ingredients

- 1 batch All-Butter Pie Crust
- 21 oz can Cherry Pie Filling (*we use Aldi's brand*)
- Plant Milk for brushing
- Sugar for sprinkling



DIRECTIONS

1. You will need a 4" circle cutter and a 4 1/2" circle cutter to make these hand pies. You can use a cup, jar, lid, or cookie cutter as long as it's the right size. (You can also make paper patterns and cut around them.)
2. Make the pie crust and chill it for 30 minutes. Roll 1/2 of the dough at a time between 2 pieces of waxed paper to 3/16 inch thick. (This is halfway between 1/8" thick and 1/4" thick.)
3. Cut out seven 4 1/2" circles first. Use a 1 1/2" heart cookie cutter to cut hearts out of the center of each circle. Then, combine the scrap hearts with the remaining dough and roll them out together. Cut out seven 4" circles, rerolling the dough as needed.
4. Place the seven smaller circles of dough on a parchment-lined baking sheet. Spread them out evenly, leaving plenty of space between the circles.
5. Divide the pie filling evenly between the seven circles, mounding it up in the centers and leaving a 1/2" border of dough all around the edges. (See photos in [tips.](#))
6. Gently drape a larger circle over the filling on top of one of the smaller circles, then use your fingers to seal the edges of the two pieces of dough together. Crimp the edge with a fork. Repeat with the remaining circles.
7. Brush the top crust of each pie with plant milk and then sprinkle liberally with sugar.
8. Put your pan in the fridge for 30 minutes before baking your pies.
9. Preheat your oven to 425 degrees while your pies are chilling.
10. Bake for 25 to 30 minutes, until the tops are golden brown and the filling is bubbling.
11. Place your pan on a cooling rack and allow the pies to cool for at least 20 minutes before serving.



CUPID'S SWEET & SALTY COOKIES



CUPID'S SWEET & 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) Valentine's Sprinkles
- 3/4 cup (24 g) Broken Wavy Potato Chips
- 3/4 cup (60 g) Broken Pretzel Sticks
- Coarse Sea Salt
- Additional Valentine's Sprinkles



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 the mix is incorporated.
3. Stir in the chocolate chips, the 3 TBS of sprinkles, and the pretzel bits. Then, gently fold in the potato chip pieces.
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 and additional sprinkles 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.
9. Store in an airtight container for up to three days or freeze in a ziplock bag.



RED VELVET DONUTS

INGREDIENTS

Donut Ingredients

- 1 [Freely Vegan Donut Mix](#)
- 2 TBS (11 g) Unsweetened Cocoa Powder
- 5 TBS (70 g) Vegan Butter, melted
(we use *Earth Balance Spread*)
- 3 TBS (45 g) Unsweetened Applesauce
- 1 1/8 cups (270 g) Plant Milk (we use *soy milk*)
- 1 TBS (15 g) Distilled Vinegar
- 1 1/2 tsp Red Food Coloring

Glaze Ingredients

- 2 1/4 cups (270 g) Powdered Sugar
- 1/16 tsp Salt
- 3 TBS (45 g) Plant Milk
- 1/2 tsp Vanilla Extract



DIRECTIONS

1. Preheat your oven to 350 degrees.
2. Spray 2 regular [donut pans](#) (6 wells each) with non-stick spray and set them aside.
3. Add the donut mix and the cocoa powder to a medium-sized mixing bowl, then whisk them together.
4. Make a well in the mix, then add the melted butter, applesauce, milk, vinegar, and food coloring to the well.
5. Whisk together until all of the mix is incorporated. Let stand 10 minutes.
6. Stir down the batter, then spoon it evenly into the 12 donut wells in your prepared pans.
7. Bake for 15 to 17 minutes, until the tops spring back when lightly pressed.
8. Place the pans on a cooling rack and allow to cool for three minutes before gently tipping the donuts out of the pans and onto the rack.
9. Allow the donuts to cool completely before glazing them.
10. Mix all of the glaze ingredients together. Hold a donut from the bottom with one hand and spoon glaze over the top of the donut with your other hand.
11. Sprinkle with sprinkles or donut crumbs before glazing another donut. The top of the glaze will start to dry quickly and your sprinkles or crumbs will not stick once this happens.
12. Allow the glaze to set before serving.



EASY FROSTED BROWNIE HEARTS



EASY FROSTED BROWNIE HEARTS

INGREDIENTS

Brownie Ingredients

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

For Decorating

- 1 batch Vanilla Buttercream
- Assorted Sprinkles and Colored Sugar



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.
2. Slide your cooled brownies out of the pan while still on the parchment paper.
3. Use a heart shaped cookie cutter to cut out as many hearts from the brownies as you can. Save the scraps to eat too!
4. Frost the top of each heart with vanilla buttercream, then decorate with sprinkles or colored sugar. Finish each heart before frosting the next one. The top of the buttercream will start to dry quickly and your sprinkles will not stick once this happens.
5. Serve as soon as all your hearts are decorated.
6. To store: allow the tops of the decorated brownies to dry and harden a bit, then store the brownies in an ziplock bag for up to two days. These brownies also freeze very well. Defrost at room temperature before serving.



ICING FOR DECORATING COOKIES

INGREDIENTS

- 3 cups (360 g) Powdered Sugar
- 1/16 tsp Salt
- 1/4 cup (60 g) Plant Milk
(we use coconut milk as it is white)
- 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 icing before beginning the next cookie. The top of the icing dries quickly and your sprinkles will not stick to the icing unless it is still wet. (See the tips page for photos)
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.



PEANUT BUTTER BLOSSOMS



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 Hearts or 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 heart (or several chocolate chunks) into the top of each cookie. Allow to cool fully on the baking sheet before serving.



RASPBERRY CHEESECAKE BROWNIES

INGREDIENTS

Brownie Ingredients

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

Cheesecake Swirl

- 8 oz Vegan Cream Cheese
(*Tofutti or Go Veggie*)
- 1/2 cup (60 g) Powdered Sugar
- 1 1/2 tsp Vanilla Extract
- 1 cup (120 g) Fresh Raspberries



DIRECTIONS

1. Preheat your oven to 350 degrees and line a 9" x 13" pan with parchment paper.
2. Combine the cream cheese, powdered sugar, and vanilla in a small mixing bowl. Lightly break up the raspberries with a fork, then gently swirl them into the cream cheese mixture. You want distinct red streaks and not pink cream cheese.
3. Make brownie batter according to the package directions, then spread it out in the lined 9" x 13" pan.
4. Immediately drop dollops of the cream cheese mixture on top of the brownie batter. Use a knife to swirl the dollops into the batter. Let stand for 10 minutes before baking.
5. Bake at 350 for 37 to 39 minutes. Place pan on a cooling rack and allow to cool completely.
6. Place cooled pan in the fridge for 30 minutes before cutting the brownies.
7. Slide the brownies from the pan (still on the parchment) and cut into small squares.
8. Store leftover brownies in an airtight container in the fridge or freeze in a ziplock bag. Allow frozen brownies to defrost at room temperature before serving.



VALENTINE'S CHOCOLATE CUPCAKES



VALENTINE'S CHOCOLATE CUPCAKES

INGREDIENTS

Cupcake Ingredients

- 1 [Freely Vegan Chocolate Cake Mix](#)
- 3/4 cup + 1 TBS (184 g) Vegan Butter
(we use Earth Balance Spread)
- 1/2 cup (120 g) Unsweetened Applesauce
- 2 TBS (30 g) Distilled Vinegar
- 2 1/2 cups (600 g) Plant Milk (we use soy milk)

For Decorating

- 1 batch [Chocolate Buttercream](#)
- 24 ripe Strawberries
- 12 oz Chocolate Chips

DIRECTIONS

1. Line a 9" x 13" pan with waxed paper.
2. 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.
3. Spread the melted chocolate out evenly on top of the waxed paper in your pan.
4. Allow the chocolate to cool enough to get firm but not hard. Slide the chocolate sheet out of the pan still on the waxed paper. Use a 2" heart cookie cutter to cut out 24 hearts from the chocolate sheet. Place the hearts on a new piece of waxed paper as you cut them. Allow the hearts to fully harden.
5. Wash and thoroughly dry the strawberries.
6. Prepare 24 chocolate cupcakes according to the directions on the cake mix.
7. Make a batch of chocolate buttercream.
8. Pipe chocolate buttercream onto six of the cupcakes, then press a strawberry and a chocolate heart into the top of the buttercream on the six piped cupcakes. Repeat until all the cupcakes are decorated. Serve immediately, or store in an airtight container for up to 6 hours.
9. If you need to make these ahead, do not add the strawberries and hearts. Freeze the frosted cupcakes uncovered on a baking sheet, then cover loosely and store frozen for up to one week. Defrost at room temperature until the buttercream has softened. Prepare your chocolate hearts and strawberries while the cupcakes defrost, then decorate as directed above.





CHOCOLATE BUTTERCREAM

INGREDIENTS

- 5 2/3 cups (1.5 lbs) Powdered Sugar
- scant 1/8 tsp Salt
- 3 sticks (340 g) Vegan Butter
(*we use Country Crock sticks*)
- 1 cup (90 g) Unsweetened Cocoa Powder
- 1/2 cup (120 g) Plant Milk (*we use soy milk*)
- 1/2 tsp Instant Coffee
- 4 tsp (20 g) Vanilla Extract



DIRECTIONS

1. Country Crock plant butter sticks make the best buttercream, so we recommend using them for this recipe. You can sub another brand of vegan butter sticks but the results won't be quite as good.
2. Cut the butter sticks into 8 pieces each, then add them to a large mixing bowl. Beat on medium speed until smooth. Add the cocoa powder and mix until it's fully incorporated. Scrape down the bowl and beaters.
3. Combine the milk, instant coffee, and vanilla in a small bowl. Mix until the coffee has dissolved.
4. Add the powdered sugar, salt, and milk mixture to the bowl in that order. Beat on low speed until all the powdered sugar is incorporated. If your buttercream is too thin, add 1/8 cup of powdered sugar and mix again. Repeat if needed. If your buttercream is too thick, add 1/2 tsp of plant milk and mix again. Repeat if needed. Scrape down the bowl and beaters again.
5. Beat on high speed for 1 1/2 to 2 minutes until light and fluffy. Frost your cookies or cupcakes.
6. To store, cover tightly with plastic wrap, pressing the plastic right onto the frosting. It will keep on the counter for an hour or two as long as your room is no warmer than about 72 degrees. Refrigerate if it will be longer before you use it or if your room is warmer. You can also freeze the buttercream in a ziplock bag and defrost before using. If your buttercream has been chilled, you will need to beat it up again on medium to high speed for a minute to get it fluffy and easy to spread.



DOUBLE HEART SUGAR COOKIES



DOUBLE HEART SUGAR COOKIES

INGREDIENTS

- 1 **Freely Vegan Sugar Cookie Mix**
- 3/4 cup (170 g) Vegan Butter
(we use Country Crock Sticks)
- 1/3 cup (80 g) Plant Milk (we use soy milk)
- Pink & Red **Gel Food Coloring**
- Sugar for sprinkling
- 1/4 batch of **Icing** (leave white)



DIRECTIONS

1. Prepare the sugar cookie dough according to the package directions.
2. Divide the dough into three equal pieces. Leave one plain, tint one pink, and tint the last one red. You will need to knead the color in by hand to get the gel color evenly blended. (Regular food coloring will not work as the color fades when the cookies are baked.)
3. Wrap each piece of dough in plastic wrap and chill them in the fridge for at least 2 hours. (If you want to freeze your dough to bake later, wait until after the 2 hour chilling time, then place in a freezer bag. Defrost the dough in the fridge before shaping as directed below.)
4. Line three cookie sheets with parchment paper.
5. Roll one piece of dough to 1/4" thick between two pieces of waxed paper. Use a 3" heart-shaped cookie cutter to cut out hearts. Place each heart on one of your parchment-lined pans, keeping them two to three inches apart. Use a 1 1/2" cutter to cut out the center of each larger heart and save these little hearts on a piece of waxed paper. Gather the scraps and chill them while you cut out another color dough. Continue until all of your dough has been cut out, including scraps.
6. Place a contrasting color small heart into the center of each larger heart to create two-toned hearts. Sprinkle each heart with sugar, then place your pans in the fridge for 20 minutes before baking the cookies.
7. Preheat your oven to 350 degrees Fahrenheit while you wait for assembled hearts to chill.
8. Bake one pan of cookies at a time for 11 minutes, then place your pan on a cooling rack. Allow to cool fully on the baking sheet before icing. Drizzle lightly with cookie icing and allow the icing to dry before serving.



CHOCOLATE BLOSSOMS

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*)
- Valentine's Sprinkles (or colored sugar)
- 48 [Vegan Chocolate Hearts or 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 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 heart (or several chocolate chunks) into the top of each cookie. Allow to cool fully on the baking sheet before serving.



RED VELVET CUPCAKES



RED VELVET CUPCAKES

INGREDIENTS

- 1 [Freely Vegan Yellow Cake Mix](#)
- 1/3 cup (30 g) Unsweetened Cocoa Powder
- 3/4 cup + 1 TBS (184 g) Vegan Butter
(we use *Earth Balance Spread*)
- scant 1/2 cup (110 g) Unsweetened Applesauce
- 2 1/2 cups (600 g) Plant Milk (we use *soy milk*)
- 2 TBS (30 g) Distilled Vinegar
- 4 tsp (20 g) Red Food Coloring
- 1 batch [Vanilla Buttercream](#)



DIRECTIONS

1. Add 1/2 of the cake mix and the cocoa powder to a large mixing bowl.
2. Mix the milk, vinegar and red food coloring together.
3. The mixing and baking directions are identical for red velvet cake and yellow cake, so you will prepare 24 cupcakes according to the package directions on the cake mix. The only differences between the two kinds of cake are that you added cocoa to the cake mix, added color to the “buttermilk”, and are increasing the amount of applesauce.
4. Make a batch of vanilla buttercream.
5. Allow the cupcakes to cool completely before frosting them.
6. Pipe buttercream onto six cupcakes at a time, then sprinkle with sprinkles or cake crumbs before frosting another six cupcakes. The top of the buttercream will start to dry quickly and your sprinkles or crumbs will not stick once this happens. (We usually take one or two cupcakes to make crumbs for the rest, but this is up to you!)
7. Store any leftover cupcakes in an airtight container for up to one day, or freeze them and defrost at 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 if you're not gluten free)
- 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.



CHOCOLATE CHERRY COOKIES



CHOCOLATE CHERRY 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)
- 48 Maraschino Cherries
- 4 oz Chocolate Chips
- 4 oz Vegan White Chocolate Chips



DIRECTIONS

1. Drain your maraschino cherries and place them on a couple of plates that are lined with several paper towels. Let them dry out for at least three hours and preferably overnight.
2. 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.
3. Beat in the milk, then add the rest of the cookie mix and beat on low speed until the mix is incorporated.
4. Cover your dough and chill in the fridge for at least 2 hours. (If you want to freeze your dough to bake later, wait until after the 2 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 directed below.)
5. Shape your dough into 48 equal-sized balls. Place the balls on a baking tray that is lined with waxed paper. Use your pinky finger to make a well in the top of each dough ball. Press a dried cherry into each well. 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 drizzling with chocolate.
9. Drizzle the cooled cookies first with melted chocolate, then with melted white chocolate. (See the tips page for directions for melting chocolate!) Allow the chocolate drizzle to fully harden before serving.



CHOCOLATE HEARTS OR KISSES

INGREDIENTS

Equipment

- 3 Silicone Chocolate Hearts or Kisses Molds
- Ziplock Baggie (quart size)

Ingredients

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



DIRECTIONS

1. We use these molds for hearts and these molds for kisses. The hearts are larger than the kisses so we only fill them 2/3 to 3/4 full. You will get about 45 hearts that way so they are still bigger than the kisses (you get 75 kisses from 12 oz of chocolate), but we don't mind that!
2. 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 bubbles.
3. Transfer the melted chocolate to the ziplock bag. Press out the air and seal the bag.
4. 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.
5. 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 2/3 to 3/4 full for hearts, and almost nearly full for kisses. 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.
6. 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!
7. Let the chocolate harden fully before removing the kisses from the molds.



TIPS & TECHNIQUES

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- If you have a digital kitchen scale, use it! You will always get better baking results when you weigh your ingredients.
 - If a link is given to photos, be sure to click it and look at the steps. Some shaping techniques cannot be adequately conveyed with words alone.
 - 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 and [Country Crock sticks](#) for the butter in this ebook. You can use another brand, but be sure it is also a spread or stick as directed and that it contains 10 or 11 grams of fat per 1 TBS (14 g), or your recipe may not turn out properly.
 - Not all plant milks are the same. We recommend Silk Original Soymilk, Ripple, Bolthouse, or any other high-protein plant milk with at least 8 g of protein per cup.
 - Not all vegan cream cheese is the same. We have tested the cream cheese recipes in this ebook with both [Tofutti](#) and [Go Veggie](#) brands. Others do not always work properly when baked.
 - We recommend using a silver-colored half-sheet pan (18 x 12 inches) for baking cookies and pies. 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 pans, even if you are using a non-stick pans. 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.
 - Fill your muffin tins equally and shape your cookie dough into equal sized dough balls. If you have some that are smaller and some larger, they will not bake evenly.
 - 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.
 - Follow the recommended chilling times in each recipe. Baking too soon will result in your cookies, scones, or pies 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.

Continued on next page →



TIPS & TECHNIQUES

•Be sure to leave a border of dough when making hand pies. You need room to seal the crust so your filling stays put.



•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 iced cookies for at least 3 hours. Also, we recommend placing a piece of waxed paper between cookie layers to keep them separated.