

You Bake 'em!™

Vegan Treats

Baking Instructions



For Vegan Treats you will need:

- 4 oz applesauce
- 2 spoons chunky peanut butter (may omit)
- Water

Optional:

- 1/4 cup Soy or Almond milk



Easy to bake; please read through instructions first.

Directions: Preheat oven to 325°F

1. Pour flour mixture into a large mixing bowl. Do not add extra packet of flour at this time.



2. In a separate bowl, empty the packet of Egg Replacer, and mix together with 3 Tbsp. warm water.



3. Beat the Egg Replacer mixture, applesauce and, if desired, 1 to 2 large spoonfuls of peanut butter into the flour mixture. Soften the peanut butter slightly, in microwave or double boiler, to help with the mixing.



4. If necessary (every peanut butter is different), **gradually** add up to 1/4 cup cool water (or substitute soy or almond milk), mixing thoroughly until the dough holds together but is not sticky (use your hands, before you add more liquid, to really mix the dough. You may not need more.)



Remember, you can always add more liquid but it's tough to take it out.

A separate packet of extra Whole Wheat flour is included in case you need to add some.



5. Pinch 1/2 rounded teaspoons of dough and roll or shape into balls; place about 1" apart on ungreased baking sheet. For best results, use parchment paper.



6. Using a fork, press down gently on the tops. If desired, brush with water, or for non-vegans a mixture of egg plus 2 Tbsp water.

Note: for thumb-print cookies, press down gently in the center.



7. Bake for 45-55 minutes (depending on your oven) until golden brown. Turn off the oven and leave overnight to harden. If desired, frost when cool.



Store in an airtight container; refrigerate if not eaten within one week.

Makes 4-5 dozen cookies.

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Topping Suggestions

Gluten Free Icing:

1-1/2 tsp meringue powder

½ cup confectioners' sugar (double check ingredients; most are G-F)

1 to 1-1/2 Tbsp warm water

Beat with mixer until it forms stiff peaks. This sometimes hardens quickly, so try making several smaller batches or using other toppings.

Here are some natural additives to give your frosting some color:

Red/Pink: The easiest colors to make. Try beets, raspberries or pomegranate juice. The more you add, the redder it gets.

Blue: More difficult to achieve, but try blueberries or purple grape juice.

Yellow: Boiled and strained carrots. Turmeric (just a touch); spices will more strongly impact the flavor.

Brown: **Carob** powder (do **not** use cocoa)

Melt or microwave some **Carob** chips; add a bit of water to thin, but not too much. Drizzle over cookies; top with chopped peanuts if desired.

For best results, keep frosted cookies cool, so they don't melt and stick together!



**NOTE: NEVER, EVER USE
REAL CHOCOLATE OR
SUBSTITUTE CHOCOLATE OR
COCO FOR CAROB POWDER
OR CAROB CHIPS!!!**

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