A black and white cow with horns and a speech bubble. The cow is looking towards the right. The speech bubble contains the text: "SEE, IT WORKS WITHOUT MY BABIES MILK!".

SEE, IT WORKS
WITHOUT MY BABIES
MILK!

VEGAN CHRISTMAS BAKERY

BECAUSE LOVE TASTES BETTER...



VEGAN CHRISTMAS BAKERY

Did you ever think trying to bake your Christmas cookies completely without animal products? Yes it is possible and you will be surprised - they can taste amazing! I say „they can“ because not being used to bake vegan, can also end in a mess... ;o)

My super mom has created some recipes that are really delicious, and I am happy to share them with you, supporting you in trying something new.

Of course, you can adapt the recipes to your liking, for example, by using a different sweetener instead of regular sugar, or substituting margarine with another fat (like coconut oil). What you need to keep in mind when changing the recipes is that the taste and consistency of the dough may change. For example, coconut oil will harden once cooled, while margarine tends to stay softer.

Just experiment and have fun with it! And if something doesn't turn out quite right, check out the very last recipe in this PDF. You'll be surprised by what you can do with a cookie that didn't quite go as planned – I call it „sustainable improvements“ ;o) - So, if things don't go exactly how you imagined, don't worry—I've already prepared a cool plan for you!

Now, have fun baking cookies—and especially enjoy eating them!

ORANGE HEARTS

INGREDIENTS

- 300 g flour
- 100 g powdered sugar
- 2 packets of vanilla sugar or 1 vanilla pod
- 1 pinch of salt
- 200 g margarine (you can also use coconut oil or rapeseed oil, though the cookies will be slightly different)
- 100 g almonds, grated
- Zest of one orange or orange marmalade for the filling
- 1-3 tbsp soy milk

INSTRUCTIONS

Sift the flour onto the work surface, add all the other ingredients, and knead into a dough. If necessary, add 1-3 tbsp of soy milk to make sure the dough isn't too crumbly and sticks together well. Let it chill in the fridge for 1-2 hours (use the free natural fridge service—your terrace or balcony, it doesn't require energy).

Roll out the dough, cut out heart shapes, and bake at 175-180°C for 12-15 minutes. Once cooled, spread marmalade on one cookie, place a second cookie on top, and coat with lemon or orange glaze (see below).



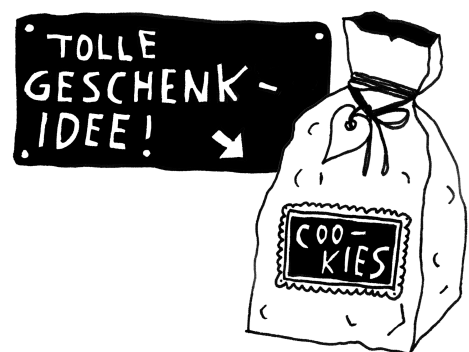
LEMON/ORANGE GLAZE

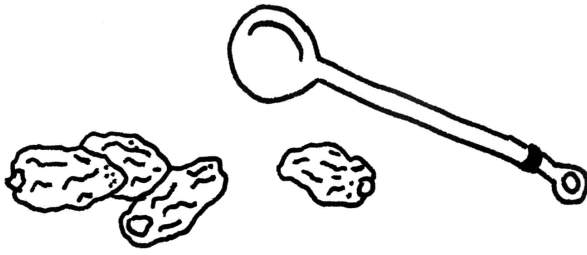
INGREDIENTS

- About 100-150 g powdered sugar
- Lemon juice or orange juice

INSTRUCTIONS

Mix the ingredients together and stir in a hot water bath until a creamy consistency forms.





- 2 tbsp ice-cold water
- 1 bar of vegan chocolate (optional)

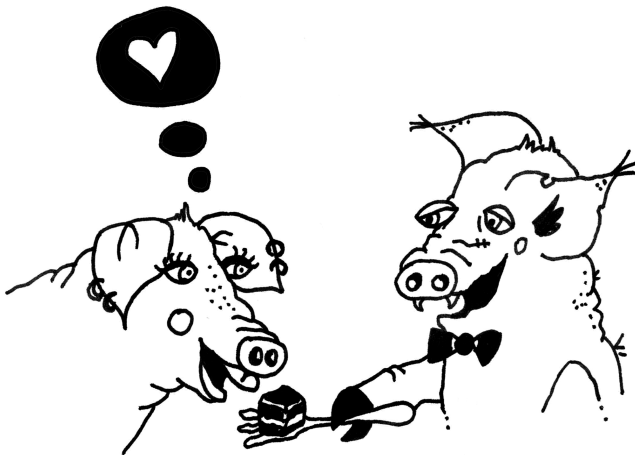
SNOWFLAKES

INGREDIENTS

- 250 g margarine
- 100 g powdered sugar (plus a little extra for decoration)
- 3 packets of vanilla sugar (or 1 vanilla pod)
- 120 g flour
- 250 g potato starch

INSTRUCTIONS

Cream the margarine, powdered sugar, and vanilla until fluffy. Sift in the flour and potato starch, then add the ice-cold water. Chill the dough for 10-15 minutes. Form small balls about the size of a cherry and gently press them with a fork to create a light stripe pattern. Place them on a baking sheet and bake at 170-180°C for about 8 minutes, until they are lightly golden. While still hot, sprinkle with powdered sugar. If you have vegan chocolate, melt it and dip half of each cookie in the chocolate. It's a delicious extra touch!



SPECULATIUS

INGREDIENTS

- 200 g spelt flour
- 100 g plant-based margarine
- 75 g brown sugar
- 1 tsp vanilla sugar
- 2 tbsp plant-based milk
- 1 pinch of salt
- 1 tsp cinnamon
- 1 tsp ground cloves
- 1 tsp cardamom
- ½ tsp freshly grated nutmeg

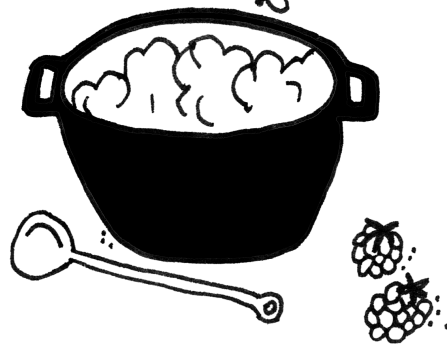
INTRODUCTIONS

Mix all the dry ingredients well. Place the margarine in a warm water bath to soften, then add it along with the plant-based milk to the mixture. Knead everything together until smooth and let the dough rest in the fridge for about 30 minutes (or, for a natural energy-saving option, place it outside if the weather allows). Preheat the oven to 175°C (350°F). Roll out the dough on parchment paper to a thin layer, cut out the cookies using your desired cookie cutter, and place them on a baking sheet. Bake for about 8-10 minutes, until they are lightly golden around the edges.

WALNUT COINS

INGREDIENTS

- 300 g flour
- 180 g sugar
- 200 g margarine
- 150 g grated walnuts (you can also use other nuts)
- 1 packet of vanilla sugar (or 1 vanilla pod)
- 1 pinch of salt
- 1 tsp rum
- 1 pinch of cinnamon
- 1-2 tbsp soy milk
- Apricot or raspberry jam for filling
- Optional: sprinkles or chocolate glaze for decoration



INTRODUCTIONS

First, mix all the dry ingredients well while softening the margarine in a warm water bath. Add all the liquid ingredients to the dry mixture and knead it into a dough. Let the dough chill for about 1 hour.

Roll the dough out thinly, cut out circles with a round cookie cutter, and bake at about 170-180°C (340-350°F) for 6-7 minutes.

Once the cookies have cooled, spread half of them with apricot or raspberry jam, and, if desired, decorate with sprinkles or a chocolate glaze.

CHOCOLATE CHIP COOKIES WITH NUTS

INGREDIENTS

- 120 g dark vegan chocolate (or chocolate chips)
- 50 g favorite nuts (hazelnuts, peanuts, etc.)
- 300 g spelt flour
- 2 tsp baking powder
- 1 pinch of fine salt
- 1 pinch of coarse salt
- 80 g raw sugar
- 70 ml plant-based drink (oat milk is the most sustainable)
- 1 vanilla pod (seeds or powder)
- 110 g coconut oil (or plant-based margarine)
- A little oil for greasing the baking sheets

INSTRUCTIONS

Chop the chocolate and nuts into coarse pieces. In a bowl, mix the dry ingredients (flour, baking powder, fine salt, raw sugar, and vanilla powder) well. Melt the coconut oil in a warm water bath, then add the plant-based drink and mix gently. Add the wet ingredients to the dry mixture and stir until you have a smooth dough. Fold in the chopped chocolate pieces and nuts at the end.

Preheat the oven to 180°C (350°F) with top and bottom heat. Grease two baking sheets. Shape the dough into small balls and place them with some space between them on the greased sheets. Lightly flatten the dough balls, sprinkle with coarse salt, and bake for about 15 minutes.



GOOD MOOD POWER BALLS

INGREDIENTS

- 100 g soft dates, pitted
- 120 g peanuts
- 1 pinch of salt
- Chocolate or shredded coconut for decoration (optional)

INSTRUCTIONS

Chop the dates into small pieces and mash them with a fork as best as you can until you have a sticky mixture. Blend 100 g of the peanuts in a mixer until finely ground, but not yet into peanut butter. Briefly blend or chop the remaining peanuts into coarse pieces.

Mix all the ingredients together and knead well. Form small balls and refrigerate for 1-2 hours. If desired, dip the balls in melted chocolate and decorate with shredded coconut.



WALNUT OATMEAL COOKIES

INGREDIENTS

- 200 g ground walnuts
- 75 g rolled oats
- 50 g flour
- 1 heaping tsp baking powder
- 1 packet of vanilla sugar or 1 vanilla pod
- 1 tsp grated orange zest
- 125 g sugar
- 125 g plant-based margarine

INTRODUCTIONS

Mix the ground walnuts with the oats, flour, sugar, baking powder, vanilla sugar, and orange zest. In a separate bowl, cream the sugar and plant-based margarine together (you can do this in a lightly warm water bath, but don't let the margarine melt too much). Add the dry ingredients to the margarine mixture and knead everything into a dough.

Preheat the oven to 170°C (340°F) with top and bottom heat. Line baking sheets with parchment paper and form small mounds or balls, leaving enough space between them on the sheet, as the cookies will spread while baking.

Bake for 10-12 minutes.

A recipe didn't turn out right?

Don't panic, there's ALWAYS a solution!

Let me share something important that I've learned in my life, often through some tough lessons:

HAPPY ARE THOSE WHO DON'T PANIC OVER EVERY LITTLE THING!!

("Every little thing" can mean whatever you want it to. A cookie gone wrong might be enough to send you over the edge, or it could be something much bigger that gets you boiling. Believe me, I've been there too. When I'm not centered, a molehill can quickly be seen as a mountain...)

So, as I said, YOU decide how quickly you're going to lose it!

There's a solution for EVERYTHING. Always. Sometimes, we're just too caught up in playing the victim to see the solutions...



For cookies that didn't quite work out, the solution is usually much simpler than for many other things. My tip, though, remains the same:

Train your brain to focus on solutions! When you do, even tricky things, beyond Christmas cookies, suddenly get easier...

Alright, enough of my personal growth talk for today—back to the important stuff: COOKIES!

"LUCK-IN-MISFORTUNE" LOLLIEPOPS - the easiest recipe ever...

INGREDIENTS

- "Failed" cookies, muffins, or cakes (too dry, too moist, too crumbly, fallen apart—whatever the reason)
- Nut butter of your choice (e.g., peanut, cashew, almond...)
- Optional toppings of your choice (vegan chocolate of any kind, chia seeds, chopped pistachios, shredded coconut, aronia berry powder, etc.)



INTRODUCTIONS

Take your "failed" baked goods and crumble them up into small pieces. Mix in your chosen nut butter until you have a dough-like consistency. You want it to be sticky enough to hold together when shaped into balls. Shape the mixture into little balls and place them on a tray lined with parchment paper. For a finishing touch, dip them in melted vegan chocolate or/ and roll them in your chosen toppings (e.g., chia seeds, chopped pistachios, or coconut flakes). Refrigerate for about 1-2 hours to set, then enjoy your unexpectedly delicious "lucky" treats! These little lolliepops are a perfect way to transform baking mishaps into something sweet and satisfying. Plus, you get to feel extra clever and resourceful!

MERRY CHRISTMAS!!
Maggy