

Ferndale Vegans Collaborative Receipt Book

Share receipts you either used during our potlucks, you happened to rave about at a recent meetup, or just anything you think is tasty. 😊

Use **Heading 1** for the receipt title and then format your receipt as you please.

Baked Seitan

Very easy and tasty seitan. Can be enjoyed as is, on a sandwich, in a stew, or pretty much anywhere else.

Ingredients

- 2 cups wheat gluten
- 1 cup nutritional yeast flakes
- 1 teaspoon cumin
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 teaspoon smoked paprika
- 1 ½ teaspoons sage

- 2 cups vegetable broth
- 2 tablespoons soy sauce
- 2 tablespoons olive oil

Instructions

1. Preheat the oven to 325 degrees Fahrenheit.
2. Mix all the dry ingredients in a bowl with a fork.
3. Add wet ingredients and mix well, stirring to combine into a dough. Turn dough out onto the counter and knead for several minutes.
4. Shape dough into a log and wrap in parchment paper and aluminium foil. Bake for 90 minutes directly on the oven rack, turning once halfway through baking. Let cool and enjoy!