

Sugar Cookies

Ingredients

1 egg replacer
1/4 cup water
1 cup granulated sugar, divided
2/3 cup oil
1 tablespoon vanilla extract
2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
vegan margarine

Instructions

1. Preheat oven to 350 degrees Fahrenheit. In a small bowl, combine your egg replacer and water; whisk very briskly until you get a foamy mixture.
2. In a bowl, combine your "egg" mixture, 3/4 cup sugar, oil, vanilla extract; beat together with an electric mixer. Sift in your flour, baking powder and salt; beat until dough is well mixed.
3. Roll your dough into about 24 balls. Place 12 evenly spaced balls on a cookie sheet.
4. Pour 1/4 sugar on a plate. Dip a paper towel into your margarine and rub it on the outside bottom of a flat cup, then dip the cup into your sugar and use it to smash each dough ball until it is about 1/4 inch thick. Repeat for second tray of cookies.
5. Bake in oven for 8 to 10 minutes. Cool before serving. Frost with Pillsbury's Vanilla Frosting or make cookie sandwiches.

Doom Fudge Brownies

Ingredients:

- 2 cups all-purpose white flour
- 2 cups sugar
- 1 cup cocoa
- 1 teaspoon baking powder
- 1 1/4 teaspoons salt
- 1 cup water
- 1 1/4 cups oil
- 1 tablespoon vanilla
- 1 egg replacer

Directions:

- Preheat oven to 350. Grease a 9x13 cake pan.
- Mix all the dry stuff. Add all the wet stuff. Mix well.
- Pour batter into pan. Bake for about 30 minutes, or until a toothpick in the center comes out a little gooey. DO NOT OVERBAKE. If the toothpick comes out clean, it's too late.

Vegan Puppy Chow

Ingredients:

1 c semi-sweet vegan chocolate chips
1/2 c creamy peanut butter
1/4 c vegan margarine
9 c rice cereal squares
1 tsp vanilla
1 1/2 c powdered sugar

Instructions:

1. Combine the chocolate chips, peanut butter, and vegan margarine in a microwave-safe bowl and heat for about 1 minute, or until melted. Add vanilla.
2. Place the cereal squares in a large container and pour in the chocolate mixture. Stir gently until all the squares are coated.
3. Add the powdered sugar to the container and seal with a lid. Shake gently until the sugar has coated all the squares.
4. Place in the freezer for 30 minutes, or until the chocolate hardens. Once solidified, store in the refrigerator. (We totally ignored this entire step).

No Bake Peanut Butter Chocolate Oat Cookies

Ingredients:

1/2 c vegan margarine
2 c sugar (white or brown)
1/2 c water or nondairy milk
4 tbs cocoa powder
1/2 c creamy peanut butter
1/2 tsp vanilla extract
3 c quick cooking oats

Instructions:

1. Line cookie sheet with wax or parchment paper.
2. In a large pot, bring margarine, sugar, water/milk, and cocoa to a boil stirring constantly. Let boil for 1 minute, until mixture is completely melted. Do not boil over.
3. Take mixture off heat and stir in oats, peanut butter and vanilla.
4. Drop teaspoonfuls of the mixture onto the prepared cookie sheet and allow it to cool. When cool, turn cookies over to dry the bottoms.

Oreo Cupcakes

Ingredients

1 box chocolate or vanilla cake mix
Oil, egg replacer, or whatever the box tells you!
Oreos
Pillsbury vanilla or chocolate frosting

Instructions

1. Follow instructions on the box, pouring batter into cupcake wrapper - lined tray less than half way. Add an Oreo into each cupcake hole and then top with more batter. Bake according to the directions. Frost and top!

Chocolate Chip Cookies

Ingredients:

- 1 cup butter, softened
- ½ cup sugar
- 1½ cup packed brown sugar
- 2 egg replacers
- 2 tsp. vanilla extract
- 2¾ cups all-purpose flour
- ¾ tsp. smallish-medium coarse sea salt
- 1 tsp. baking soda
- 1½ tsp. baking powder
- 2¼ cups semi-sweet chocolate chips

Instructions

1. Preheat oven to 360 degrees. Cream butter, sugar, and brown sugar until it is nice and fluffy (approx. 3 minutes on medium-high speed). Add both eggs and vanilla and beat for an additional 2 minutes. Add baking soda, baking powder, salt, and flour until cookie batter is fully incorporated. Finally add chocolate chips until well distributed. The cookie batter should be somewhat thick.
2. Drop about 2 tablespoons of dough or use a medium cookie scoop and plop the batter onto a baking sheet lined with parchment paper. Bake for 12-14 minutes until the edges are nice and golden brown. Remove from heat and allow the cookies to stay on the cookie sheet for an additional 2 minutes.

Cookie Dough Pretzel Sandwiches

Ingredients

2.5 cups flour
1 cup sugar or brown sugar
1 cup oil
.25+ cup cocoa powder
.25+ cup cinnamon
.25+ cup vanilla extract
1 tsp salt
1 bag pretzels (preferably waffle/squares, but circles or regular shape will work too)
chocolate chips

Instructions

1. Combine all cookie dough ingredients and place spoonfuls in between two pretzels to create sandwiches.
2. Refrigerate these sandwiches and then drizzle melted chocolate onto them.
3. Allow chocolate to set. Chill in refrigerator or freezer.