

Hannah's Recipes

Cookies, cakes, breads another assorted baked deliciousness



Culled from different sources all across the Interwebz, namely PeTA2, Veg Cooking, Choose Veg, The Post-Punk Kitchen and Vegan Connection, these are recipes for yummy baked goods that I either like or think I will like.

And since all of the recipes are vegan, I sprinkled pictures of my favorite vegan throughout. Baked Goods + Hot Boy = WIN!

Davey approves; just look at that face!

Vegan Brownies From Mix

1 package brownie mix
2 oz (or 1/2 cup) silken tofu
1 cup water
1/2 cup unsweetened applesauce

Whip the tofu in the blender until smooth with no lumps.

Mix the apple sauce and water with the tofu in blender.

Add mixture to brownie mix in large bowl.

Bake according to package instructions.

Makes about 20

Sweet Potato Biscuits

1 cup cooked sweet potato
1 cup Gold Medal All-Purpose Flour
1 Tbsp baking powder
1/4 tsp baking soda
1 tsp table salt
4 tsp vegetable oil

Mash the sweet potatoes well in a large bowl.

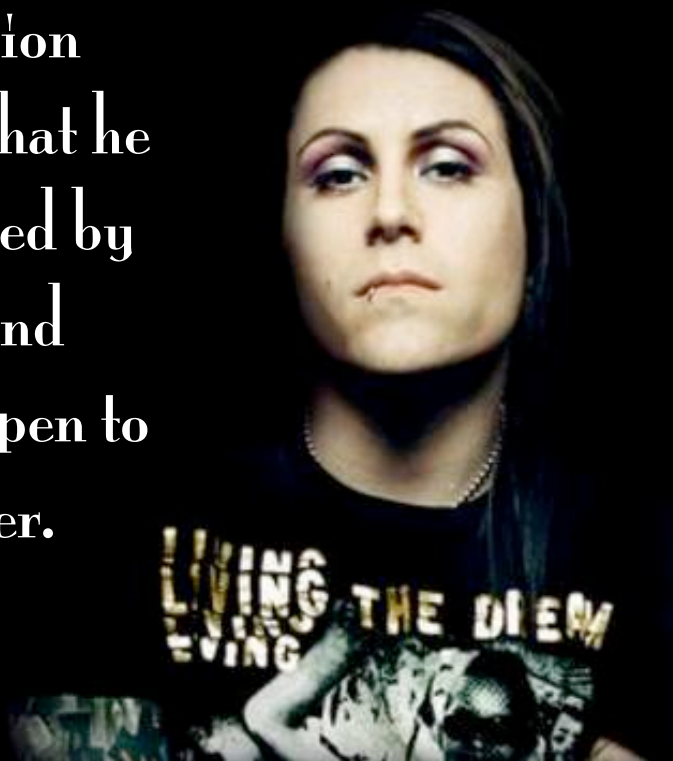
Add the dry ingredients and the oil. Mix well.

Using your hands, form into 6 biscuits.

Bake for 15 to 25 minutes at 375F.

Makes one dozen

His expression
would imply that he
is not overjoyed by
brownies and
biscuits. I happen to
know better.



Southern Biscuits

2 cups unbleached all purpose flour
1 Tbsp. baking powder
1/2 tsp. salt
4 Tbsp. cold margarine
3/4 cup cold soy milk

Preheat the oven to 450°F.

Put all the ingredients into a bowl. Using a pastry cutter or a fork, blend the margarine into the dry ingredients until the mixture breaks down into fine particles.

Add the soy milk and stir until the particles cling together. Turn out onto a floured bread board or countertop and knead for 1 to 2 minutes or until the dough is smooth.

Add more flour as needed if the dough is sticky.

Roll the dough out to about a 1/2-inch thickness. Cut into rounds (a drinking glass works well), place on an ungreased cookie sheet, and bake for 12 to 15 minutes. Serve hot.

Makes 12 biscuits

Vegan Banana Bread

3/4 cup silken tofu
1 cup of sugar
1/4 cup apple sauce
1 tsp. vanilla
1 cup ripe bananas, mashed
2 cups whole wheat flour (or any other flour)
1/2 tsp. baking soda
1/2 tsp. baking powder
1/4 tsp. salt
3/4 cup walnut pieces

Preheat the oven to 350°F.

Blend the tofu in a blender until smooth and creamy. Pour into a mixing bowl and beat in the sugar, oil, vanilla, and bananas.

In a different bowl, mix together the flour, baking soda, baking powder and salt. Beat everything together, then fold in the walnuts. Pour into an oiled or greased loaf pan.

Bake for about 1 hour.

Makes 6-8 servings

Vegan Cornbread

2 cups self-rising cornmeal (try Tendabake brand)

1 1/4 cups soy milk

1 tbsp ground flax seed

3 tbsp water

1/4 cup vegan vegetable shortening or margarine

Preheat the oven to 400°F. Grease a small casserole dish.

In a large bowl, mix all the ingredients until smooth.

Pour into the casserole dish and bake for 25 to 30 minutes.

Makes 8 servings

Chocolate Chip Cookies

2 3/4 cup flour

1 tsp. salt

1 tsp. baking soda

1 cup margarine

3/4 cup brown sugar

3/4 cup sugar

1 tsp. vanilla

2 tbsp ground flax seed

6 tbsp water

12 oz. semi-sweet chocolate chips

Preheat the oven to 350 degrees F.

In a medium bowl, mix together the flour, salt, and baking soda.

In a large bowl, cream together the margarine, brown sugar, sugar, vanilla, and egg replacer mixture. Stir in the flour mixture and mix well. Add the chocolate chips and mix.

Drop the dough by spoonfuls onto a lightly oiled cookie sheet and bake for 8 to 10 minutes. Cool on a wire rack.

Makes approximately 40 cookies



Yes, love, these are totally worth getting out of bed for. Trust me. Or, you know, I could join you. Whichever.

Pumpkin-Spice Muffins

2 cups whole-wheat pastry flour
1 Tbsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 cup sugar or substitute sweetener
1 15-oz. can solid-pack pumpkin
1/2 cup water

Preheat the oven to 375°F and lightly oil a muffin pan.

In a large bowl, mix the flour, baking powder, baking soda, salt, cinnamon, nutmeg, and sugar. Add the pumpkin, water, and raisins and stir until just mixed.

Spoon into the muffin pan, filling each cup to the top.

Bake for 25 to 30 minutes, or until the tops bounce back when lightly pressed.

Remove from the oven and let stand for 1 to 2 minutes, then remove from the pan.

When cool, store in an airtight container.

Makes 1 dozen muffins

Simple Sugar Cookies

1 1/2 cups flour
1/2 cup sugar
1/2 tsp. baking soda
1/2 tsp. salt
1/2 cup apple sauce
1 Tbsp. vanilla
1 Tbsp. maple syrup
1 Tbsp. ground flax seed
3 Tbsp. water
Cinnamon and sugar, to coat

Mix the dry ingredients in a bowl.

Mix the wet ingredients in a measuring cup (make sure they're blended well).

Stir the wet ingredients into the dry ingredients. Using your hands, form the dough into a big ball. (If it sticks together well, then it's the right consistency. If not, add a bit of water and mix it well.) Form the dough into cookie-sized balls and roll them into the cinnamon-sugar mixture.

Place on an ungreased cookie sheet. Flatten each ball a little bit.

Bake at 375°F degrees for about 7 minutes.

Makes about 18 cookies

Sweet Potato and Maple Muffins

1 cup mashed sweet potatoes
1 1/2 cups all-purpose flour
3/4 cup firmly packed brown sugar
2 tsp. baking powder
1 tsp. baking soda
3/4 tsp. cinnamon
1/8 tsp. salt
2 Tbsp. ground flax seed and 6 Tbsp. water (egg replacer)
3/4 cup apple sauce
1/4 cup maple syrup
1/2 cup chopped pecans
1/2 cup dried cranberries

Preheat the oven to 350°F. Lightly grease a muffin tin.

In a large bowl, mix together the sweet potatoes, flour, brown sugar, baking powder, baking soda, cinnamon and salt.

Mix in the egg replacer, apple sauce and maple syrup. Fold in the pecans and cranberries. Spoon into the prepared muffin tins and bake for 15 minutes, or until the muffins spring back when lightly touched.

Makes 1 1/2 dozen

Vegan Waffles

1/2 cup white flour
1/2 cup whole wheat flour
2 Tbsp. baking powder
1/2 tsp. cinnamon
1/4 tsp. salt (optional)
1 cup soy milk
1/2 cup applesauce

Combine the dry ingredients and mix. Add the soy milk and applesauce, pour into an oiled waffle iron, and cook until golden brown.

**I'm sure whatever's in the cup will go lovely with muffins and waffles.
Just you watch!**



Streusel Coffee Cake

1 cup soy milk
1 Tbsp. distilled white vinegar
1/3 cup soft tofu
2 1/4 cups flour
1 1/4 cups packed light-brown sugar
3 tsp. cinnamon, divided
1 1/2 tsp. ground ginger
1/2 tsp. salt
3/4 cup apple sauce
3/4 cup chopped walnuts
1 tsp. baking powder
1 tsp. baking soda

Preheat the oven to 350°F.

Oil a 9"x13" baking dish and set it aside.

Blend the soy milk, vinegar, and tofu in a blender until they are completely smooth. In a large bowl, mix the flour, brown sugar, 2 1/2 tsp. of the cinnamon, the ginger, salt, and apple sauce until they are well-blended. Transfer 1 1/4 cups of this mixture to a small bowl, mix in the remaining cinnamon and the walnuts, and set it aside. To the remaining flour mixture, add the baking powder, baking soda, and blended tofu mixture and stir until the batter is smooth. Spread the batter evenly in the baking dish.

Pour the flour and nut mixture from the small bowl over the top.

Bake for 30 to 35 minutes or until a toothpick inserted in the center comes out clean.

Makes 12 servings

Vegan French Toast

12-oz. package silken tofu
1/2 cup soy milk
2 Tbsp. maple syrup
1 tsp. cinnamon
1/2 tsp. salt
2 Tbsp. vegetable oil
4 to 6 slices of bread

Combine everything but the bread in a blender and blend until smooth. Pour mixture into a bowl and dip each slice of bread into it until coated. On a lightly oiled griddle, brown the battered bread on each side.

Pumpkin Spice Cupcakes

1 box Duncan Hines spice cake mix
1 15-oz. can pumpkin
1 tsp. vanilla

Preheat the oven to 350°F. Mix all the ingredients together with an electric beater or stir really well for about 2 minutes. Pour the batter into a paper-lined cupcake pan, filling each cup two-thirds full. Bake for 22 to 24 minutes.

Variations: Add chopped walnuts, pecans, dried cranberries, raisins, or chocolate chips to the batter. If you're not going to frost them, sprinkle the top with cinnamon and sugar before baking.

And if you'd rather make a cake instead of cupcakes, simply follow the cake pan directions on the box and increase baking time by 3 to 5 minutes.

Makes 10 to 12 cupcakes or 1 cake

Pumpkin Pie

3/4 lb. tofu
1 16-oz. can pumpkin
1 1/2 tsp. cinnamon
3/4 tsp. ginger
1/2 tsp. nutmeg
1 tsp. salt
1/3 cup apple sauce
1 tsp. vanilla
1 cup light brown sugar
1 1/2 Tbsp. molasses
1 unbaked 9-inch pastry crust

Preheat oven to 350°F. Blend all ingredients except the pastry crust in a blender until smooth and creamy. Pour this mixture into the unbaked pastry shell. Bake for 1 hour. Chill and serve.

Makes 1 pie

What's more Halloween than pumpkin-flavored baked goods? Nothing, I say! You put on the DVD, I'll grab the cupcakes!



Banana Muffins

3 ripe bananas
1/4 cup apple sauce
1 cup sugar
2 cups flour
1 tsp. salt
1 tsp. baking soda

Mash bananas (overripe ones make the best bread). Add apple sauce and sugar. Mix well. Sift the flour, salt, and baking soda together and add to the banana mixture. Mix until the flour is blended (do not beat). Pour into muffin pans or a bread pan and bake at 360°F until a toothpick comes out clean.

No-Oil Pumpkin Bread

1-1/2 cup sugar
1 cup canned pumpkin
1/2 cup applesauce
1/2 cup water
2 tbsp. ground flax seed
6 tbsp. water
1 2/3 cups flour
1 tsp. soda
1 tsp. cinnamon
3/4 tsp. salt
1/2 tsp. baking powder
1/2 tsp. nutmeg
1/4 tsp. cloves (scant)

Combine first five ingredients in a small bowl and beat well. In a separate bowl, combine remaining ingredients and mix well.

Gradually add to pumpkin mixture and beat well.

Use a non-stick 9"x 5" loaf pan (or a non-teflon pan *very lightly* sprayed with Canola Oil cooking spray).

Pour batter into loaf pan and bake at 350 degrees for 65 to 70 minutes or until toothpick inserted in the middle comes out clean.

Cool 10 minutes in the pan before moving to wire rack.

Chocolate Chip Brownie Cookies

3/4 cup apple sauce
2 cups sugar
2 teaspoons vanilla
1 tablespoon + 1 teaspoon whole flax seeds
1/2 cup soy milk
2 cups all purp flour
3/4 cup dutch processed cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup chocolate chips

Preheat oven to 350 F.

Grind the flax seeds on high in a blender until they become a powder. Add soy milk and blend for another 30 seconds or so. Set aside.

In a large bowl sift together flour, cocoa, baking soda and salt.

In a separate large bowl cream together apple sauce and sugar. Add the flax seed/soy milk mixture and mix well. Add the vanilla.

Fold in the dry ingredients in batches. When it starts to get too stiff to mix with a spatula, use your hands until a nice stiff dough forms. Add the chocolate chips and mix with your hands again.

Roll dough into 1 inch balls and flatten into a disc that's about 1 1/2 inches in diameter. Place on an ungreased cookie sheet about an inch apart.

Bake for 10 minutes. Remove from oven and let cool for about 5 minutes, then set them on a wire rack to cool completely.



**Yes, sweetie,
that's very nice.
Come on, let's
eat cookies.
Double
entendre,
FTW!**