



Sugar Cookies

3/4 cup butter
3/4 cup sugar
1/2 cup organic tofu, pressed
1 teaspoon vanilla
1/2 teaspoon almond extract
2 teaspoons baking powder
1/2 teaspoon salt
3 cups unbleached flour (or gluten-free blend)

Preheat the oven to 375 degrees.

In a blender jar combine butter, sugar, tofu, vanilla, and almond extract. Blend until creamy.

Combine the flour, baking powder, and salt in a large mixing bowl, stir to combine. Transfer the creamed butter mixture into the flour and stir to blend scraping the sides of the bowl and stirring until it forms a dough ball.

Divide the dough into two pieces. Sprinkle a cutting board with flour and gently roll the first half of the dough until it's an even thickness of about 1/4" all over. Cut the dough with cookie cutters and transfer them to a parchment lined baking sheet. Bake for 10-12 minutes or until lightly browned. Cool on wire racks before decorating.

Vegan Buttercream Frosting

1 cup vegan butter
4 cups organic powdered sugar
1 teaspoons clear vanilla extract
3 tablespoons non-dairy milk
Pinch of sea salt

Place the vegan butter in a medium bowl, beat until smooth. Slowly add the powdered sugar, vanilla, and salt. Add the non-dairy milk one tablespoon at a time until the frosting becomes thick and stiff peaks form. Beat on high for two-three minutes until light and fluffy.

Divide the frosting, add food coloring as desired and spread evenly over the cookies or transfer the frosting to pastry bags and pipe it onto the cooled cookies.



Gingerbread Men

1/2 cup vegan butter
3/4 cup brown sugar
1/2 cup applesauce
1/2 cup molasses
3 cups unbleached flour (or gluten-free flour blend)
1 1/2 teaspoons baking powder
3/4 teaspoon baking soda
1/4 teaspoon salt
1 1/2 teaspoon ginger
1 teaspoon cinnamon
1/2 teaspoon nutmeg

Preheat the oven to 375 degrees.

In a large bowl combine the butter, brown sugar, applesauce and molasses. Use an electric mixer or beat it by hand until smooth.

In a medium mixing bowl combine the flour, baking powder, baking soda, salt, ginger, cinnamon, and nutmeg, stir to combine.

Gradually stir the flour mixture into the creamed butter mixture, stir until it forms a dough. Divide the dough into two pieces. Roll the dough on a lightly floured surface. Cut cookies and bake for 10-12 minutes or until firm. Transfer baked cookies to a wire rack to cool before decorating.

Pecan Snowballs

1 cup vegan butter
4 cup powdered sugar
1/2 teaspoon cinnamon
2 teaspoons vanilla
1 1/2 cups chopped pecans
2 cups unbleached flour (or gluten-free blend)

Preheat the oven to 375 degrees.

Combine the butter, sugar, cinnamon and vanilla, beat until fluffy.

Stir in the flour and pecans, mix well. Shape into 1" balls and bake 12 minutes or until lightly golden brown.

Roll the warm cookies in a bowl with one cup of powdered sugar, transfer to a cooling rack. After the cookies have cooled completely roll them in the sugar a second time to coat them evenly.

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