



A BITE OF KINDNESS

Cookies & Desserts

12 VEGAN CHRISTMAS RECIPES



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A few words from the author



Hi! I'm Steina! I'm so happy that I get to share my favourite Christmas cookies and desserts with you and I hope you enjoy them as much as my family does.

When I opened A Bite of Kindness my dream was to share traditional family food with a vegan twist. As much I love spending time in the kitchen making food for my family and friends, I also want my recipes to be quick and easy, especially for the holidays where I want to spend most of my time with my loved ones.

In this book you will find our go to favourite Christmas cookies and desserts we make every year. Childhood favourites and recipes we have grown to love over the years.



Chocolate chip cookies

Classic chocolate chip cookies that are perfect for everyday baking or a special occasion.

Ingredients

1 tbsp ground flax seeds
2 1/2 tbsp water
1/2 cup vegan butter
1/2 cup sugar
1/2 cup brown sugar
1 1/2 cup flour
1/2 tsp baking soda
1/4 tsp salt
1/2 cup shredded coconut
100g chocolate chips

- 1 Prepare the flax egg by putting ground flax seeds in a small bowl, add water and stir. Let sit for about 10 minutes or until thick.
- 2 In a stand mixer add the vegan butter, sugar and brown sugar and whip until light and airy.
- 3 Add the rest of the ingredients and mix well.
- 4 Take the dough out of the stand mixer and place on a clean table top. Knead into a sausage shape with your hands. The heat from your hands will help the dough come together.
- 5 Cut the dough into little pieces and roll into balls.
- 6 Place on a parchment-lined baking tray and flatten a little allowing some space between cookies for a little spreading.
- 7 Bake at 180°C for 10 -12 minutes.



prep time

10 min.



bake time

10-12 min.



yield

20 - 30 cookies



Lace cookies

Lovely and decadent cookies with a sweet buttercream filling.

Ingredients

Cookies:

150g vegan butter
3 cups oats
1 cup sugar
1 cup flour
2 tsp baking powder
1/4 tsp salt

Buttercream:

125g vegan butter
250g icing sugar
2 tsp vanilla

Chocolate drizzle:

50-100g dark chocolate

- 1 Pour the Aquafaba to a stand mixer and mix until it starts to foam.
- 2 Add the sugar slowly and whip until it starts to form stiff peaks.
- 3 Add the melted vegan butter, flour, baking powder, salt and mix well.
- 4 Add the oats and mix well. Place on a parchment-lined baking tray with a teaspoon allowing some space between cookies for a little spreading.
- 5 Bake at 180°C for 8-10 minutes. Allow the cookies to completely cool before removing from the parchment.
- 6 Put the vegan butter in a stand mixer and mix on high until smooth, lower the speed and gradually add the icing sugar. When all the icing sugar is in add vanilla and increase the speed and whip until smooth.
- 7 Pair the cookies together and make a sandwich with buttercream in the middle. Drizzle chocolate over each cookie for decoration.



prep time

20 min.



bake time

8 - 10 min.



yield

20 - 30 cookies



Chocolate crinkles

Chocolate cookies with a very fudgy middle.

Ingredients

6 tbsp aquafaba
2/3 cup sugar
1/3 cup light brown sugar
50g vegan butter
1/2 cup cocoa powder
1 cup flour
1 tsp baking powder
pinch of salt
2 tsp vanilla
1/3 cup icing sugar

optional:

1/4 tsp instant coffee powder

- 1 Pour the Aquafaba to a stand mixer and mix until it starts to foam.
- 2 Add the sugar and light brown sugar and whisk until the blend starts to thicken.
- 3 Add the flour, cocoa powder, salt, baking powder, melted vegan butter and vanilla (and coffee if you like it) and continue whisking until you have a smooth cookie dough.
- 4 Scrape the dough from the bowl and put it in a smaller bowl, and store in the fridge overnight (at least 4 hours). The dough is super sticky and easier to manage once it has been chilled (the longer, the better). Chilling also ensures thicker cookies with a fudgy texture, and less spreading while baking.
- 5 Roll the dough into balls, coat with the icing sugar and place onto your baking tray, there is no need to press them down. They will naturally bake into shape.
- 6 Bake in a preheated oven at 180°C for 10-12 minutes



prep time

10 min.



chill time

4 hours to
overnight



bake time

10-12 min.



yield

20 - 30 cookies



Mommy's cookies

Cookies with a hint of spice and a creamy buttercream filling.

Ingredients

Cookies:

135g vegan butter
125g sugar
250g syrup
1 tbsp ground flax seeds
2 tbsp water
500g flour
2 tsp baking soda
1 tsp ground ginger
1/2 tsp ground cloves
1/2 tsp cinnamon

Buttercream:

125g vegan butter
175g icing sugar
1 tsp vanilla

- 1 Prepare the flax egg by putting ground flax seeds in a small bowl, add water and stir. Let sit for about 10 minutes or until thick.
- 2 In a pot combine sugar, vegan butter and syrup and allow to melt together until all the sugar is dissolved.
- 3 Sift together the flour, baking soda, ground ginger, ground cloves and cinnamon. Add to a stand mixer.
- 4 Add the wet ingredients and the flax egg to the bowl and mix well.
- 5 Take the dough out of the stand mixer and place on a clean table top. Roll out the dough to about 1/4 inch thick and cut with your favourite cookie cutter.
- 6 Place on a parchment-lined baking tray. Bake for about 8 -10 minutes at 180°C or until the edges of the cookies have turned golden.
- 7 To make the buttercream put the vegan butter in a stand mixer and whip on high speed until light and smooth. Lower the speed and gradually add the icing sugar. Add the vanilla and continue to whip until the cream is light and airy.
- 8 Pair the cookies together and make a sandwich with buttercream in the middle. .



prep time

10 min.



bake time

8 -10 min.



yield

20 - 30 cookies



Sara Bernhards

A family favourite and such a great treat to have on hand for Christmas.

Ingredients

Macaroons:

1 dl aquafaba
133g sugar
133g icing sugar
1/2 tsp cream of tartar
150g ground almonds

Buttercream:

125g vegan butter
250g icing sugar
2 tsp vanilla
2 tbsp cocoa powder
2 tbsp plant-based cream

Chocolate coating:

150-200g dark chocolate

- 1 Pour the Aquafaba to a stand mixer and mix until it starts to foam.
- 2 Sift together the sugar and icing sugar and add gradually to the aquafaba two tablespoons at a time. When adding the last batch also add the cream of tartar.
- 3 Keep whipping until glossy stiff peaks form.
- 4 Gently fold in the ground almonds.
- 5 Line a baking tray with baking paper.
- 6 Put the mix in a piping bag and pipe onto a baking tray lined with parchment paper (you could also spoon the mixture to the baking sheet).
- 7 Bake for 1 hour and 30 minutes on 100°C and please do not open the oven while baking!
- 8 Take out the cookies and allow to cool down. Dollop 1-2 tsp of buttercream onto each cookie and freeze until solid.
- 9 Dip each cookie in melted chocolate and allow to set in the freezer. These cookies are best stored in the freezer.



prep time

30 min.



bake time

1 hour 30 min.



yield

20 - 30 cookies



Biscoff Sara Bernhards

Fun twist on the classic Sara Bernards cookie everybody loves.

Ingredients

Macaroons:

1 dl aquafaba
133g sugar
133g icing sugar
1/2 tsp cinnamon
1/2 tsp cream of tartar
150g ground almonds

Filling:

Lotus Biscoff Spread

Chocolate coating:

150-200g dark chocolate

- 1 Pour the Aquafaba to a stand mixer and mix until it starts to foam.
- 2 Sift together the sugar, icing sugar and cinnamon and add gradually to the Aquafaba two tablespoons at a time. When adding the last batch also add the cream of tartar.
- 3 Keep whipping until glossy stiff peaks form.
- 4 Gently fold in the ground almonds.
- 5 Line a baking tray with baking paper.
- 6 Put the mix in a piping bag and pipe onto a baking tray lined with parchment paper (you could also spoon the mixture to the baking sheet).
- 7 Bake for 1 hour and 20 minutes on 100°C and please do not open the oven while baking!
- 8 Take out the cookies and allow to cool down. Dollop 1-2 tsp of Lotus Biscoff spread onto each cookie and freeze until solid.
- 9 Dip each cookie in melted chocolate and sprinkle with Biscoff cookie crumbles. These cookies are best stored in the freezer.



prep time

10 min.



bake time

1 hour 30 min.



yield

20 - 30 cookies





Carrot cake

This vegan and gluten-free carrot cake is incredibly delicious and perfect for all occasions!

Ingredients

Cake:

2 tbsp ground flax seeds

5 tbsp water

1 1/2 cups buckwheat flour

1/2 cup rice flour

1/2 cup almond flour

1/2 cup corn starch

1 cup sugar

4 tsp baking powder

1/2 tsp salt

1 tsp cinnamon

1 1/2 tsp baking soda

2 cups plant-milk

1/2 cup oil

2 tbsp apple cider vinegar

4 tsp vanilla

2 cups grated carrots

1/2 cup chopped walnuts

Cream cheese frosting:

600g icing sugar

125g vegan butter

200g vegan cream cheese

2 tsp vanilla

2 tbsp lemon juice


Date caramel:

1/2 cup soft medjool dates

1/4 cup + 2 tbsp maple syrup


1/4 cup + 2 tbsp full fat coconut milk

2 tsp vanilla




20 min.

prep time



25 min.

bake time



8 - 10 slices

yield

- 1 Turn the oven to fan setting on 170°C
- 2 Prepare the flax egg by putting ground flax seeds in a small bowl, add water and stir. Let sit for about 10 minutes or until thick.
- 3 In a bowl combine plant-milk, oil, vanilla, and apple cider vinegar.
- 4 In a separate bowl add buckwheat flour, rice flour, almond flour, corn starch, sugar, baking powder, baking soda, cinnamon and salt. Sieve and give it a quick stir.
- 5 Grate the carrots and chop the walnuts and set aside.
- 6 Pour the wet ingredients into the bowl with the dry ingredients and stir until combined.
- 7 Add the carrots and walnuts.
- 8 Divide the batter between three 6" cake tins and bake for about 25 minutes or until the cakes are baked through.
- 9 Let the cakes cool down and cut off the bulge on the top to make all the cakes even. This makes it easier to assemble the cake.
- 10 To make the cream cheese frosting put the vegan butter in a stand mixer and mix until light and fluffy. Add vegan cream cheese and then the icing sugar, vanilla and lemon juice. Mix until light and airy. Allow to set in the fridge before spreading onto the cake.
- 11 Take your bottom cake layer and place on your cake stand, spread about 1/4 of the frosting on top. Add the middle layer and repeat. At last put the top cake layer on top and spread an even layer of frosting on top. Put the rest of the frosting in a piping bag and pipe a wreath on the edge of the cake.
- 12 To make the date caramel, make sure to remove all the pits from the dates. Add the dates, maple syrup, vanilla and coconut milk to a high-speed blender and blend until smooth. Spread the caramel inside the frosting wreath and decorate with a few walnuts.

Chocolate mousse

It's amazing how these three simple ingredients can become such an amazing treat.

Ingredients

170g dark unsweetened chocolate

1 3/4 cups almond milk

1 cup medjool dates

- 1 Remove the pits from the dates and soak them in warm water for about 30 minutes.
- 2 Drain the dates and add them to a high-speed blender with the almond milk and blend until smooth.
- 3 Melt the chocolate and add into the almond milk. Mix until you have a smooth mousse.
- 4 Allow to set in a fridge for a few hours or overnight before serving.



prep time

40 min.



set time

4 hours to overnight



yield

4 - 6 portions



Cheesecake

A great basic cheesecake recipe that can be transformed into any flavour.

Ingredients

Cheesecake:

125g oat biscuits
50g vegan butter
200g vegan cream cheese
100g icing sugar
250 ml vegan double cream
2 tsp vanilla

Sauce:

Store bought cherry sauce

- 1 Process the oat biscuits and in a food processor until fine. Melt the vegan butter and mix well. Then transfer to a cake tin and press down with a glass for an even and firm base.
- 2 Whip the cream until it starts to form soft peaks and set aside.
- 3 In a stand mixer add the vegan cream cheese, icing sugar and vanilla and whip until light and airy.
- 4 Add the whipped cream and stir well together.
- 5 Pour the cheesecake mix on top of the biscuit base and tap the tin to level out the mixture. Place the cheesecake in the freezer for four to six hours so it becomes nice and firm.
- 6 This basic cheesecake recipe is so versatile and can be turned into every cheesecake you want. For a more zesty version add lemon juice and lemon zest from two lemons and omit the vanilla.
- 7 You could also use any leftover caramel sauce to make an extra sweet treat from this recipe. Just make the cheesecake recipe and instead of using cherry sauce use the caramel sauce from the sticky toffee pudding recipe.
- 8 This recipe is perfect for freezing. Just take it out of freezer a couple of hours before serving.



prep time

15 min.



set time

4 hours to
overnight



yield

8 - 10 slices



Sticky toffee pudding

You can't really make a Christmas dessert book without including this traditional British dessert.

Ingredients

Sponge:

2 tbsp ground flax seeds
4 tbsp water
200g dried pitted dates
200ml boiling water
1 tsp baking soda
75g vegan butter
50g light brown sugar
2 tbsp syrup
150g plain flour
2 tsp baking powder

Caramel sauce:

330g sugar
1/2 cup water
2 tbsp syrup
100ml coconut cream
50g vegan butter

- 1 Prepare the flax egg by putting ground flax seeds in a small bowl, add water and stir. Let sit for about 10 minutes or until thick.
- 2 Preheat the oven to 180°C and lightly grease a cupcake pan. This recipe makes about 6 cakes.
- 3 Chop the dates and put the dates with boiling water in a bowl and allow to stand for 10 minutes.
- 4 Add the melted butter and light brown sugar and cream together.
- 5 Add the flax eggs and then dry ingredients and mix until well combined.
- 6 Scoop into cupcake pan and bake for 20 minutes or until a cake tester comes out clean.
- 7 To make the caramel put sugar, syrup and water in a pot and bring to a simmer over medium heat. Do not stir. When the caramel is a deep copper colour, turn off the heat and add coconut cream and vegan butter. Gently stir well together until you have a smooth caramel sauce.



prep time

15 min.



bake time

20 min.



yield

6 portions



Ris a la mande

This sweet traditional Danish dessert is typically served at Christmas in Denmark. It's rich, creamy and best served chilled with a cherry sauce on top.

Ingredients

Rice pudding:

1 cup porridge rice
1 1/4 cups water
1/2 tsp salt
1 litre soy milk (or other plant-milk option)
1/2 tbsp vanilla
1/2 cup coconut cream
1/2 tbsp vegan butter

Add ins:

1 tbsp sugar
1 cup whipped plant-based cream
50g almond flakes
1 tsp vanilla

Serve with either:

Cherry sauce
Caramel sauce

- 1 Prepare the rice pudding by pouring the rice into pot and bring to a boil with the water.
- 2 Add salt and the soy milk (or other plant-milk option) and allow to simmer on low heat until you have reached a creamy texture. Usually takes 40-60 minutes.
- 3 Take the rice pudding off the heat, add coconut cream, vegan butter and vanilla and stir well. Allow to sit for about 30 minutes.
- 4 Transfer to a container and place in the fridge until completely cold (for a few hours or overnight).
- 5 Whip the cream and fold in the rice pudding. Add the flaked almonds and more vanilla and sugar if needed. Combine everything well together.
- 6 Serve with cherry sauce or caramel sauce if preferred.



prep time

10 min.



cook time

40 - 60 min.



cool time

6 hours to
overnight



yield

4-6 portions





Christmas ice cream

Probably the simplest but most loved Christmas dessert. Ice cream is always a crowdpleaser.

Ingredients

3 cans of full fat coconut milk
2/3 cups sugar
1 tsp vanilla

Add ins:

1/2 cup pecans
1/2 cup caramel

Notes:

This recipe is very easy to make but a little bit time consuming. You want to start making the ice cream at least 3 days before serving.

Feel free to play around with flavours, trying different nuts or change the flavour all together by replacing the caramel and pecans with fresh berries or cookie dough.

- 1 Start by putting two cans of coconut cream in the fridge overnight. This will set the cream so it will be easier to separate the coconut cream from the coconut water.
- 2 Take the third can of coconut milk and pour in a pot with 2/3 cups sugar. Bring to a simmer over medium heat and let simmer until thickened. Place in the fridge overnight.
- 3 Take out the coconut cans and open carefully. Scoop out the coconut cream and try not to get any of the coconut water.
- 4 Place in a stand mixer with the coconut milk you made the day before and whip on high speed until light and airy.
- 5 Chop the pecans and place in a baking plate lined with parchment paper. Take 2 tbsp of caramel and drizzle over the pecans.
- 6 Bake on 200°C or until the caramel has thickened. Allow to cool completely before breaking up the caramel and pecan pieces.
- 7 Fold in the caramel and pecans and scrape into a freezer safe container and freeze until solid.



prep time

overnight



cook time

30 min.



freeze time

6 hours to
overnight



yield

8 portions



First of all I want to say I hope you enjoyed all the recipes in this free ebook. Hopefully there will be many more to come in the future. In the meantime check out my website <https://abiteofkindness.com> and Instagram @abiteofkindness for more plant-based recipes.

Merry Christmas!

www.abiteofkindness.com