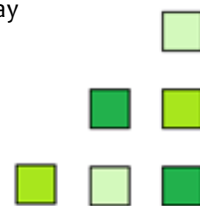
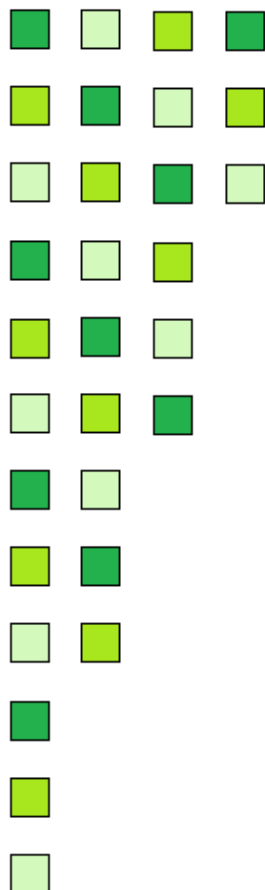


Blondies and Brownies



By Hannah Kaminsky

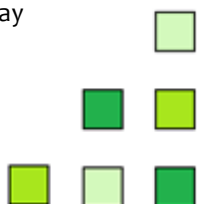
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Chocolate and vanilla in the form of a dense, rich, and fudgy bar cookie; these are classic treats that couldn't be simpler to make. Then again, there's a certain finesse required to walk that fine line between fudgy and cakey, creating that elusive perfect texture. Fed up with disappointing vegan brownies and blondies, I thought it was high time to take matters into my own hands and develop a fool-proof formula. Once that balance was achieved, new flavor combinations and reinvented classics were flying from my kitchen just as fast as I could dream them up. Of course, your own imagination is your only limit for further experimentation; feel free to try swapping out different nuts, fruits, and chocolates as desired.

Without cracking a single egg, the secret to these bars is under-baking them to retain a moist, fudgy interior, so keep a close eye on that oven and don't expect a toothpick to come cleanly out of the center. Though they're generally low maintenance treats, don't walk away from a baking brownie or blondie. Additionally, I would recommend using only a metal pan, not a glass one, to bake them in.

All of these recipes yield rather large quantities, since no matter how many bars I produce, they always seemed to disappear at a rapid pace. Happily, they freeze beautifully when wrapped individually in plastic and stored in an air-tight container.



If you want a smaller batch of sweets, you can halve the recipes and bake them in an 8 x 8-inch pan. Just monitor them closely while baking, as they will take less time in the oven.

If gluten is a concern, all purpose flour can be replaced by just about any gluten-free baking blend, and certified gluten-free oats, or quinoa flakes, can be used as a substitute for regular rolled oats.



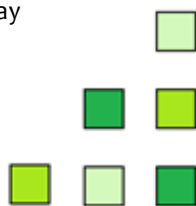
Ambrosia Blondies



Once relegated to the shame of grandma's passed over buffet table, the kitschy but cheerful mix of pineapple, coconut, oranges, and marshmallow gets new life in these bar cookies. No longer a cold salad bound by mysterious white glop, this is a dessert that everyone, young and old, can appreciate.



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1 Cup [Coconut Flour](#)
1 1/2 Cups All Purpose Flour
1 Cup [Garfava Flour](#)
1 3/4 Cups Granulated Sugar
1/2 Teaspoon Salt
1/4 Baking Powder
3/4 Cup Canola oil
1/4 Cup Molasses
1 6-Ounce Container Soy Or Coconut Yogurt
1 1/2 Teaspoons Vanilla Extract
1/2 Teaspoon Almond Extract
1/2 Cup Dried Pineapple, Chopped
1/2 Cup [Dried Coconut Chips](#) or Flakes
1/2 Cup Mandarin Orange Segments
1 Cup Chopped [Vegan Marshmallows](#)

Preheat your oven to 350 degrees, and lightly grease a 9 x 13-inch baking dish.

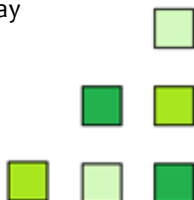
In a large bowl, sift together the coconut, all purpose, and garfava flours, and whisk in the sugar, salt and baking powder.

Separately, whisk together the oil, molasses, non-dairy yogurt, and both extracts until homogeneous. Pour this wet mixture into the bowl of dry, and with a spatula, gently stir the two together. Add in the pineapple, coconut, and oranges, mixing just enough to distribute the goodies throughout the batter.

Transfer to your prepared pan, and pat down evenly to fill the space. Top with your chopped marshmallows, and lightly press

them into the surface of the batter.

Bake for 28 – 32 minutes, until the top of the blondies appears set, and the edges and marshmallows are nicely browned. Let cool completely before slicing into bars.



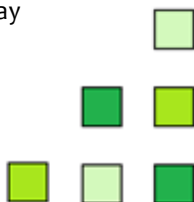
Browned-Butter Pecan Praline Blondies



The name itself is quite a mouthful, but each decadent crumb packs in so much flavor that any less would be selling this dreamy blondie short. Pairing candied pecans with the naturally nutty flavor of lightly toasted “butter,” it’s a combination that just feels right. So right, in fact, that it may be hard to limit yourself to a reasonable portion!



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Pecan Pralines:

1 Cup Dark Brown Sugar, Firmly Packed

1/3 Cup Plain Soy or Coconut Creamer

Pinch Salt

1 Tablespoon Vegan Margarine

1 1/2 Cups Raw Pecan Halves

1 Teaspoon Vanilla Extract

Browned-Butter Blondies:

1 1/4 Cups Vegan Margarine

2 Cups Dark Brown Sugar, Firmly Packed

1 6-Ounce Container Plain Soy or Coconut Yogurt

1 Tablespoon Vanilla Extract

2 1/2 Cups All Purpose Flour

1/4 Cup [Arrowroot](#)

1 Teaspoon Baking Powder

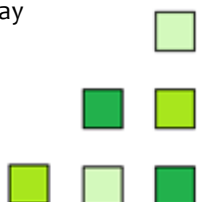
1 1/2 Teaspoons Salt

To make the pecan pralines, combine the sugar, creamer, salt, margarine, and pecans in a microwave-safe dish, and microwave for about 4 minutes. Stir well, and heat for another 3 – 4 minutes, pausing to stir if necessary, until the sugar has dissolved. Add in the vanilla, and microwave for 1 – 3 more minutes, until it begins to smell nutty and the sugar has caramelized onto the pecans. Quickly move the nuts onto a silpat or parchment paper, and spread them out into one even layer. Let cool completely, and then chop into bite-sized pieces.

To proceed with the blondies, preheat your oven to 350 degrees, and lightly grease a 9 x 13-inch baking dish.

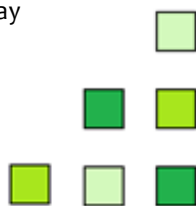
For the browned “butter,” place the

margarine in a medium sauce pan over moderate heat, and allow it to melt. Cook, swirling the pan gently to stir until it turns a sort of translucent golden brown. Listen closely to the bubbling; when it’s almost done, it will have a more “pinging” sort of sound to it, telling you that the water has mostly evaporated. Watch this carefully so that it doesn’t burn! It may almost smell burnt, but that’s exactly the point that it’s done and should be removed from the heat. Let cool completely, and chill to re-solidify the margarine before continuing.



Place the margarine in your stand mixer, along with the sugar, and cream thoroughly until smooth and homogenous. Add in the yogurt and vanilla, scrape down the sides of the bowl, and beat until incorporated. Separately, sift together the flour, arrowroot, baking powder, and salt, and slowly add this dry mixture into the stand mixer, scraping down the sides as needed. Once you have about half of the dry goods in, add your pecan praline pieces, and then continue with the rest of the flour. Mix just enough to combine and get out any pockets of dry ingredients.

Transfer the batter into your prepared pan, and spread it out evenly into the corners, smoothing down the top with a spatula. Bake for 35 – 40 minutes, until the top appears to be set and it's nicely browned all over. Let cool completely before slicing.



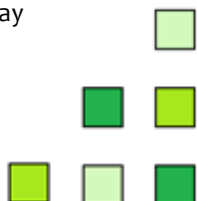
Cafe au Soja Lait Brownies



Finally, a coffee house creation that won't burn your tongue or mix any murky milk ingredients into your cuppa! Coffee lovers will naturally gravitate towards this one, but even my self-professed tea fanatic mother was quite fond of these.



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Coffee Brownies:

1 Cup [Garbanzo Bean Flour](#)

1 Cup All Purpose Flour

**1 1/3 Cups Dutch-Processed
Cocoa Powder**

1 1/2 Cups Granulated Sugar

1/4 Cup [Instant Coffee Powder](#)

3/4 Teaspoon Salt

3/4 Cup Canola Oil

1/3 Cup Light Agave Nectar

**1 6-Ounce Container Soy or
Coconut Yogurt**

**1/3 Cup Kahlua or Coffee
Liqueur***

1 1/2 Teaspoons Vanilla Extract

Soja Lait Frosting:

2 Tablespoons Cornstarch

1/2 Cup Plain Cold Soymilk

1/2 Cup Granulated Sugar

1/2 Cup Vegan Margarine

1 Teaspoon Vanilla Extract

Cocoa Powder (Optional)

Preheat your oven to 350 degrees, and lightly grease a 9 x 13-inch baking dish.

In a large bowl, sift together the garbanzo flour, all purpose flour, cocoa, sugar, coffee powder, and salt, and stir well so that all of the dry goods are evenly distributed.

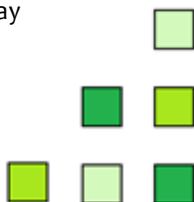
Separately, whisk together the oil, agave, non-dairy yogurt, kahlua, and vanilla until homogeneous. Pour this wet mixture into the bowl of dry, and with a spatula, gently stir the two together. It's fine to leave a few lumps, but be careful not to over-mix.

Transfer the batter into your prepared pan, and spread it out evenly to fill the whole space, smoothing down the top as best as you can.

Bake for 28 – 35 minutes, until the top no longer looks glossy and the edges are firm. Let cool completely before frosting.

To make the frosting, vigorously whisk the cornstarch into cold soymilk, making sure to beat out any clumps that form. Transfer the mixture to a small sauce pan, place over moderate heat, and cook, whisking every few minutes, until significantly thickened.

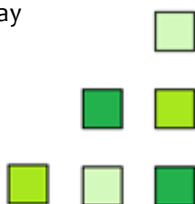
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It will actually be thicker than the consistency of pudding, and you don't want to leave it on the heat any longer once it solidifies, as it is likely to burn. Let cool, and then place a piece of plastic wrap over the surface to prevent a skin from forming, and chill in the refrigerator for at least 2 hours before proceeding.

Once your cooked custard is chilled, place the sugar and margarine in your stand mixer and cream thoroughly. Scrape down the sides of the bowl as needed to incorporate the two together smoothly. Add in the custard, which may come out of the pot in one big mass (don't worry!), and beat on high speed for about 5 minutes, until thick, fluffy, and smooth. Finally add the vanilla, and beat for another 2 or 3 minutes to fully incorporate it. Spread the frosting over your cooled brownies, and top with a light dusting of cocoa powder if desired.

*To make a treat for everyone to enjoy, sans alcohol, just brew up a double-strength cup of coffee and substitute that for the Kahlua.



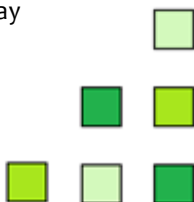
Cookies 'n Fudge Brownies



Most people are familiar with the classic chocolate-and-vanilla combo of cookies 'n crème, but this new interpretation was made with true chocoholics in mind. Originally created as a holiday gift, my first version utilized peppermint-filled sandwich cookies, but it turns out that the regular cookies make for a downright decadent treat any time of year!



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1 1/2 Cups All Purpose Flour
1 Teaspoon Salt
1/4 Cup Dutch-Process Cocoa Powder
1 Teaspoon [Instant Coffee Powder](#)
1 1/2 Cups Granulated Sugar
14 [Chocolate Sandwich Cookies](#), Coarsely Chopped
1/2 Cup Semi-Sweet Chocolate Chips
11 Ounces Bittersweet Chocolate, Finely Chopped
3/4 Cup Canola Oil
1/2 Cup Dark Brown Sugar, Firmly Packed
1 Cup Vegan "Sour Cream"
2 Teaspoons Vanilla Extract

8 [Chocolate Sandwich Cookies](#), Quartered

Preheat your oven to 325 degrees, and lightly grease a 9 x 13-inch baking dish.

In a large bowl, sift together the flour, salt, cocoa, coffee powder, and granulated sugar, and mix together thoroughly. Add in the roughly chopped cookies and chocolate chips, and toss to coat in the dry mixture, to help prevent them from sinking to the bottom of your brownies.

Place the chopped chocolate and oil in a separate, microwave-safe bowl, and heat for about 60 seconds. Stir vigorously, and continue to heat at intervals of 30 seconds, stirring well each time, until the chocolate is completely melted and smooth. Mix in the brown sugar, "sour cream," and vanilla.

Let the chocolate cool for a few minutes so that it doesn't melt your chips, and then pour that wet mixture into the dry. Stir just enough to bring the batter together into a thick, fudgy mass, and transfer it into your prepared pan. Press it out into one even layer. Scatter the quartered sandwich cookies over the top, and press them gently. Bake for 40 - 50 minutes, until the top no longer looks glossy and is somewhat crackled, and the edges are firm. Do not be alarmed if it still seems extremely wet, to the point of being bubbly/foamy on top. Let cool completely, and blot the excess oils off with paper towel if necessary before slicing.



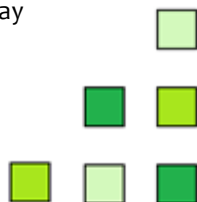
Double-Chip Peanut Blondies



Chocolate and peanut butter were made for each other, but sadly, the bold, dark flavor of chocolate often obscures its nutty partner in crime. Instead of drowning those peanuts in cocoa, I created an intense peanut butter base, and invited two complimentary chocolates to the party. Dark chocolate chips alone would be sufficient, but if you're lucky enough to have access to vegan butterscotch chips as well, a triple-chip variation would be divine.



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3 Cups All Purpose Flour
1 Teaspoon Baking Powder
1/2 Teaspoon Baking Soda
1 Teaspoon Salt
1 1/2 Cups Semi-Sweet Chocolate Chips
1 Cup [Vegan White Chocolate Chips](#)
2 Cups Chunky Peanut Butter
1/2 Cup Vegan Margarine, Melted
2 Cups Dark Brown Sugar, Firmly Packed
1 Cup [No Sugar Added Apple Butter](#)
2 Teaspoons Vanilla Extract

Preheat your oven to 350 degrees, and lightly grease a 9 x 13-inch baking dish.

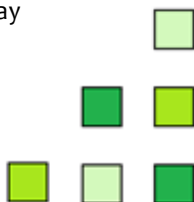
In a large bowl, whisk together the flour, baking powder, baking soda, and salt. Add in both types of chips, and just toss lightly to coat with flour.

Separately, stir the peanut butter, melted margarine, brown sugar, apple butter, and vanilla together until smooth and homogeneous. Pour this wet mixture into the floury one, and use a wide spatula to stir just until combined- A few remaining lumps are just fine.

Spoon the thick batter into your prepared pan, and press it out evenly to fill the space. Smooth the top down as best you can.

Bake for 28 - 38 minutes, until the edges are nicely browned, and a toothpick inserted into the center pulls out *mostly* clean, with perhaps just a few moist crumbs sticking to it. Let cool completely before slicing.

Not so friendly with peanuts? Feel free to substitute any other sort of nut or seed butter instead. Almond butter makes for an especially tasty change of pace here, in my opinion!



German Chocolate Brownies



Okay, so they don't actually come from Germany, but what's in a name anyway? It's the sweet, gooey coconut topping that really counts, and this stuff is so good that I'll admit to preparing extra just so I can spread it on toast later. However, it's most at home atop a dark and rich brownie, which provides the perfect bittersweet contrast.



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Coconut Brownies:

1 Cup [Coconut Flour](#)
1 Cup All Purpose flour
1 1/2 Cups Dutch-Processed Cocoa Powder
1/2 Teaspoon Salt
1/4 Teaspoon Ground Cinnamon
1/2 Cup Unsweetened, Shredded Coconut
1/2 Cup Semi-Sweet Chocolate Chips
3/4 Cup Canola Oil
1/4 Cup Brown Rice Syrup
1 3/4 Cups Granulated Sugar
1 6-Ounce Container Soy or Coconut Yogurt
2 Teaspoons Vanilla Extract

Coconut-Pecan Topping:

1 Cup Full-Fat Coconut Milk
1/4 Cup Corn Starch
1 Cup Granulated Sugar
1/4 Cup Vegan Margarine or Coconut Oil
2 Teaspoons Vanilla
1 1/2 Cup Unsweetened, Flaked Coconut
1 Cup Toasted Pecans, Roughly Chopped

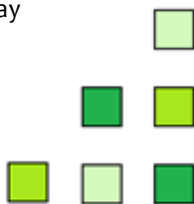
Preheat your oven to 350 degrees, and lightly grease a 9 x 13-inch baking dish.

Sift the coconut flour, all purpose flour, cocoa, salt, and cinnamon into a large bowl, and stir well to combine. Add the coconut and chocolate chips, toss to coat with flour and distribute throughout the mixture, and set aside.

In a separate bowl, whisk together the oil, rice syrup, sugar, non-dairy yogurt, and vanilla until smooth. Add these liquids into the bowl of dry goods, and use a wide spatula to bring the two together. Stir just enough so there are no more large pockets of either dry or wet ingredients, but a few small lumps may remain.

Transfer the batter into your prepared pan, and press it out evenly into one smooth layer. Bake for 30 – 38 minutes, until the edges are firm

To make the topping, place the coconut milk, corn starch, and sugar in a medium sauce pan, and whisk vigorously to ensure that there are no lumps are starch. Set it over moderate heat, and add in the margarine or coconut oil. Keep a close eye on the pot



and whisk occasionally, allowing the margarine/oil to melt, and ensuring that nothing sticks to and burns on the bottom.

Once the mixture just comes to a full boil, turn off the heat, and whisk in the vanilla. Switch over to a heat-safe spatula, and fold in the coconut flakes and pecans. The topping will continue to thicken and solidify as it cools, so it's easiest to handle if you work quickly. After the add-ins are well distributed, transfer the topping to your warm, but not hot brownies, and spread evenly. Let cool completely before slicing. You may choose to chill the whole pan in the fridge for an hour or two to make the cuts cleaner.



Luscious Lemon-Swirled Brownies



Part lemon cheesecake, part baked fudge, these bar cookies are a happy marriage of tart, bright citrus flavor and dark, decadent chocolate. Oranges, limes, or even grapefruit could always take the place of lemon, for a change of pace, but that cheerful yellow fruit is by far my favorite in this recipe.



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Fudge Brownies:

1 Cup [Garbanzo Bean Flour](#)
1 Cup All Purpose Flour
1 1/4 Cups Dutch-Processed Cocoa Powder
1 1/2 Cups Granulated Sugar
1/2 Teaspoon Salt
1 Teaspoon [Instant Coffee Powder](#)
1 Cup Semi-Sweet Chocolate Chips
3/4 Cup Canola Oil
1/4 Cup Light Corn Syrup or Brown Rice Syrup
1 6-Ounce Container Soy or Coconut Yogurt
2 Teaspoons Vanilla Extract

Lemon Swirl:

1 8-Ounce Container Vegan "Cream Cheese"
1/3 Cup Granulated Sugar
1 Tablespoon Cornstarch
Zest of 1 Lemon
1 Teaspoon Vanilla Extract

Preheat your oven to 350 degrees, and lightly grease a 9 x 13-inch baking dish.

In a large bowl, sift the garbanzo flour, all purpose flour, cocoa, sugar, salt, and instant coffee. Whisk to combine, and add in the chocolate chips, tossing to coat with the dry goods.

In a separate bowl, mix together the oil, corn or rice syrup, non-dairy yogurt, and vanilla. Once the mixture is smooth, pour it into the bowl of dry ingredients, and stir with a wide spatula, just until mostly smooth. A few remaining lumps are fine.

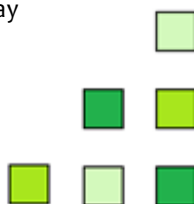
Transfer the batter into your prepared pan, and smooth it out into an even layer.

For the swirl, simply beat all of the

ingredients together until smooth. A stand mixer may help here, but it should be easy enough to accomplish by hand if the "cream cheese" is at room temperature.

Drizzle the lemon mixture over the top of the unbaked brownies as desired. You will probably have a little left over if you don't completely cover the top. This works well as a fruit dip too, so don't throw it out! Bake the brownies for 30 – 36 minutes, until the edges and the lemon topping appear firm. Let cool completely before slicing.

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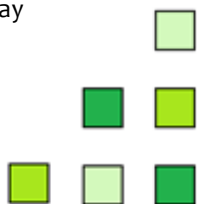
Power Brownies



If you can feel yourself teetering on the edge of a sugar coma just from reading some of these descriptions, don't worry - I have the brownie just for you! Lighter and less sweet than my standard approach, and packed full of superfood ingredients, these are a lesser evil sort of treat. Pair one with a glass of orange juice in the morning, and you may be tempted to call it a balanced breakfast!



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1 Cup Cooked Quinoa*
**1 15-Ounce Can Black Beans,
Rinsed and Thoroughly Drained**
2 Ripe, Medium-Sized Avocados
3/4 Cup Light Agave Nectar
1/4 Cup Brown Rice Syrup
1/3 Cup [Barley Malt Syrup](#)
2 Teaspoons [Pure Stevia Powder](#)
**4 Ounces Dark Chocolate, Finely
Chopped**
2 Tablespoons Olive Oil
**1/2 Cup Dutch-Processed Cocoa
Powder**
3/4 Cup [Garbanzo Bean Flour](#)
1 1/2 Cups Walnuts, Chopped
**1 Tablespoon [Instant Coffee
Powder](#) (Optional)**
3/4 Teaspoon Salt
1 Tablespoon Vanilla Extract

Preheat your oven to 350 degrees, and lightly grease a 9 x 13-inch baking dish.

Place your cooked quinoa, black beans, and avocado flesh in a blender or food processor, and thoroughly puree. Stop to scrape down the sides of the bowl, and continue to process until everything is completely smooth. Add in the liquid sweeteners and stevia, blend to incorporate, and set aside. This mixture may seem very strange and unappealing right now, but you just wait!

Combine the chocolate and oil in a microwave-safe dish, and microwave for about 1 minute. Stir well, and if

the chocolate isn't entirely melted, return it to the microwave, checking at intervals of 30 seconds and stirring vigorously, until smooth. Pour the melted chocolate into your pureed ingredients, and pulse to combine.

In a separate bowl, sift together the cocoa and garbanzo flour, and toss with the walnuts, instant coffee powder if using, and salt. Pour the wet puree into this bowl of dry goods, along with the vanilla, and stir with a wide spatula just until the batter comes together with only a few lumps remaining. Transfer into your prepared pan, spread it out evenly, and smooth down the top.

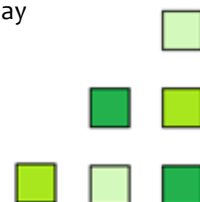
Bake for 34 – 40 minutes, until firm around the edges and no longer shiny on top.



*To make just enough quinoa for this recipe, start with ½ cup of dry quinoa, any color, and rinse it thoroughly under cold water. You want to wash away any dust or dirt that might have come with it if it came from the bulk bins, in addition to the bitter outer coating called saponin. Drain well.

Place the cleaned quinoa in a medium pot with 1 cup of water, and bring to a boil. Cover, turn down the heat so that the water is at a bare simmer, and let cook undisturbed for 15 – 20 minutes, until the quinoa has absorbed all of the liquid. Let cool before using in the brownies.

If you want to ramp up the superfood quotient even more, consider some or all of the following mix-ins: ½ cup dried blueberries, ½ cup [raw cacao nibs](#), 2 tablespoons ground flax seeds or [chia seeds](#), or 1 tablespoon [maca powder](#).



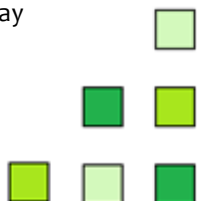
Salted Dulce de Coco Brownies



Rather than using regular milk, I've found that coconut milk lends an incredibly rich, slightly tropical essence to caramel sauce that's absolutely irresistible. Throw in a little pinch of salt to brighten the burnt sugar flavors, and you have a brownie worthy of a fancy boutique bakery.



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Dulce de Coco:

**1 13.5-Ounce Can Full-Fat
Coconut Milk
1 1/2 Cups Dark Brown Sugar,
Firmly Packed
1/2 Teaspoon Salt
1/2 Teaspoon Vanilla Extract**

Brownies:

**1 Cup [Garbanzo Bean Flour](#)
1 Cup All Purpose Flour
1 1/4 Cups Dutch-Processed
Cocoa Powder
1/2 Teaspoon Salt
1 Teaspoon [Instant Coffee
Powder](#)
Pinch Ground Cinnamon
1 Cup Vegan Margarine or
Coconut Oil, Melted
2 Ounces Baker's Chocolate
(Unsweetened), Finely Chopped
1/4 Cup Light Agave Nectar
1 Cup Granulated Sugar
1 6-Ounce Container Soy or
Coconut Yogurt
1 Teaspoon Vanilla Extract**

Coarse Sea Salt, to Top

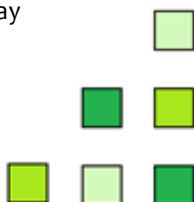
Begin by making your dulce de coco so that it has time to cool.

Place the coconut milk, brown sugar, and salt in a medium saucepan, cover, and set it over moderate heat. Bring it to a boil, and then reduce the heat so that it's at a simmer, and cook for 20 minutes. Remove the lid, reduce the heat even further for a very gentle simmer, and let the mixture cook for 35 – 40 more minutes. Stir occasionally, until thickened to a syrupy consistency. Turn off the heat, stir in the vanilla, and let cool completely before using on the brownies.

Once you're ready to proceed with the brownies, preheat your oven to 350 degrees, and lightly grease a 9 x 13-inch baking dish.

In a large bowl, sift together the garbanzo flour, all purpose flour, cocoa, salt, coffee powder, and cinnamon.

Separately, combine the margarine or oil and chocolate in a microwave-safe dish, and heat for just 30 – 60 seconds. Stir vigorously until the chocolate fully is melted. Add in the agave, sugar, non-dairy yogurt, and vanilla, and stir well. Pour the chocolate mixture into the bowl of dry ingredients, and mix with a wide spatula, just until the



batter comes together with few lumps remaining.

Transfer the batter to your prepared pan, and smooth out the top to the best of your ability. Pour the cooled dulce de coco so that it covers the entire surface evenly.

Bake for 32 – 38 minutes, until firm around the edges and less shiny on top. Let cool completely, and chill for at least 2 hours before slicing to achieve cleaner cuts.

Lightly sprinkle a tiny pinch of sea salt over the brownies before serving, if desired.



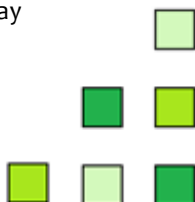
Spicy Date Blondies



Reminiscent of homey, comforting hermit cookies, but with a serious kick of ginger, these are hardly the plain Jane blondies they appear to be. Feel free to reduce the crystallized ginger if you're sensitive to the spice, but give them a chance as written at least once. I promise they'll liven up any cookie platter, whether served during the holidays or on any day.



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3 Cups All Purpose Flour
1/2 Teaspoon Baking Powder
1/2 Teaspoon Salt
1 Tablespoon Ground Ginger
1 Teaspoon Ground Cinnamon
1/4 Teaspoon Paprika
Pinch Ground Black Pepper
1 1/2 Cups Chopped Dates
**1 Cup Finely Chopped Crystallized
Ginger**
2/3 Cup Brown Rice Syrup
**1 Cup Dark Brown Sugar, Firmly
Packed**
1/2 Cup Canola Oil
**1/2 Cup Unsweetened Apple
Sauce**
1 Tablespoon Vanilla Extract

Preheat your oven to 350 degrees, and lightly grease a 9 x 13-inch baking dish.

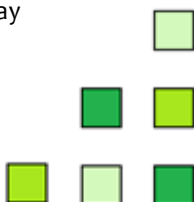
In a large bowl, whisk together the flour, baking powder, salt, and spices so that all the dry goods are well mixed. Add in the chopped dates and crystallized ginger, and toss to coat with flour, so that they don't simply sink to the bottom of your blondies.

Separately, mix together the rice syrup, brown sugar, oil, apple sauce, and vanilla. Pour these wet ingredients into the bowl of dry, and

Stir just enough to bring everything together. A few errant lumps are just fine; Be sure not to over-mix.

The resulting batter will be extremely thick and sticky. Transfer it into your prepared pan, and use lightly moistened hands to press it down into one even layer until it reaches all of the corners and sides.

Bake for 28 - 35 minutes, or until lightly golden brown and highly aromatic. Let cool completely before slicing.



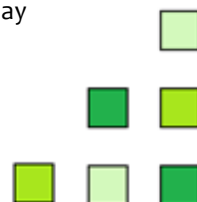
Turkish Delight Blondies



Also known as “Lokum,” turning this traditional Middle Eastern confection into a cookie bar was a no-brainer, considering how popular the treat is in this household. Rose-flavored batter meets plentiful pistachios to make for a more substantial treat than the traditional sugary squares.



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2 Cups All Purpose Flour
1/3 Cup [Soy Flour](#)
1 Cup Granulated Sugar
1/2 Teaspoon Salt
1/4 Teaspoon Baking Powder
1/2 Cup Vegan Margarine or Coconut Oil, Melted
1/2 Cup Dark Brown Sugar, Firmly Packed
1/2 Cup Soy or Coconut Yogurt
2 Tablespoons [Rosewater](#)
2 Teaspoons Vanilla Extract
1/4 Teaspoon Almond Extract
1 1/2 Cups Toasted Pistachios

Preheat your oven to 350 degrees, and lightly grease a 9 x 13-inch baking dish.

Whisk together the all purpose flour, soy flour, granulated sugar, salt, and baking powder in a large bowl.

In a separate dish, thoroughly mix the melted margarine or coconut oil, brown sugar, non-dairy yogurt, rosewater, vanilla, and almond extract. Pour this wet mixture into the bowl of dry ingredients.

Stir with a large spatula until mostly combined, and add in the pistachios. Once the nuts are well distributed throughout the batter, transfer everything over to your prepared pan, and spread it out evenly to completely fill the space. Smooth out the top, and bake for 28 - 35 minutes, or until lightly golden brown all over. Let cool completely before slicing.

There are many variations of Turkish delight available, so take inspiration from those different interpretations and try swapping out the pistachios for walnuts, or add in a handful of chocolate chips or a pinch of lemon or orange zest.



Zested Cranberry Streusel Blondies



I'm a firm believer that the more crumb topping, the better, so I like to lay it on thick! Tangy citrus and tart cranberries add fresh, vibrant flavor, and effectively cut the sweetness that crumb-creations typically suffer from.



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Streusel Topping:

1/4 Cup Margarine
1/4 Cup Granulated Sugar
3/4 Cup All Purpose Flour
1 Cup [Almond Meal](#)
1/8 Teaspoon Ground Cinnamon
1/4 Teaspoon Salt

Orange-Cranberry Blondies:

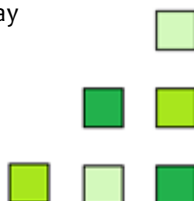
2 Cups All Purpose Flour
1/3 Cup [Garbanzo Bean Flour](#)
3/4 Teaspoon Salt
1/4 Teaspoon Baking Powder
2 Tablespoons Orange Zest
1 1/2 Cups Dried Cranberries
1/2 Cup Chopped Walnuts
1/2 Cup Vegan Margarine or Coconut Oil, Melted
1 Cup Granulated Sugar
1/2 Cup Dark Brown Sugar, Firmly Packed
1/2 Cup Soy or Coconut Yogurt
1 Tablespoon Vanilla Extract

Preheat your oven to 350 degrees, and lightly grease a 9 x 13-inch baking dish.

First things first, prepare the streusel by placing the margarine and sugar in your stand mixer with the paddle attachment installed. If you don't have a stand mixer, it will still work just fine, but be prepared to put some serious elbow grease into this to get everything completely and utterly homogenous. Beat until thoroughly creamed together, as if you were making cookies, and then add in the flour, almond meal, cinnamon, and salt, and mix until all those dry goods are fully incorporated, scraping down the sides of the bowl as necessary. Bring the dough together into one cohesive mass, wrap in plastic, and let rest in the fridge while you make

baking powder, and orange zest to combine. Add in the cranberries and walnuts, and just toss lightly distribute those goodies throughout the mixture and coat with flour.

In a separate bowl, mix together the melted margarine or coconut oil, sugars, non-dairy yogurt, and vanilla. Once thoroughly combined, pour the wet mixture into the bowl of dry ingredients, and stir with a wide spatula, just enough to bring everything together into a thick batter.




Transfer to your prepared pan, and smooth it out into one even layer. Retrieve your



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