

The background of the cover is a dark, textured wooden surface. A dark grey cloth is draped in the upper left corner. A wooden tray is positioned diagonally, containing a round chocolate dessert topped with chopped nuts and a rectangular piece of orange-colored dessert. A small bowl of melted chocolate and a spoon are in the bottom left, and a bowl of whole almonds is at the bottom. Scattered nut pieces are visible on the wood.

vegan *Desserts*

**Make your own
vegan desserts
at home**

**by
Stephanie Sharp**

Vegan Desserts

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Table of Contents

[Introduction](#)

[Lemon Muffin](#)

[Apple Cinnamon Muffin](#)

[Vegan Brownie](#)

[Peanut Butter Bar](#)

[Vegan Chocolate Tart](#)

[No Bake Chocolate Mousse](#)

[Reese Peanut Butter Cups](#)

[Chocolate Chip Cookies](#)

[Strawberry Cheesecake](#)

[Vanilla Custard Slice](#)

[Mango Mousse](#)

[Banana Caramel Slice](#)

[Brown Sugar Chocolate Chip Cookies](#)

[Peanut Butter Cookies](#)

[Rose Chocolate Donuts](#)

[Date Coconut Balls](#)

[Vegan Meringue Cookies](#)

[Apple Tart](#)

[Mango Ice Cream](#)

[Date Caramel Ice Cream](#)

[Chocolate Matcha Ice Cream](#)

[Raspberry Ice Cream](#)

[Pistachio Ice Cream](#)

[Avocado Dark Chocolate Ice Cream](#)

[Chia Coconut Pudding](#)

[Cinnamon Rice Pudding](#)

[Date Cake](#)

[Pumpkin Pudding](#)

[Bread Pudding](#)

[Beetroot Pudding](#)

[Conclusion](#)

[About the Author](#)

[Author's Afterthoughts](#)

Introduction



Being vegan, you need to rely on 100% plant-based products, which is sometimes challenging. Desserts are delightful, and even if you have one bite of something sweet, you feel good going to bed with that satisfaction. One of the key elements of desserts is eggs and dairy. Vegans, unfortunately, cannot have either!

Does this mean you should stop eating desserts altogether? No! You can enjoy your desserts with 100% plant-based ingredients like flax egg, coconut milk, almond milk, coconut butter, almond butter, soy milk, etc. With time, the art of creating meals has changed. Many people are going full vegan. To meet these people's requirements, chefs always try and creating beautiful and almost similarly tasty vegan desserts!

Try these 30 vegan desserts and check for yourself.

Lemon Muffin



This is a zesty sweet cupcake that not only tastes good but also smells good.

Preparation Time: 10 minutes

Cooking Time: 12 minutes

Serves: 12 cupcakes

Ingredients:

- 2 cups all-purpose flour
- 1 cup brown sugar
- 1 cup coconut butter
- 2 tsp baking powder
- 1 pinch baking soda
- 2 flax eggs
- 2 tbsp vegan yogurt
- 1 pinch salt

- 2 tbsp lemon zest, grated
- 2 tbsp lemon juice
- Vegan Cream cheese frosting
- 3 tbsp poppy seeds

Instructions:

Preheat the oven to 400 degrees F.

Add cupcake liners on a cupcake tray.

Beat the flax eggs in a bowl. Add the brown sugar and beat until it dissolves.

Add the coconut butter and beat well.

Add the vegan yogurt, lemon juice, salt, and beat well.

Add the dry ingredients and fold in.

Pour into the cupcake liners. Tap twice.

Bake for 12 minutes. Let them cool down.

Add the cream cheese frosting on top.

Garnish using poppy seeds, and lemon zest on top. Serve.

Apple Cinnamon Muffin



Apple muffins taste great and they smell so good that you cannot resist it.

Preparation Time: 10 minutes

Cooking Time: 30 minutes

Serves: 12 muffins

Ingredients:

- 2 cups all-purpose flour
- 1 cup apple, chopped
- 1 cup brown sugar
- 1 cup almond butter
- 2 tsp baking powder
- 1 tsp cinnamon powder
- ½ cup almond milk
- 1 pinch baking soda
- 2 tbsp applesauce
- 1 pinch salt

- 1 tsp apple cider vinegar
- 1 flax egg

Instructions:

Preheat the oven to 400 degrees F.

Add muffin liners on a muffin tray.

Combine the flax egg with the milk. Mix well.

In another bowl, beat the almond butter with brown sugar.

Beat for 3 minutes. Add the applesauce, vinegar, and mix well.

Add the cinnamon and mix again.

Add the dry ingredients and fold using spatula.

Add the chopped apple and mix. Add the mix into the muffin liners.

Tap twice and bake for 30 minutes. Serve in room temperature.

Vegan Brownie



This is not your average brownie! It is vegan and dairy-free. It tastes so good that you would not realize it lacks dairy or eggs.

Preparation Time: 10 minutes

Cooking Time: 50 minutes

Serves: 8

Ingredients:

- 1 cup all-purpose flour
- 1 cup cocoa flour
- 1 cup brown sugar
- 1 cup coconut butter
- ½ cup melted dairy free chocolate
- 1 tsp baking powder
- 1 pinch baking soda
- 1 pinch salt
- Ice cream to serve

Instructions:

Preheat the oven to 400 degrees F.

Add wax paper on a square cake pan.

Shift the dry ingredients in a large bowl.

In another bowl, beat the brown sugar with coconut butter.

Add the melted chocolate and mix well.

Add the dry ingredients gradually and mix with a spatula.

Pour in the cake pan and tap twice.

Bake for 50 minutes. Let it cool down for 20 minutes. Serve.

Peanut Butter Bar



Peanut butter chocolate bars may take some time to make but they are worth waiting.

Preparation Time: 3 hours

Cooking Time: No Cooking Required

Serves: 12

Ingredients:

- 1 cup graham crackers, crushed
- 2 cups brown sugar
- ½ cup salted almond butter
- 1 cup peanut butter
- 1 pinch salt
- 1 cup dark chocolate chips (dairy-free)

Instructions:

Add wax paper on a square pan.

Combine the crushed graham crackers with butter and half of the brown sugar. Mix well.

Add to the square pan and spread evenly. Let it set for 1 hour.

Melt the dark chocolate chips. Add the salt and remaining brown sugar.

Add on top of the peanut butter mix. Let it set for 2 hours.

Cut into squares. Serve.

Vegan Chocolate Tart



Tarts are very refreshing, and they are often made using fresh in-season fruits. This is why it is the perfect summer dessert.

Preparation Time: 2 hours

Cooking Time: 20 minutes

Serves: 4

Ingredients:

- 1 cup graham crackers, crushed
- 2/3 cup almond butter, melted
- ½ cup brown sugar
- 1 pinch salt
- 1 pinch cinnamon
- 1 cup melted chocolate
- Fresh mint
- Blueberries to serve
- Strawberries to serve

Instructions:

Preheat the oven to 400 degrees F.

Grease 4 mini pie pans using butter.

Combine the brown sugar, almond butter, and graham crackers.

Add the mixture onto the pie pans.

Bake for 20 minutes. Take out the oven.

Let it cool down. Add the melted chocolate. Let it set for 1 hour.

Add the mint leaves, fresh fruits on top and serve.

No Bake Chocolate Mousse



Chocolate mousse is everyone's favorite dessert because it is creamy and flavorful. Top it with fresh raspberries and dust some sugar on top.

Preparation Time: 2 hours

Cooking Time: No Cooking Required

Serves: 8

Ingredients:

- 1 cup dairy-free melted chocolate
- 1 cup Oreo biscuits, crushed
- 1 cup vegan cream cheese
- 1 cup brown sugar
- ½ cup coconut butter
- Fresh raspberries to serve

Instructions:

Grease a spring form round pan.

Combine the crushed Oreo biscuits with butter and half of the sugar. Mix

well.

Add them onto the spring form round pan.

Let it fridge for 30 minutes.

Beat the cream cheese with remaining sugar and melted chocolate.

Add onto the pan. Tap twice.

Refrigerate for 2 hours. Add the raspberries and dust some sugar on top.
Serve.

Reese Peanut Butter Cups



Who does not love Reese peanut butter cups? If you can make them at home, would not that be amazing?

Preparation Time: 1 hour

Cooking Time: No Cooking Required

Serves: 12

Ingredients:

- 2 cups peanut butter
- 1 pinch salt
- ½ cup sugar
- 1 cup melted dark chocolate (dairy-free)

Instructions:

Beat the peanut butter with salt, and sugar.

Add muffin liners onto a tray.

Add one tsp of the melted chocolate onto each muffin liner.

Add 2 tbsp of the peanut butter and then again add 1 tsp of melted chocolate.

Let them set for 2 hours. Serve.

Chocolate Chip Cookies



These cookies are filled with chocolate chips. It is dairy-free and tastes great.

Preparation Time: 10 minutes

Cooking Time: 15 minutes

Serves: 12 cookies

Ingredients:

- ½ cup almond flour
- 1½ cups all-purpose flour
- 1 cup sugar
- ½ cup dairy-free chocolate chips
- 2 tsp baking powder
- 1 flax egg
- 1 pinch salt
- ½ cup coconut butter
- 2 tbsp almond milk

Instructions:

Preheat the oven to 400 degrees F.

Add the wax paper on your cookie sheet.

Shift the dry ingredients together in a bowl.

Beat the sugar and butter together.

Add the almond milk, flax egg, and beat well.

Add the dry shifted ingredients and make dough.

Add the chocolate chips and fold in gently.

Use an ice cream scoop to add the cookies on the cookie sheet.

Bake for 15 minutes. Let them rest for 20 minutes. Serve.

Strawberry Cheesecake



Who doesn't love cheesecake? When you can make it vegan and it looks so appealing, and then it becomes very difficult to resist.

Preparation Time: 2 hours

Cooking Time: No Cooking Required

Serves: 12

Ingredients:

- 1 ½ cups vegan cream cheese
- ½ cup sugar
- ½ cup strawberry puree
- 1 tbsp corn syrup
- 1 tsp strawberry extract
- Fresh strawberries to serve

Instructions:

Beat the cream cheese with the sugar.

Add the strawberry puree, corn syrup and extract.

Beat for 3 minutes. Add to a cupcake tray.

Let it refrigerate for 2 hours.

Serve with fresh strawberries on top.

Vanilla Custard Slice



This is really a vegan dessert! The texture is soft and the light vanilla flavors soothes the senses.

Preparation Time: 4 hours

Cooking Time: 50 minutes

Serves: 4

Ingredients:

- 2-sheet vegan puff pastry
- 4 cups soy milk
- 1 tsp vanilla extract
- 1 1/3 cup corn flour
- 1 pinch turmeric
- 1/3 cup granulated sugar
- 1/2 cup almond butter

Instructions:

Preheat the oven to 400 degrees F.

Grease to baking trays using butter.

Place the puff pastry and bake them for 15 minutes.

Take off the oven.

In another cake pan, add wax paper.

In a saucepan, add the soy milk, vanilla, and simmer for 10 minutes.

Take off the heat and let it cool down.

In another saucepan, combine the sugar and the corn flour.

Add the soy milk mixture gradually and keep stirring.

Cook for 10 minutes. Add the turmeric and butter, mix well.

Take off the heat.

Place one puff pastry on your prepared cake pan.

Add the milk mixture. Top with the other puff pastry.

Place in the fridge until served.

Mango Mousse



If you like mangoes, then you will love this creamy and light mango mousse.

Preparation Time: 10 minutes

Cooking Time: 10 minutes

Serves: 4

Ingredients:

- 1 ¼ cups mango puree
- 1 cup vegan whipped cream
- 2 tbsp lukewarm water
- 1 tsp agar agar powder
- 1 pinch saffron, soaked in 1tbsp coconut milk

Instructions:

In a bowl, whip the cream for 5 minutes.

Add the mango puree and beat for 2 minutes.

Combine the lukewarm water with agar agar powder.

Let it sit for 2 minutes. Add to the mango mix.

Mix well. Add the saffron mix and beat again.

Add to serving glasses and place in the fridge. Serve.

Banana Caramel Slice



This caramel slice with walnuts, groundnuts, bananas, and whipped cream is too hard to resist.

Preparation Time: 20 minutes

Cooking Time: 10 minutes

Serves: 4

Ingredients:

- 1 cup sugar
- 4 ripe bananas, sliced
- 4 tbsp groundnuts
- 1 tsp salt
- 1 cup walnuts, chopped
- 1 tbsp almond butter
- 1 cup vegan whipped cream

Instructions:

In a saucepan, melt the sugar and heat until it becomes slightly golden.

Add the almond butter, salt, and toss for 2 minutes.

Add the walnut and toss for 2 minutes.

Divide the mixture into 4 serving cups.

Add the banana slices on top.

Add the whipped cream on top. Add the groundnuts on top.

Place in the fridge for 2 hours and then serve.

Brown Sugar Chocolate Chip Cookies



These cookies are not your traditional chocolate chips cookies! It is made using rye flour and brown sugar which brings more flavor to these cookies.

Preparation Time: 30 minutes

Cooking Time: 15 minutes

Serves: 12 cookies

Ingredients:

- 2 cups rye flour
- 2 tsp baking powder
- 1 cup brown sugar
- 1 pinch baking soda
- 1 cup coconut butter
- 1 flax egg
- 1 cup chocolate chips
- 1 pinch salt
- 1 tsp chocolate extract

Instructions:

Preheat the oven to 400 degrees F.

Add wax paper on your cookie sheet.

Beat the flax egg in a bowl. Add the brown sugar and beat for 3 minutes.

Add the butter, coconut extract and beat well.

Add the dry ingredients and make dough.

Wrap with plastic wrapper. Let it sit for 20 minutes.

Add the chocolate chips and fold in.

Use an ice cream scoop and add the cookies onto the cookie sheet.

Bake for 15 minutes. Serve after 20 minutes.

Peanut Butter Cookies



When you are in a hurry, but you want homemade vegan cookies, this is the simple cookie recipe you should try.

Preparation Time: 10 minutes

Cooking Time: 10 minutes

Serves: 10 cookies

Ingredients:

- 2/3 cup brown sugar
- 1½ cups all-purpose flour
- 1 flax egg
- 1 tsp baking powder
- 1 pinch baking soda
- 2/3cup almond butter
- 1 cup chocolate chips
- 1 pinch salt
- 1 tsp vanilla extract

Instructions:

Preheat the oven to 400 degrees F.

Shift the dry ingredients in a bowl.

Add parchment paper on your cookie sheet.

Whisk the flax egg with the brown sugar.

Add the almond butter, vanilla, and beat well.

Add the dry sifted ingredients and make dough.

Roll it out flat and cut into rounds.

Use a fork to make a design on top.

Place on the cookie sheet and bake for 10 minutes.

Serve in room temperature.

Rose Chocolate Donuts



Donuts are one of the comfort foods that make you keep craving it for more. It is not always possible to get vegan-friendly donuts from your nearest dessert shop. So, let's try this recipe at home.

Preparation Time: 50 minutes

Cooking Time: 10 minutes

Serves: 10 donuts

Ingredients:

- 2 cups all-purpose flour
- ½ cup sugar
- 1 cup almond butter
- 1 tsp rose extract
- 1 tsp baking powder
- 2 tsp dry active yeast
- 1 cup warm almond milk
- 1 pinch salt

- Chocolate ganache to garnish
- Rose petals to garnish

Instructions:

Combine the warm almond milk with the active yeast.

Add 1 tbsp sugar and stir well.

Cover with a lid and let it sit for 10 minutes.

Add the remaining sugar, salt, rose extract, and mix well.

Add the butter and mix well.

Add the dry ingredients and make dough.

Knead well and cover with lid. Set aside for 30 minutes.

Knead again and roll out flat. Use a donut cutter and cut into 10 donuts.

Fry them golden brown with vegetable cooking oil.

Let them cool down. Add chocolate ganache on top.

Add the rose petals on top and serve.

Date Coconut Balls



Coconut date balls taste great and need no cooking time. Isn't it remarkable?

Preparation Time: 10 minutes

Cooking Time: No Cooking Required

Serves: 12 balls

Ingredients:

- 1½ cups date paste
- ½ cup desiccated coconut
- 4 tbsp honey
- 1 pinch sea salt
- 1 pinch cinnamon
- ½ cup shredded coconut
- 4 tbsp groundnuts

Instructions:

In a mixing bowl, combine the date paste with the honey, groundnuts, sea

salt, cinnamon, and shredded coconut.

Mix well and make little balls.

Roll them on the desiccated coconut.

Let them set for 1 hour and then serve.

Vegan Meringue Cookies



Meringue cookies are usually made using egg whites. But when you are a vegan, you can still enjoy these cookies using aqua faba or chickpea liquid. The taste is very similar and looks the same too.

Preparation Time: 45 minutes

Cooking Time: 20 minutes

Serves: 15 cookies

Ingredients:

- 1 cup chickpea liquid
- 1 drop vanilla extract
- 1 cup sugar

Instructions:

Preheat the oven to 350 degrees F.

Add wax paper on a cookie sheet.

In a bowl, beat the chickpea liquid for 5 minutes.

Add the sugar, vanilla extract and beat for 4 minutes.

Add the mix in the fridge for 30 minutes.

Add it into a piping bag. Pipe the cookies on the cookie sheet.

Bake for only 20 minutes. Serve at room temperature.

Apple Tart



Apple tart is one of the refreshing desserts and it is a great option for the vegans.

Preparation Time: 20 minutes

Cooking Time: 1 hour

Serves: 8

Ingredients:

- 3 apples, peeled, sliced
- 1 9*9 inch vegan puff pastry
- 1 pinch sea salt
- 1 tsp cinnamon powder
- 1 cup sugar
- 2 tbsp almond butter

Instructions:

Preheat the oven to 400 degrees F.

Grease a pie pan using butter.

Combine the apples with sugar, cinnamon and salt. Let it sit for 10 minutes.

Add the puff pastry on the pie pan.

Add some weight on top. Bake for 15 minutes.

Arrange the apple mix.

Bake for another 40 minutes.

Let it rest for 30 minutes. Serve cold.

Mango Ice Cream



This is a creamy and delightful mango ice cream which is also vegan.

Preparation Time: 5 hours

Cooking Time: No Cooking Required

Serves: 4

Ingredients:

- 1 cup vegan whipped cream
- 2/3 cup mango puree
- ½ cup sugar

Instructions:

In an ice-cold bowl, beat the vegan whipped cream for 5 minutes.

Add the mango puree and sugar.

Beat for another 5 minutes. Freeze for 1 hour.

Take it out and beat for another 4 minutes. Serve cold.

Date Caramel Ice Cream



Date goes surprisingly well in desserts. The caramelized nuts also add more flavors to the dessert.

Preparation Time: 5 hours

Cooking Time: 10 minutes

Serves: 4

Ingredients:

- 1 cup vegan whipped cream
- ½ cup date paste
- ½ cup sugar
- ½ cup chopped nuts
- ½ tsp salt

Instructions:

In an ice-cold bowl, beat the vegan whipped cream for 5 minutes.

Add the date paste and beat for another 5 minutes. Freeze for 1 hour.

In a nonstick pan, add the sugar and caramelize it.

Add the nuts and toss for 2 minutes.

Take the bowl out and mix the caramel.

Beat for another 5 minutes. Freeze for 3 hours.

Serve cold.

Chocolate Matcha Ice Cream



If you like matcha powder, then you will surely love this ice cream. It also contains the freshness of mint and chocolate.

Preparation Time: 4 hours

Cooking Time: No Cooking Required

Serves: 4

Ingredients:

- 1 cup vegan whipped cream
- 1/3 cup matcha powder
- 1 pinch salt
- ½ cup sugar
- ¼ cup chocolate chips
- 1 tsp mint, minced

Instructions:

In an ice-cold bowl, beat the vegan whipped cream for 5 minutes.

Add the sugar, salt, mint, and matcha powder.

Beat for another 5 minutes. Freeze for 1 hour.

Take the bowl out and add the chocolate chips.

Beat for another 3 minutes. Freeze for another 3 hours. Serve cold.

Raspberry Ice Cream



Raspberry in desserts tastes very good. This ice cream also has mint and vanilla extract to give it more flavors.

Preparation Time: 4 hours

Cooking Time: No Cooking Required

Serves: 4

Ingredients:

- 1 cup vegan whipped cream
- 2/3 cup raspberries, roughly chopped
- ½ cup raspberry jam
- 1 pinch salt
- 1 tsp vanilla extract
- 1 tsp mint, minced

Instructions:

In an ice-cold bowl, beat the vegan whipped cream for 5 minutes.

Add the raspberry jam, vanilla, salt, and mint.

Beat for another 5 minutes. Freeze for 1 hour.

Now take it out and stir in the chopped raspberries.

Beat for another 2 minutes. Freeze for 3 hours. Serve cold.

Pistachio Ice Cream



Pistachios are very rich in aroma, flavor, and it goes perfectly well with any dessert. Try this royal ice cream today!

Preparation Time: 5 hours

Cooking Time: No Cooking Required

Serves: 4

Ingredients:

- 1 cup vegan whipped cream
- ½ cup chopped pistachios
- 2 tbsp pistachio paste
- ½ cup sugar

Instructions:

In an ice-cold bowl, beat the vegan whipped cream for 5 minutes.

Add the pistachio paste and sugar.

Beat for another 3 minutes. Freeze for 3 hours.

Now, add the chopped pistachios and beat for 1 minute.

Freeze again for 4 hours. Serve with more pistachios on top.

Avocado Dark Chocolate Ice Cream



I guarantee that this creamy avocado, mint, pistachio, and dark chocolate ice cream will blow your mind.

Preparation Time: 5 hours

Cooking Time: No Cooking Required

Serves: 4

Ingredients:

- 1 cup vegan whipped cream
- 1/3 cup avocado puree
- 2 tbsp dark chocolate, grated
- ½ cup sugar
- 1 tsp mint, minced
- 2 tbsp pistachios, chopped
- 1 pinch salt

Instructions:

In an ice-cold bowl, beat the vegan whipped cream for 5 minutes.

Add the avocado puree and sugar.

Beat for 3 minutes. Freeze for 1 hour.

Add the mint, pistachios, dark chocolate and beat for 3 minutes.

Freeze for another 4 hours. Serve cold.

Chia Coconut Pudding



This chia coconut pudding tastes out of this world. Feel free to add any topping of your choice.

Preparation Time: 40 minutes

Cooking Time: No Cooking Required

Serves: 2

Ingredients:

- 1/3 chia seeds
- 2 cup coconut milk
- 1 pinch cinnamon powder
- 1 pinch sea salt
- ½ cup sugar

Instructions:

In a bowl, combine the chia seeds with coconut milk.

Add the cinnamon, sea salt, and sugar.

Mix well. Let it sit for 40 minutes.

Serve cold.

Cinnamon Rice Pudding



This rice pudding is filled with flavors of molasses and cinnamon, and it tastes amazing.

Preparation Time: 10 minutes

Cooking Time: 30 minutes

Serves: 4

Ingredients:

- ½ cup rice
- 4 cups coconut milk
- ½ cup shredded coconut
- 1 pinch salt
- 1 tsp cinnamon powder
- ½ cup molasses

Instructions:

In a large saucepan, add the rice with coconut milk.

Cook on medium high heat for 15 minutes.

Simmer for 5 minutes.

Add the shredded coconut, salt, sugar, cinnamon, and molasses. Stir well.

Cook for 10 minutes. Serve cold.

Date Cake



This is a no-bake date cake that has bits of dark chocolate and flavorful groundnuts.

Preparation Time: 1 hour

Cooking Time: No Cooking Required

Serves: 4

Ingredients:

- 1 cup date paste
- ½ cup dark chocolate, finely chopped
- 1 cup groundnuts
- ½ cup honey
- ½ tsp sea salt
- 1 tsp cinnamon powder

Instructions:

In a large mixing bowl, combine the groundnuts and date paste.

Add the dark chocolate, sea salt, cinnamon, honey, and mix well.

Add to a serving dish. Add the dish in the refrigerator for 1 hour. Serve.

Pumpkin Pudding



If you enjoy the creaminess of pumpkin, then you will love this pudding. It also takes very little time and effort to make it.

Preparation Time: 1 hour

Cooking Time: 15 minutes

Serves: 4

Ingredients:

- 1 cup pumpkin puree
- 4 cups coconut milk
- 2 tsp agar agar powder
- 1 cup brown sugar
- ½ cup chopped nuts
- 2 tbsp vegan whipped cream, to serve

Instructions:

In a saucepan, add the pumpkin puree with the coconut milk.

Cook for 8 minutes.

Add the brown sugar, agar agar powder, and nuts.

Stir for 5 minutes. Take off the heat.

Pour into individual cups and let it fridge for 1 hour.

Add the nuts, and whipped cream on top. Serve.

Bread Pudding



This is not your average bread pudding. It may not have eggs, but it contains many fruits and coconut milk, which adds a lot of flavors.

Preparation Time: 10 minutes

Cooking Time: 50 minutes

Serves: 8

Ingredients:

- 4 whole wheat bread slices
- 4 cup coconut milk
- ½ cup sugar
- 4 tbsp custard powder
- ½ cup applesauce
- 1 tsp cinnamon powder
- 1 pinch salt
- 2 tbsp almond butter
- Fresh fruits to serve

Instructions:

Cut the bread slices into small pieces.

Preheat the oven to 400 degrees F.

Grease a baking dish with almond butter.

Place the bread slices onto the baking dish.

In a saucepan, combine the coconut milk with sugar, custard powder, cinnamon and applesauce.

Cook for 20 minutes on medium low heat. Keep stirring time to time.

Pour the mix onto the breads. Bake for 50 minutes. Serve cold with pomegranate seeds, and chopped mangoes.

Beetroot Pudding



Beetroot surprisingly tastes great in desserts. This is a simple pudding that looks amazing and tastes great too.

Preparation Time: 1 hour

Cooking Time: 15 minutes

Serves: 4

Ingredients:

- 1 cup beetroot puree
- 4 cups coconut milk
- 2 tsp agar agar powder
- ½ tsp vanilla extract
- 1 cup caster sugar

Instructions:

In a saucepan, combine the coconut milk with sugar.

Cook for 6 minutes.

Add the beetroot puree, agar agar powder, vanilla and mix well.

Cook for 8 minutes. Take off the heat.

Add to serving cups. Refrigerate for 1 hour. Serve.

Conclusion

Vegans no longer have to deny the desserts anymore! This book will help you get 30 delicious desserts that are vegan-friendly. They taste very similar to the real thing, if not better. The recipes are simple and mostly quick. Desserts do need some chilling time, so whenever you are making them, try to make ahead of time.

About the Author

Born in New Germantown, Pennsylvania, Stephanie Sharp received a Masters degree from Penn State in English Literature. Driven by her passion to create culinary masterpieces, she applied and was accepted to The International Culinary School of the Art Institute where she excelled in French cuisine. She has married her cooking skills with an aptitude for business by opening her own small cooking school where she teaches students of all ages.

Stephanie's talents extend to being an author as well and she has written over 400 e-books on the art of cooking and baking that include her most popular recipes.

Sharp has been fortunate enough to raise a family near her hometown in Pennsylvania where she, her husband and children live in a beautiful rustic house on an extensive piece of land. Her other passion is taking care of the furry members of her family which include 3 cats, 2 dogs and a potbelly pig named Wilbur.

Watch for more amazing books by Stephanie Sharp coming out in the next few months.

Author's Afterthoughts



I am truly grateful to you for taking the time to read my book. I cherish all of my readers! Thanks ever so much to each of my cherished readers for investing the time to read this book!

With so many options available to you, your choice to buy my book is an honour, so my heartfelt thanks at reading it from beginning to end!

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