



# THE ULTIMATE VEGAN *Christmas Cookie Cookbook*

6 FAN-FAVORITE RECIPES TO SWEETEN YOUR HOLIDAYS



# INTRODUCTION



Hi! I'm Sarah McMinn, author and founder of [My Darling Vegan](#). My Darling Vegan is a vegan recipe and resource website with the goal to make vegan eating easy, fun, and accessible for EVERYONE!

I'm so glad you're here!

INSTAGRAM: [@mydarlingvegan](#)

YOUTUBE: [@mydarlingvegan](#)

FACEBOOK: [@mydarlingvegan](#)

WEBSITE: [mydarlingvegan.com](#)

## WHY AM I VEGAN?

In the fall of 2006, I made the decision to go vegan.

I did it for ethical reasons, believing that the suffering and killing of animals for our pleasure is wrong and completely avoidable. If you are curious about why I made that decision you can read about more [here](#).

## WHO AM I?

I'm a 14-year (and counting) vegan, a professionally trained pastry chef with over a decades of working in commercial kitchens, and a professional food blogger.

Oh, and I adore sweets.

In 2012, after many years as a disgruntled food service employee, I quit my job after giving birth to a baby girl. In those early days of motherhood, I found myself with loads of free time. Babies, it turns out, sleep. A lot. Full of energy and enthusiasm for this new chapter in life, I started using my time to make up recipes, take photos, and put them up on the internet. Pretty quickly I learned that other people were doing this, too. Lots of other people. They were called food bloggers. It was a profession I never would have imagined for myself and one of the best things that has ever happened to me.

And now it can help you, yes YOU, bake like a pro!

## HOW TO READ A RECIPE

1. *Mise en place* - A French term meaning "putting in place". Check to make sure you have the necessary ingredients and pull them onto the counter before you get started.
2. Read through the recipe to make sure you have proper [kitchen equipment](#).
3. Familiarize yourself with vegan substitutions and how they affect individual recipes.
4. Look over the prep and cook times to ensure you've given yourself enough time to complete the recipe.

# Christmas Cookies

A stack of six chocolate crinkle cookies is presented on a white ceramic plate. The cookies are round and heavily coated in white powdered sugar, which has cracked to reveal the dark chocolate underneath. The stack is placed on a rustic wooden surface. The background is a soft-focus field of more cookies, creating a warm and inviting holiday atmosphere.

**RED VELVET CRINKLE  
COOKIES**

**VEGAN EGGNOG  
CHEESECAKE COOKIES**

**CHEWY MOLASSES  
COOKIES**

**SALTED CHOCOLATE  
COOKIES W/ ROSEMARY**

**CLASSIC SNOWBALL  
COOKIES**

**CHOCOLATE PEPPERMINT  
CRINKLE COOKIES**



# Red Velvet Crinkle Cookies

Serves: 24  
Prep Time: 10 min  
Chill Time: 2 hrs  
Bake Time: 12 min

*These fudgy Red Velvet Crinkle Cookies are perfect for your holiday parties. Just look at that snowy white crinkle! Made in under 30 minutes for a delightfully festive sweet treat.*

## Ingredients

3 cups all-purpose flour  
1/4 cup cocoa powder  
1 tbsp. baking powder  
1/4 tsp. baking soda  
1/2 tsp. salt  
3/4 cup vegan butter  
1 1/4 cup granulated sugar  
3/4 cup applesauce  
1 tsp. vanilla extract  
1 tsp. apple cider vinegar  
1 tbsp. red food coloring  
1 cup vegan white chocolate chips, optional  
1/2 cup granulated sugar, for coating  
1/2 cup powdered sugar, for coating

## Nutritional Information

Calories: 134 Fat: 4g Saturated Fat: 1g  
Carbohydrates: 28g Sugar: 16g

## Method

1. In a bowl, combine flour, cocoa powder, baking powder, baking soda, and salt. Set aside.
2. In a stand-up mixer, using the paddle attachment, beat vegan butter and sugar until light and fluffy. Add applesauce 1/4 cup at a time, scraping down the sides of the bowl as necessary until well combined. Beat in vanilla extract, apple cider vinegar, and red food coloring. The mixture will look curdled at this point.
3. With the mixer running, slowly add the dry ingredients to the bowl, scraping sides as necessary until all the dries are combined. Add the chocolate chips, if using, and beat until just combined.
4. Cover the dough with plastic wrap and refrigerator for at least 2 hours until dough is firm enough to form balls.
5. Preheat the oven to 350 degrees Fahrenheit. Place granulated sugar in a shallow dish. Place the powdered sugar in a second shallow dish. Roll cookie dough into balls about 1 heaping tablespoon in size. Generously coat them in granulated sugar first, and then powdered sugar until they are completely coated. Place them on a parchment-lined baking tray and bake for 10-12 minutes.
6. Remove from oven when cookies are slightly underdone. This is key to keep them fudgy. Let cookies cool for 10 minutes before transferring them to a wire cooling rack to cool completely.
7. Serve or store in an airtight container at room temperature for up to 5 days.



# Eggnog Cheesecake Thumbprint Cookies

Serves: 30  
Prep Time: 15 min  
Chill Time: 30 hrs  
Bake Time: 20 min

*A buttery spiced shortbread filled with creamy eggnog-flavored cheesecake, these vegan Eggnog Thumbprint Cookies are the ultimate holiday cookie. Sure to impress!*

## Ingredients

### Spiced Cookie

1 cup vegan butter  
1/4 cup + 2 tbsp granulated sugar  
2 tbsp. apple sauce  
2 cups all-purpose flour  
1/2 tsp. baking powder  
1/2 tsp. salt  
1 tsp. ground cinnamon  
1/4 tsp. ground nutmeg  
1/4 tsp. ground ginger

### Cheesecake Filling

6 ounces vegan cream cheese  
1/4 cup powdered sugar  
3 tbsp. holiday nog  
1/4 tsp. ground cinnamon  
1/8 tsp. ground nutmeg

## Nutritional Information

Calories: 112 Fat: 7g Saturated Fat: 2g  
Carbohydrates: 11g Sugar: 4g

## Method

1. Start by making the eggnog cheesecake filling. To make the filling, blend together the cream cheese in a food processor until light and fluffy, scraping down the sides as needed. Add powdered sugar and spices and mix until smooth, about 3 minutes. With the mixer running, slowly pour in holiday nog. Blend until smooth. Transfer to small bowl and chill for at least 30 minutes.
2. Preheat the oven to 350 degrees F. Line two baking sheets with parchment paper and set aside.
3. In a small bowl combine flour, baking powder, salt, and spices. Set aside.
4. Using your stand up mixer, cream together vegan butter and granulated sugar until light and fluffy, about 3 minutes. Add applesauce and beat until smooth. Add the flour mixture in three batches, scraping down the sides in between. Mix until all flour is hydrated and the dough is uniform.
5. Using a small cookies scoop, scoop cookies and roll them into balls and place them on the prepared baking sheet. Make a teaspoon-sized indentation in the center with your thumb.
6. Bake for 10 minutes until the edges are slightly golden. Remove from oven and make indentations again. Fill the center of each cookie with 1 rounded teaspoon of cream cheese filling so that it's slightly mounded. Bake for an additional 8-10 minutes, until cheesecake filling has firmed up. Remove from oven, transfer cookies back to a wire rack and allow to cool completely.
7. Sprinkle with cinnamon and serve or store in an airtight container in the refrigerator for up to 5 days.



# Chewy Molasses Cookies

*Serves: 24  
Prep Time: 10 min  
Bake Time: 12 min*

*You won't be able to resist these sweet and spicy Ginger Molasses Cookies; the perfect fall treat. But beware, these cookies are highly addictive!*



## Ingredients

2 1/2 cup all-purpose flour  
1 1/2 tsp. baking soda  
1 tsp. baking powder  
1 tsp. cinnamon  
1/2 tsp. ground ginger  
1/2 tsp. nutmeg  
1/2 tsp. salt  
1/2 cup vegan butter  
1 cup brown sugar  
1/4 cup coconut oil, melted  
1/4 cup blackstrap molasses  
1/4 cup granulated sugar, for coating

## Nutritional Information

Calories: 148 Fat: 5g Saturated Fat: 2g  
Carbohydrates: 23g Sugar: 13g

## Method

1. In a small bowl combine flour, baking soda and powder, spices, and salt. In a separate bowl or stand up mixer beat vegan butter and sugar until light and fluffy. Add oil and molasses and mix to combine. In several batches add the dry ingredients until a dough begins to form. Be careful not to over-mix.
2. Wrap dough in plastic wrap and chill for at least one hour.
3. Preheat oven to 350 degrees F. Line a baking sheet with parchment paper and set aside.
4. Place rolling sugar in a small bowl. Spoon out 1 rounded tablespoon of dough and roll into a ball. Coat with sugar and place the prepared baking sheets. Repeat with remaining dough, leaving about two inches between cookies.
5. Bake for 10-13 minutes until the edges begin to firm. Remove from oven and gently tap the cookies on the counter to help the cookies fall. Allow them to cool for 5 minutes before transferring to a cooling rack to cool completely.



# Salted Chocolate Rosemary Cookies

Serves: 36  
Prep Time: 10 min  
Bake Time: 10 min

*These ultra-fudgy, super chewy, Salted Chocolate Rosemary Cookies are filled with fresh rosemary and chocolate chips in every bite for a deliciously seasonal cookie.*



## Ingredients

2 1/4 cup all-purpose flour  
1/2 cup cocoa powder  
1 tablespoon cornstarch  
1 1/4 teaspoon baking soda  
1/2 teaspoon salt  
3/4 cup olive oil  
1 cup brown sugar, packed  
3/4 cup granulated sugar  
1/2 cup applesauce  
1 teaspoon vanilla extract  
1 teaspoon fresh rosemary, minced  
1 cup vegan chocolate chips  
coarse sea salt, for topping

## Nutritional Information

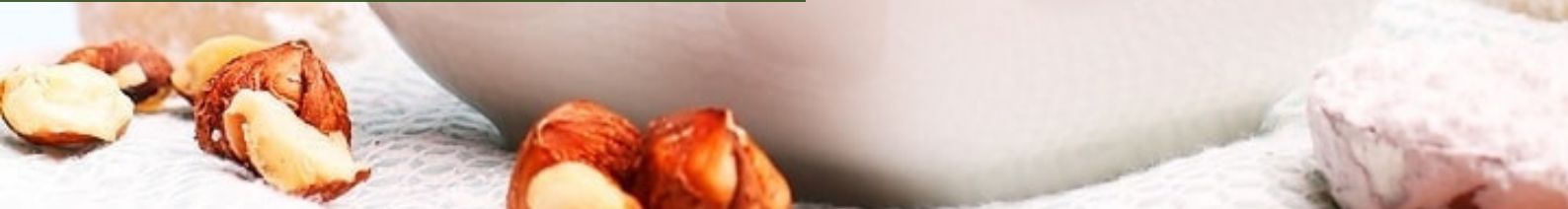
Calories: 138 Fat: 6g Saturated Fat: 2g  
Carbohydrates: 20 Sugar: 13g

## Method

1. Preheat the oven to 375 F. Line two baking sheets with parchment paper and set aside.
2. In a small bowl, combine flour, cocoa powder, cornstarch, baking soda, and salt.
3. In a liquid measuring cup combine olive oil, both sugars, applesauce, and vanilla extract. Whisk together until well combined.
4. Slowly add the wet ingredients to the flour mixture stirring together with a wooden spoon until the wet ingredients are fully incorporated. You can also do this in a stand-up mixer if you'd like. Add the chocolate chips and fresh rosemary and mix until they are combined.
5. Scoop cookies onto the prepared baking sheet. Each cook should be about 2 tablespoons in size. Press down slightly and bake the cookies for about 11 minutes.
6. When cookies are done, they should have a crisp outer layer but the inside should still be slightly underdone. This is how we get our chewy texture. Remove the cookies from the oven. Tap on the counter to get the cookies to settle and sprinkle with coarse sea salt. Let the cookies cool on the baking tray for 5 minutes before transferring to a wire cooling rack to cool completely.
7. Once cookies are completely cool, store them in an airtight container at room temperature for up to 5 days.

# Hazelnut Snowball Cookies

Serves: 18  
Prep Time: 10 min  
Bake Time: 25 min



*The ultimate Christmas cookie, these Snowball Cookies with toasted pecans are a melt-in-your-mouth buttery shortbread coated in powdered sugar.*

## Ingredients

- 1 cup vegan butter
- 1/4 cup granulated sugar
- 2 tsp vanilla extract
- 2 cups all-purpose flour
- 1 cup dry-roasted hazelnuts
- 1 cup powdered sugar

## Nutritional Information

Calories: 199 Fat: 12g Saturated Fat: 2g  
Carbohydrates: 20 Sugar: 9g

## Method

1. Preheat the oven to 300 degrees F. Line 2 baking sheets with parchment paper and set aside.
2. In a stand-up mixer, using the paddle attachment, cream vegan butter, sugar, and vanilla until light and fluffy, scraping down the sides as needed. Add the flour and mix until combined.
3. Mix in the finely chopped pecans. You may need to finish folding the nuts in by hand as some of them get stuck in the bottom of the bowl.
4. Roll dough in balls about 1 heaping tbsp big. Place on the baking sheet and bake for 25-30 minutes. Check for doneness by cutting one in half to ensure that it's cooked all the way through. Transfer cookies onto a wire cooling rack and allow to cool completely.
5. Place powdered sugar in a large ziplock bag with about 6 cookies at a time. Shake it around until cookies are completely coated. Repeat until all cookies are coated. Alternatively, you can place the powdered sugar in a shallow bowl and roll the cookies to coat.
6. Serve or store in an airtight container for up to 5 days. Cookies can be stored in the freezer for up to 2 months.





# Chocolate Crinkle Cookies

Serves: 36  
Prep Time: 20 min  
Bake Time: 12 min  
Chill Time: 2 hours

*Rich, fudgy, and filled with peppermint flavor, these cookies make the perfect addition to your holiday treats.*



## Ingredients

2 cups all-purpose flour  
2½ tsp. baking powder  
½ tsp. salt  
1 cup dutch-process cocoa powder  
2 cups sugar  
½ cup canola oil  
¾ cup applesauce  
1 tsp. vanilla extract  
1 tsp. peppermint extract  
1 tbsp. peppermint candies, crushed (optional)

½ cup granulated sugar, for coating  
½ cup powdered sugar, for coating

## Nutritional Information

Calories: 123 Fat: 3g Saturated Fat: 2g  
Carbohydrates: 23g Fiber: 1g Sugar: 16g

## Method

1. In a small bowl combine flour, salt, and baking powder. Set aside.
2. In a medium bowl or stand up mixer stir together cocoa powder, sugar, applesauce, oil, extracts, and peppermint candies (if using) until well blended. Add flour mixture and mix until just combined.
3. Wrap the dough in plastic wrap and chill for 2 hours.
4. Preheat the oven to 350 degrees F. Line two baking sheets with parchment paper. Place the granulated and powdered sugars in two separate bowls.
5. Remove chilled dough and roll into balls about one tablespoon each. Roll first in the granulated and then second in the powdered sugar, coating fully.
6. Bake the cookies for 12-13 minutes. Remove from oven and allow to cool for 5 minutes before transferring onto a wire rack to cool completely.

# Additional Resources



Thank you for reading The Vegan Christmas Cookie Cookbook.

## More Resources

Want to turn your favorite holiday cookie into a vegan classic?

Here are some more helpful guides:

- [\*Stocking the Vegan Pantry\*](#)
- [\*Replacing Eggs in Baking\*](#)
- [\*Ultimate Dairy Substitutions\*](#)
- [\*Vegan Sugar and Sugar Substitutes\*](#)

## My Other Books

- [\*4-Week Vegan Meal Plan\*](#)
- [\*Raw Vegan Desserts\*](#)
- [\*Vegan Baking for Everyone\*](#)

Click the links above to get 25% discount on these books.

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For 100s of more vegan recipes go to [www.mydarlingvegan.com](http://www.mydarlingvegan.com)

