

4 DELICIOUS & EASY

Christmas Recipes

THAT ARE RAW VEGAN



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RAW VEGAN PEANUT BUTTER CUPS

Ingredients

Chocolate Coating

- 2 cups raw cacao wafers (or unsweetened dark chocolate chips if not available, but they are not raw)
- 7 oz agave or maple syrup or combination (or liquid sweetener of your choice)
- 1-3 tbsp coconut oil, depending on how soft you want the chocolate
- 1 tsp vanilla
- pinch of sea salt

Peanut Butter Filling

- 2 cups raw peanut butter
- 1 cup agave/maple syrup
- 5-8 oz almond flour

Directions

- Use a double boiler or fondue pot to melt the cacao wafers, taking care to keep below 118°F, if you want to keep it raw.
- Add in coating ingredients while melting on low heat.
- Stir the filling ingredients in a bowl and freeze for at least 30 minutes while melting the chocolate.
- Coat cupcake liners with melted chocolate.
- Form the cold filling mixture into small patties and place in liners.
- Cover the filling with more coating, then refrigerate to set up.



RAW VEGAN TURTLES

Ingredients

Chocolate Coating

- 2 cups raw cacao wafers (or unsweetened dark chocolate chips)
- 7 oz agave or maple syrup or combination
- 1-3 tbsp coconut oil, depending on how soft you want the chocolate
- 1 tsp vanilla
- pinch of sea salt

Caramel Filling

- 1 cups Medjool dates
- 1 tbsp agave/maple syrup
- dash of vanilla

Turtle Topping

- 2 cups pecan halves

Directions

- Use a double boiler or fondue pot to melt the cacao wafers, taking care to keep below 118°F, if you want to keep it raw.
- Add in coating ingredients while melting on low heat.
- Blend the filling ingredients into a paste, adding water if necessary.
- Put small puddle of chocolate on wax paper.
- Put tsp of filling on top.
- Put 3 pecan halves around the filling edge.
- Top with more chocolate.
- Sprinkle coarse sea salt.
- Repeat until done.
- Refrigerate to set up.



RAW VEGAN PEPPERMINT PATTIES

Ingredients

Chocolate Coating

- 2 cups raw cacao wafers (or unsweetened dark chocolate chips)
- 7 oz agave or maple syrup or combination
- 1-3 tbsp coconut oil, depending on how soft you want the chocolate
- 1 tsp vanilla
- pinch of sea salt

Mint Filling

- 6 oz almond milk
- 5 oz coconut butter
- 1-1/2 tsp peppermint extract
- 1/4 tsp vanilla
- 1/4 tsp spirulina powder

Directions

- Use a double boiler or fondue pot to melt the cacao wafers, taking care to keep below 118°F, if you want to keep it raw.
- Add in coating ingredients while melting on low heat.
- Blend the filling ingredients and freeze in molds for at least 30 minutes while melting the chocolate.
- Pop the mint filling out of the molds and dip in the melted chocolate.
- Refrigerate to set up.



RAW VEGAN CHERRY CHEESECAKE

Ingredients

Crust

- 2 cups raw walnuts
- 6–7 Medjool dates
- 1/4 cup coconut sugar
- 1/4 cup cacao powder
- 1/4 cup cacao nibs
- 1/2 tsp vanilla
- 1/8 tsp sea salt

Filling

- 3 cups macadamia nuts, soaked about an hour
- 1 cup almond milk
- 3/4 cup agave nectar
- 1/4 cup lemon juice
- 2 tbsp vanilla
- 1/4 cup lecithin powder
- 3/4 cup raw cacao butter
- 2 cups pitted cherries

Directions

- For crust, pulse soaked nuts in a food processor until course, then add remaining ingredients until they stick together well when pinched.
- Hold out about 1/4 cup to sprinkle on the top later.
- Press mixture into 9-inch spring-form pan.
- Refrigerate while making filling.
- For filling, place first 5 into a high-speed blender.
- After the mixture is smooth and creamy, add the lecithin and cacao butter and blend further.
- Pour the filling into the spring-form pan on top of the crust.
- Smooth with an offset spatula.
- Place about half of the cherries on top of the filling and push in with a toothpick.
- Place the rest of the cherries wherever there are empty spaces.
- Press those down with your finger, but let them show on top.
- Sprinkle the remaining crust mix on top.
- Place the cheesecake in the freezer for 2 hours.
- Let it thaw about 20 minutes before serving.