

VEGAN

VEGAN COOKIES: ADULT

Vegan Lemon Cookies

By Sharyn Vitello of Neptune City, NJ – 1st Place

Ingredients:

- ½ cup vegan butter
- ½ cup sugar
- 1 tablespoon lemon zest
- 2 tablespoons lemon juice
- 2 tablespoons cornstarch
- ¼ teaspoon salt
- 1¼ cups flour
- ½ teaspoon baking soda

Ingredients for the Glaze:

- 1 tablespoon lemon juice
- ¾ cup powdered sugar

Instructions:

1. Preheat the oven to 350°F. Line baking sheet with parchment paper.
2. Beat together butter, sugar, and lemon zest.
3. Add lemon juice, cornstarch, and salt.
4. Add flour, baking soda, stir with spatula.
5. Cover and chill for 30 minutes.
6. While waiting for dough to chill, mix glaze icing.
7. Bake for 14 minutes.
8. When cool ice with glaze.
9. Enjoy!

VEGAN BROWNIES: ADULT

Vegan Brownies

By Keri Sansevere of Ocean, NJ – 1st Place

Ingredients:

- 2 cups all-purpose flour
- 2 cups of granulated white sugar
- $\frac{3}{4}$ cup good-quality cocoa powder, sifted
- 1 teaspoon of baking powder
- $\frac{3}{4}$ teaspoon salt
- 1 cup hot coffee
- $\frac{1}{2}$ cup vegetable oil
- 2 teaspoons vanilla extract

Instructions:

1. Preheat the oven to 350°F (175°C). Grease a 9x12" baking dish with baking spray, line bottom with parchment paper.
2. In a large bowl, whisk together the flour, sugar, cocoa powder, baking powder, and salt together until combined.
3. Pour in water (or coffee), vegetable oil, and vanilla. Mix until well-blended.
4. Spread batter evenly in the prepared dish.
5. Bake for 30 minutes or a toothpick comes out clean.