



Vegan Cranberry Pecan Oatmeal Cookie Recipe

Preheat your oven to 400°F. Mix the following in a small bowl and let it gel up:

2 ½ Tbsp. golden flax meal
6 Tbsp. water

Mix the following ingredients in a medium mixing bowl:

2 cups all-purpose flour
1 teaspoon baking soda
½ teaspoon baking powder
½ teaspoon salt
1-2 pinches cinnamon
1 pinch nutmeg

In a separate medium mixing bowl beat until softened (but not liquidy):

1 cup (2 sticks) Earth Balance margarine, room temp

Beat in the flax meal mixture from above until well combined, then add:

1-3 teaspoons vanilla
1 cup granulated white sugar
1 cup packed brown sugar

Mix in the flour mixture from above with a rubber spatula then mix on low for 5 seconds. The batter will be thick. Stir in:

2 cups oats
1 cup dried cranberries
1 cup chopped pecans

Drop by the rounded tablespoons onto a parchment paper-lined cookie sheet, roll into balls and place 2 inches apart. (Try to keep the dough cool in between baking sessions. I keep mine in the fridge) Bake for 11 minutes or until golden brown. Cool the cookies on their sheets for 1 to 2 minutes then transfer to cookie racks and cool completely (or eat while hot!). This recipe makes 15 to 20 cookies.

Texas Caviar

Mix all the following ingredients in a large bowl:

2 cans (15 oz.) black eyed peas, drained
1 can (15 oz.) black beans, drained
2 cups corn, fresh or frozen
1 cup red onion, minced
1 green bell pepper, small diced
1 red bell pepper, small diced
1 jalapeño, seeded and minced
5 garlic cloves, minced
1/4 cup minced cilantro
3 green onions, sliced thin
1/4 cup olive oil
2 Tbsp. apple cider vinegar
2 tsp. salt
Juice of 1 lime

Cover and refrigerate for at least one hour. Serve with tortilla chips.

We also served baked potatoes with all the fixings.



