



Recipes for a Kind Christmas





We're dreaming of a kind Christmas...

Imagine a world where pigs just like Calvin Swine can wallow in the mud to keep cool, sleep in straw filled barns with their best buddies, and feel safe and loved. A world where they are valued for who they are, not what they can produce.

All animals share a need and desire to experience life and all of its magic - for it to have joy, meaning and purpose. They also share a similar capacity to suffer. Falling through gaps in our animal protection legislation and the thoughts of many, farmed animals are denied the same legal protection that seeks to keep safe the animals who traditionally have shared our hearts and home - our beloved domestic pets. The reason for this is simply because they look different.

But we don't have to dream to make a kinder world possible for farmed animals. The answer lies quite simply in a Kind Christmas for all.

So let's make this Christmas one to truly celebrate! We trust you'll enjoy these delicious plant-based recipes from some of our very talented friends.

Yours in Kindness,

Pam Ahern

Founder & Director of Edgar's Mission

"If we could live happy and healthy lives without harming others, why wouldn't we?"

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Mains





Simple Sunday Roast

Wow your family and friends with this tasty roast from our friends at Vegan Easy. Check out their 30 Day Challenge and helpful resources at www.veganeasy.org



Ingredients

SERVES 2

1 cup butternut pumpkin with skin, cut into pieces

1/2 a potato

1/2 cup green beans

1/2 a carrot, cut into bite size pieces

1/2 a green capsicum

1 cloves garlic (leave small ones whole, chop large ones)

Olive oil (optional)

1 Tbsp dried rosemary

1 pre-made Vegie Roast (serve 2 slices per person)

Fresh ground black pepper, garlic and iodised salt (optional) to taste

Handful of fresh basil leaves

2 tsp vegan gravy powder

Method

1. Place all the veggies (except the capsicum) and garlic in an oiled baking dish, sprinkle with the rosemary.
2. Cover with aluminium foil and bake in a pre-heated oven at 180C/355F for 20 minutes.
3. Prepare roast by following the instructions, cook with oil and seasoning.
4. After the veggies have baked for 30 minutes, position the roast in the middle of them, add the capsicum and bake for a further 20 minutes. Add the basil 10 minutes before the end of cooking time.
5. Serve with gravy. Optional dash of cranberry sauce makes it even more special.



Shepherd's Pie

This comforting classic from our friends at Vegan Easy will warm your heart and satisfy your hunger. Check out their 30 Day Challenge and resources at www.veganeasy.org



Ingredients

SERVES 4

1 tsp olive oil (optional)
1/4 small brown onion
1/2 clove garlic
1/4 cup zucchini, diced
1/4 cup peas
1/4 cup carrots, diced
1/4 mushrooms, diced
1/2 cooked brown lentils
1/4 cup TVP*, soaked in 1/4 cup hot water
1/2 cup canned diced tomatoes
3 tsp tomato paste
2 tsp tomato chutney/relish (optional)
2 tsp tomato sauce (optional)
3 tsp vegan gravy powder
1 tsp dried mixed herbs
Pinch of iodised salt (optional) & pepper
1 large potato, peeled and chopped
1/4 cup soy milk
1 tsp margarine
1/2 cup of lettuce leaves to serve

Method

1. Heat oil in a heavy based pan and cook onions for 3-4 minutes or until golden.
2. Add garlic and cook for further 30 seconds, stirring.
3. Add zucchini, peas, carrots, mushrooms, lentils and TVP and cook for 5 minutes until vegetables are tender.
4. Add tomatoes, tomato paste, chutney, ketchup, gravy and herbs and stir through.
5. Season to taste and let simmer for 15 minutes.
6. Meanwhile, cook potatoes in boiling, salted water for 10 minutes or until soft. Then drain, and mash together with soymilk and margarine. Season to taste.
7. Put vegetable mix in an oven-proof dish and spread mashed potato on top.
8. Cook at 180C/355F for 30 minutes or until potato is golden on top. Serve with lettuce leaves.

**TVP stands for Textured Vegetable Protein, which is a great meat replacement. It can be found in the health food section of most grocery stores.*



Homemade Chick'n Loaf with Cranberry Sauce

Recipe by Carole Meade of Vegan Delicious | Facebook @VeganDeliciousKyneton
Modified from Slavic Vegan's Homemade Chicken Style Seitan recipe



Ingredients

SERVES 4-5

Chick'n Loaf

100g vital wheat gluten
1 x 420 g can chickpeas
drained
150g firm or extra firm tofu
1/2 cup water
1 heaped tsp chicken style
stock powder (I use Massel)
2 tbsp neutral oil
1 tbsp soy sauce
1 tsp garlic powder
1 tsp onion powder
1 tbsp nutritional yeast
1/2 tsp dried sage
1/2 tsp dried oregano
15 grinds black pepper

Cranberry Sauce

125 g dried cranberries
chopped
1/2 cup red wine
1 Tbsp balsamic vinegar
1/4 cup sugar
Juice of 1/2 - 1 lemon

Method

Chick'n Loaf (can be made two days in advance)

1. Get a large wok with a steamer basket ready on the stove to heat enough water to steam for 80 minutes.
2. Break up the tofu and put it in a blender with all the other ingredients except the vital wheat gluten. Blend for about 10 seconds, scrape down the sides of the bowl with a spatula and wizz it again until it's pretty smooth.
3. Put your vital wheat gluten into the mixture and wizz again for about 45 seconds or so until all the components merge and start sticking together.
4. Swap your blender's metal blade for a soft plastic dough blade. (Alternatively knead it manually very vigorously.) Using the plastic blender blade, mix it for about 2 minutes or knead your mixture until it holds together in a very smooth ball that is very elastic when you try to pull it apart.
5. Get the dough ball out of the processor and slap it down a number of times onto a piece of baking paper on the bench. If it isn't elastic enough, punch it a few times too. Then roll it and shape it into a 19-20 cm long log until it's nice and smooth. Try and smooth out any lines and avoid little craters inside your log if you can. Then rest it for a few minutes.
6. Wrap the log into a piece of aluminium foil – folding in at the sides so it's completely wrapped up. Using a second piece of aluminium foil, lie the log and wrap it so that the original folds of the foil are wrapped over first.
7. Place in the steamer basket, cover with lid over simmering water for 80 minutes.
8. Once cool, you can store it in the fridge in an airtight container.

Continued on next page...

Homemade Chick'n Loaf with Cranberry Sauce

Recipe by Carole Meade of Vegan Delicious | Facebook @VeganDeliciousKyneton
Modified from Slavic Vegan's Homemade Chicken Style Seitan recipe



Method (continued)

Cranberry Sauce (can be made one day in advance)

1. Mix all the ingredients except the lemon juice into a small saucepan and bring to the boil. Turn down to a gentle simmer stirring occasionally for about 5 minutes with the lid off.
2. Add the juice of ½ lemon, stir & taste – add the juice of the other half of lemon if it needs a little bit more tang.
3. If the consistency is too thick, add a little water.
4. On Christmas Day... Place your chick'n loaf on a sheet of baking paper in a baking tray. Spoon the cranberry sauce over the top and let it spill down the sides.
5. Bake in a 175 degree oven for around 25 minutes then plate up with some sprigs of rosemary or other lovely green herbs to make it look pretty. Carve into 1cm slices and serve with your preferred roasted veggies or salads.



Easy Butternut Pumpkin Mac & No-Cheese

Sure to please the fussy eaters, this vegan twist on the classic mac and cheese is creamy and delicious! Recipe by Ana Truong of [The Tiny Kitchen](https://www.thetinykitchen.com) @the.tinykitchen



Ingredients

SERVES 4

1/2 butternut pumpkin,
roasted

2 garlic cloves

1 tsp vegan chicken stock/
vegetable stock

1 tsp onion powder

1 tsp garlic salt

1 cup cashews, soaked

2 tbsp nutritional yeast

1 cup oat milk (I swear by
Oatly barista version)

Macaroni

Method

1. Blend all ingredients except the macaroni in a blender and add salt and pepper to taste. Add more nutritional yeast for a cheesier taste. Mix sauce in with your favourite pasta.
2. If you have some leftover cauliflower that you need to use up you can also roast it with the pumpkin and blend it too for an extra delish sauce! I like to serve mine with heaps of greens such as spinach, roasted broccolini or kale to boost the nutritional value. Maple 'bacon' mushrooms also pair amazingly with this dish too!
3. Serve with macaroni or your favourite pasta.



Sides





Pasta Salad



This simple salad from Vegan Easy is great way to whip up some fresh food goodness. Be sure to check out their 30 Day Challenge and resources at www.veganeasy.org

Ingredients

SERVES 2

1 cup of wholemeal or GF pasta (measured after cooking)

1 cup chopped kale

4 sundried tomatoes

1 tbsp sliced black olives

30g / 1.05oz slivered almonds

1 tsp olive oil (optional)

Juice of 1 lemon

Iodised salt (optional) and pepper

Method

1. Cook pasta according to instructions on packet.
2. Remove pasta from water but leave the water in the pot, lightly cook kale in the water for a minute or so (or until it reaches preferred softness). Remove kale and allow to cool.
3. Chop sundried tomatoes and mix through pasta with kale, and olives.
4. Lightly toast the slivered almonds on a low heat for a few minutes then mix through pasta and other ingredients.
5. Dress with oil, lemon juice and salt and pepper to taste.



Spinach and Pine Nut Rolls



This recipe from Vegan Easy is a total guest pleaser.
Check out their 30 Day Challenge and resources at www.veganeasy.org

Ingredients

SERVES 2

100g/3.5oz of tempeh* diced into cubes

1/4 cup leek (white part only; rinsed and thinly sliced)

1 tbsp pine nuts

1/4 tsp cumin

1/4 red onion

1 tsp oil (optional)

1 cup spinach chopped

Pinch of iodised salt (optional)

1 sheet of vegan wholemeal puff pastry**

Soy milk to glaze

To Serve:

1 medium carrot

A few chunks of sweet potato

Method

1. Preheat oven to 180C/355F. Fry the chopped onion and leek until they start turning soft. Add the tempeh and spices and cook for a further 5 mins until the tempeh is starting to brown slightly. Once browned, transfer into a large mixing bowl. Add the rest of the ingredients to the bowl and mix through thoroughly.
2. Remove the sheet of vegan puff pastry from the freezer and allow to defrost. Place the mixture onto the sheets of puff pastry in a line along one edge of the pastry. Starting from the edge that has the mixture on it, roll the pastry towards the opposite side forming a log. Lightly press the pastry mix to flatten into a sausage roll shape and cut to desired length.
3. Cover a tray with baking paper and place the rolls evenly spread out. Lightly brush the top with soy milk.
4. Cut the carrot and sweet potato into small chunks and place on baking tray with the rolls.
5. Bake in the oven for 25 min or until golden brown on top.

*Tempeh is a traditional Javanese food made from fermented soybeans. Find it in the fridge section next to tofu in your local grocery store.

**Most puff pastry is accidentally vegan, just check the label! Find it in the freezer section at your local grocery store.



Tofu Nori Rolls



Perfect finger food for a Christmas party, please enjoy this sushi recipe from Vegan Easy. Check out their 30 Day Challenge and resources at www.veganeasy.org

Ingredients

SERVES 2

1/3 cup brown rice

1 tsp rice wine vinegar

1/2 tsp caster sugar

1-2 nori sheets

1/2 small red capsicum, cut into thin strips

1/4 lebanese cucumber, cut into thin strips

1/4 medium avocado (optional)

1/4 carrot, grated

1/4 cup green lettuce

100g / 3.5oz fried tofu cut into strips

Soy sauce (use tamari for GF option)

Method

1. Place rice and 2/3 cup water in a saucepan with lid over medium heat. Bring to the boil. Reduce heat to low and simmer for 20 to 25 minutes or until water has absorbed. Turn off the stove, cover and let stand for 10 minutes.
2. Place vinegar and sugar in a bowl and stir until the sugar is dissolved.
3. Transfer rice to a large dish and separate the rice so there isn't any big clumps. Slowly add vinegar mixture, folding it into the rice until it has cooled.
4. Place 1 nori sheet shiny-side down on a sushi mat. Using damp fingers, spread rice over nori, leaving a 2cm strip at one end. Arrange the fillings thinly over the centre of the rice. Using the sushi mat, roll up firmly to form a roll then cut into slices.
5. Repeat with remaining nori sheet then serve with soy sauce.



Roast Veggie Salad with Pesto Dressing & Quinoa

Recipe by Carole Meade of Vegan Delicious | Facebook @VeganDeliciousKyneton



Ingredients

SERVES 6

Roast veggies

2 eggplants cut into 2-3cm rounds

2 red capsicums cut into 3 cm pieces

3 medium to large tomatoes cored & cut into 8 wedges per tomato

2 red onions cut into 8 wedges per onion keeping the core intact if possible

Pesto sauce

1- 1 ½ bunches basil about 3 good handfuls

3 big handfuls baby spinach

1 big bunch flat leaf parsley – about 2 good handfuls

2-3 large cloves garlic roughly chopped

1 tsp salt (depending on your taste)

15 grinds black pepper (depending on your taste)

3 Tbsp nutritional yeast

½ cup roasted pine nuts

½ cup mild olive oil (more or less depending on how runny you want your sauce to be – you can also add some water if you want to use less oil).

Quinoa or cous cous, to serve

Method

Roast veggies

1. Preheat the oven to 200°C.
2. Place a sheet of baking paper into 4 baking trays & spray lightly with olive oil. Use a manual spray bottle if you can.
3. Lay eggplant slices into one tray and spray lightly over the tops – roast for around 30 mins and flip over for approx another 10-15 mins. Check with a fork that they're cooked through – they should be soft and nicely coloured. Remove and cool.
4. Sprinkle capsicum pieces over another tray, spray lightly and roast for around 30 mins. Mix them around in their tray to flip as many over as you can. Cook for another 5-10 mins until they are becoming a little charred. Remove and cool.
5. Lay tomato wedges in another tray with the skin side down. In another tray, lay your onion wedges. Spray both lightly with olive oil, and give the tomatoes a few grinds of salt & pepper. Roast for about 20 mins, then turn oven down to 175°C and cook for another 20-25 mins until cooked and a little charry.

Pesto sauce

6. Wash parsley, basil and spinach leaves well; spin or pat dry; roughly chop.
 7. Put all ingredients into your blender and whizz, scrape down, repeat until nicely chopped and combined.
 8. Taste and season / add more garlic if needed.
 9. Admire that beautiful green concoction!
- Serve roast veggies on a bed of quinoa or cous cous, and then top with your pesto sauce.



Popcorn Tofu with Kale Mash and Gravy



These tasty morsels will quickly disappear from your Christmas table!
Recipe by Ana Truong of [The Tiny Kitchen](https://www.thetinykitchen.com) @the.tinykitchen

Ingredients

SERVES 4

Popcorn Tofu

1 pack firm tofu approx 250g
(freeze overnight and then defrost)

1 cup plain flour

2 tsp onion powder

2 tsp garlic powder

3 tsp All purpose seasoning

1 tsp Peri Peri salt (optional if you want it spicy)

2 cups vegan chicken stock

1/2 cup Orgran easy egg mix
with 3/4 cup water

Pepper to taste

Oil for shallow frying

Kale Mash Potato and Gravy

4 medium-large potatoes,
diced

2 tbsp vegan butter

1/2 cup dairy free milk

1 tsp garlic salt

Pepper to taste

4 large stems of kale (thinly
sliced)

Bisto Original Gravy

Vegan beef stock

1/2 tsp mixed herbs

Method

Popcorn Tofu

1. After defrosting tofu, break into popcorn sized pieces and marinate in 2 cups vegan chicken stock, 1 tsp onion powder, 1 tsp garlic powder and 1 tsp all-purpose seasoning for at least 30 minutes.
2. In a bowl add flour, 1 tsp onion powder, 1 tsp garlic powder, 2 tsp all-purpose seasoning and 1 tsp peri peri salt. Add pepper to taste.
3. In another bowl mix Orgran easy egg mix with water to create a batter.
4. Coat tofu in flour mix, then easy egg mix then flour mix again.
5. Shallow fry in oil until brown.
6. Serve with coleslaw and mash and gravy!

Kale Mash Potato and Gravy

7. Cover potatoes with water and bring to the boil. Boil for 10 minutes or until potatoes are soft enough to pierce with a fork. Add kale in until cooked (2 minutes) and then strain.
8. Mash potatoes and kale to your preferred texture and then melt in butter, mix in milk, garlic salt and pepper to taste.
9. Make gravy according to package instructions and season with stock, pepper and mixed herbs.
10. Serve together as a side or just call it a day and have it as a main meal. I won't tell anyone.



Garlicky Chilli Crumbed "Scallops"



Recipe by Carole Meade of Vegan Delicious | Facebook @VeganDeliciousKyneton

Ingredients

SERVES 4

4 king oyster mushrooms,
sliced into 1 cm pieces
(around 400g in total)

1-2 long red chillies, sliced
into fine rounds (remove
seeds for less spice)

4 large garlic cloves, peeled
and finely chopped

8-10 spring onions

3 tbsp tapioca flour (or corn
flour)

½ tsp garlic powder

½ tsp salt

15 grinds black pepper

1/3 cup cold water

Breadcrumbs

Olive oil

Notes

This meal is decadent and delicious - you never have to miss seafood again! Unlike many "fishy" vegan concoctions on the market, this is made with fresh ingredients - no preservatives and artificial flavourings.

Method

1. Cut the hairy ends off your spring onions and cut into 1cm pieces. Put the whites into one bowl and the greens into another.
2. In a separate bowl, whisk the tapioca flour, garlic powder, salt and pepper. Then pour the cold water in and thoroughly mix.
3. Add the mushroom pieces into the bowl and mix them around to get wet and sticky.
4. Lay a sheet of baking paper next to your stove.
5. Put the breadcrumbs into a bowl and dip each piece of mushroom into the crumbs and lay them on the baking paper.
6. Put a non-stick pan on the stove on medium heat. Add just enough oil to coat the bottom of the pan for shallow frying. Once hot, add some pieces of crumbed mushroom to the pan so that they don't overlap. Let them sizzle gently. When they're brown, flip them over and let the other side sizzle - you might want to drizzle a little bit more oil for the second side and give the pan a shake. Remove mushrooms and put them onto a plate with some paper towel to sit while you do the rest. Repeat until all mushrooms are nicely browned. You can keep the mushrooms heated in an oven on 150°C until the rest is cooked.
7. Add more oil to coat the bottom of the pan and add the whites of your spring onion. Let them sizzle gently. Stir for a couple of minutes. Add chilli slices and stir in for a couple of minutes. Add garlic slices and stir them for a minute or so. Add the spring onion greens and let them gently sizzle with everything else.
8. In the meantime, plate up the mushrooms and cover with the chilli, garlic and onion mixture. Add salt and pepper as needed.



Desserts





Fablova

Make the perfect vegan pavlova with this mouth-watering creation by Zacchary Bird from his cookbook [Vegan Junk Food](#). @zaccharybird



Ingredients

MAKES 1 LARGE FABLOVA

Crusts

Vinegar, for dabbing

125 ml (4 fl oz/1/2 cup) chilled aquafaba*

1/4 teaspoon cream of tartar

120 g (4 1/2 oz) caster (superfine) sugar

1/4 teaspoon xanthan gum**

Filling

1/4 teaspoon cream of tartar

125 ml (4 fl oz/1/2 cup) chilled aquafaba

230 g (8 oz/1 cup) caster (superfine) sugar

2 1/4 teaspoons agar agar powder

80 ml (2 1/2 fl oz/1/3 cup) glucose syrup

1/2 teaspoon xanthan gum

2 teaspoons natural vanilla extract

Topping

250 g (9 oz) can soy or rice whip

Fresh strawberries, kiwi fruit, mango and passionfruit

Method

1. Preheat the oven to 110°C (230°F). If you and your oven have an untrustworthy relationship, it doesn't cost much to invest in an oven thermometer, especially when working at fiddly low temperatures such as for this recipe.
2. Use a paper towel dabbed with vinegar to wipe out a large metal bowl and the attachments on your electric beaters. Pour the aquafaba into the bowl and add the cream of tartar. Beat on high speed for 5 minutes. It will bubble, froth and foam, and then turn into soft peaks much like meringue.
3. Turn the beaters to medium and add the sugar 1 tablespoon at a time, incorporating each tablespoon into the meringue before adding the next. At the end the meringue should have formed stiff peaks. Mix in the xanthan gum and beat on high for another minute. The meringue is ready when it doesn't budge when you flip the bowl upside down.
4. Line two large baking trays with baking paper. Use a marker to trace the shape of a 23 cm (9 in) cake tin onto each piece of paper, flipping the paper over once done. Spoon the prepared meringue mixture inside the traced circles (it will expand very slightly), piling up and smoothing out until you have two discs
5. Place the baking trays on the middle and top shelves in the oven and dry the meringues (we're not trying to bake them) for 3 hours or until the tops feel crisp. Switch off the oven, leave the door closed and forget about them until they're completely cool.

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*Aquafaba is the liquid leftover from cooked chickpeas, and can be obtained from canned chickpeas. It's the perfect egg white replacement for meringue!

**Xanthan gum is a popular thickener or stabiliser. It can be found in the health food section of most grocery stores.

Fablova

Make the perfect vegan pavlova with this mouth-watering creation by Zacchary Bird from his cookbook [Vegan Junk Food](#). @zaccharybird



Method (continued)

6. While the crusts are drying, make the filling. Beat the cream of tartar and aquafaba until you achieve soft peaks again and set aside. Heat the sugar and agar agar powder in a saucepan over medium-low heat and stir in 170 ml (5½ fl oz/2/3 cup) water and the glucose syrup. Using a candy thermometer to guide you, and without stirring, bring the temperature to 110°C (230°F). Between 100°C (212°F) and 110°C (230°F) the mixture will rise quickly, so be vigilant with the heat to coax it to the right temperature without the mixture flowing out of the pan. Give it a stir once done.
7. Slowly pour the sugar mixture into the whipped aquafaba, beating to incorporate as you go. Once done, beat in the xanthan gum and vanilla. Spoon the warm, beaten mixture into your cake tin and leave to cool to room temperature, then move to the fridge until needed. When all the components are ready, up-end one of the cooled meringues onto a serving dish. Use a knife to separate the set filling from the side of the tin and carefully guide it onto the upside down meringue.
8. Top with the second meringue, trimming the filling in line with the meringue if needed. Shake and spray the whipped cream over the top of the fablova. Slice and arrange the fruit to cover the cream – go for abundance! The clock on the crispness of the meringue starts ticking as soon as you add the cream, so serve immediately.



Christmas Gingerbread Ice Cream



Simple but oh-so-tasty, this festive ice cream is perfect for a hot Christmas Day.
Recipe by Erin Bateman [@erinkitty](#)

Ingredients

SERVES 6

Ice Cream

8 frozen bananas

1/4 cup molasses

1 tsp ground ginger

1 tsp ground cinnamon

1 tsp vanilla extract

Garnish

Your choice of vegan cookie -
my go-to is gingernut biscuits

Method

1. Put all ingredients into a high powered food processor except garnish cookies.
2. Once combined, you can eat the ice cream right away while it's a soft serve consistency OR spoon into a shallow baking pan, cover with crushed biscuit garnish and allow to freeze for 6 hours.



Choc Mint Chocolate Ripple Yuletide Log Cake

Recipe by Carole Meade of Vegan Delicious | Facebook @VeganDeliciousKyneton



Ingredients

SERVES 8

1 packet of Chocolate Ripple Biscuits

1 can of Coconut Whipping Cream (I use Nature's Charm brand)

2 tsp castor sugar

½ tsp peppermint extract

¾ tsp vanilla extract

Berries for decorating

Non dairy chocolate for decorating (I use Lindt 70%)

Method

Prepare it the day before to enable the cream to soak into the choc ripple biscuits.

1. Put your coconut whipping cream in the fridge the day before you use it.
2. Choose an airtight container or platter for your log.
3. Empty the cold whipping cream into a large bowl with the castor sugar, peppermint extract and vanilla extract. Beat until a thick whipped cream forms.
4. Set your platter or container base on your counter and using a spatula, smooth a line of cream tracking where your log will be built. Then taking one biscuit at a time, butter each side of the biscuit with cream and stand it in the cream track. Continue with this until your biscuits are lined up in a log shape. Now spatula the remaining cream over the top and sides of the log until it is covered. Refrigerate.
5. On the day, decorate as you wish. I grate chocolate all over the log, then place strawberry halves and peppermint or mint spears on top of the cake.
6. Slice on a diagonal to give a lovely striped effect.



Chocolate Cherry Layer Cake



Recipe by Carole Meade of Vegan Delicious
Cake modified from 'Taste for Life' Cookbook by Animals Australia

Ingredients

SERVES 16

Cake

Prepare the two cakes in two separate bowls. For each cake use:

- 1 ½ cups plain flour
- ¾ cup cocoa
- 1 ½ tsp bicarbonate of soda
- 1 ½ tsp baking powder
- ½ tsp salt
- 1 ½ cups castor sugar
- ½ cup sunflower oil
- 1 ½ cups of your preferred non-dairy milk

Cherry Filling

- 500g of frozen cherries
- juice of half a lemon
- 1 tbsp water
- 3 tbsp castor sugar

Frosting

- ½ cup dairy free butter – I use Nuttalex Buttery
- 3 – 4 cups egg-free icing sugar mixture
- 1/3 cup of cocoa
- A few splashes of your preferred dairy free milk

Method

Cake

1. Prepare the two cakes in two separate bowls. You can make and embellish this cake the day before required.
2. Preheat oven to 200°C (or 180°C fan forced). Grease and line baking paper in two springform pans, approx 23 cm in diameter.
3. Sift the dry ingredients into the two large bowls and whisk to combine well.
4. In separate bowls add the wet ingredients and whisk well.
5. Add the wet ingredients to the dry ingredients for each cake bowl and stir through until thoroughly combined. Pour into your prepared pans.
6. Place pans in oven and cook for around 40 minutes. Test with a skewer in the middle of the cake. The cake is cooked when the skewer comes out clean.
7. Let the cakes cool on a rack and remove from the pans when cooled.

Cherry Filling

8. Place all ingredients into a medium sized saucepan over a medium heat and stir until it comes to the boil.
9. Turn down to a simmer and stir every now and again. Mixture will be quite watery initially, after stirring every 10 – 15 min, it will reduce to a thick, jammy cherry filling. Sweeten further if needed.
10. Let it cool completely.

Frosting

11. Let butter soften out of the fridge in a large bowl for a while (don't blast it in the microwave, if it's too hot you'll have a very nasty frosting to contend with).
12. Add icing sugar and cocoa and mix well using a mixer or by hand. Adjust with a few splashes of milk and add more of the other ingredients as you think they're needed to make a nice soft, smooth consistency that can easily be applied to the cake.

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Chocolate Cherry Layer Cake

Recipe by Carole Meade of Vegan Delicious
Cake modified from 'Taste for Life' Cookbook by Animals Australia



Method (continued)

Cake construction

13. Ensure you have a good sized, airtight container to store your cake that you can easily lift your cake in and out of.
14. Place the cake that will form the bottom layer onto the base of your container.
15. Make the top of your bottom layer cake flat by using a serrated long bread knife. Note that your cake is fresh and crumbly so do it carefully. If small parts break off you can dispose of them (read: eat!) or if they're large, you can paste them back on with frosting.
16. On top of this bottom layer, smooth over a thin layer of the frosting. Be careful around the edges, they will want to keep crumbling!
17. Pour your cooled cherry filling on top of the frosting on the bottom cake. Smooth evenly over the cake to the edges.
18. Carefully lift your second cake and put its flat bottom on top of the cherry filling. Make sure the two cakes are evenly aligned.
19. Frost all over the top of the cake and around the sides using a spatula, working slowly to evenly cover the cakes.
20. Decorate as you see fit! I use glacé cherries and mint leaves.



About Edgar's Mission

Edgar's Mission is a not-for-profit haven for rescued farmed animals with a vision of a humane and just world for all.

Our mission is kindness. From humble beginnings in 2003, over 5000 farmed animals in urgent need have found sanctuary through our sanctuary gates. We provide love and care to between 400 and 500 animals at any given time.

In addition to rescue, care and sanctuary, our outreach, education, advocacy, community enrichment and sanctuary tours encourage people to expand their circle of compassion to include all animals.

Edgar's Mission is situated on 153 peaceable acres in Lancefield, Victoria, Australia.

"If we could live happy and healthy lives without harming others, why wouldn't we?"

Visit edgarsmission.org.au
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