

Coconut - Braised Collard Greens

INGREDIENTS

- 1 25# cs collard greens
- 1.25 C earth balance
- 1.25 C EVOO
- 20 bunch scallions, thinly sliced
- 7.5-8Q+ coconut milk
- 1.25 C soy sauce
- 8 1/2 p to taste

METHOD →

- Chop collards into 2-3" pieces, removing end of stems (below the leaf). Wash in spinner.
- In a large, deep pot heat butter & oil. Add 1/4 of scallions & cook ~1 minute
- add greens and cook until wilted.
- add coconut milk & soy sauce & bring to a simmer. Cook for ~10 minutes, then take off heat and serve hot.
- I forgot to say! add salt and pepper! and fold in the remaining scallions

GRANOLA

INGREDIENTS

- 12 Qt oats
- 4 1/2 Qt sunflower seeds
- 1/4 C salt
- 1/4 C cinnamon
- 3 C olive oil
- 3 C canola oil
- 6 C maple syrup
- 1/4 C vanilla
- 2 Qt raisins

METHOD →

- in a large bowl, combine all ingredients except for raisins until well-mixed
- spread out in thin layers on baking sheets w/ liners.
- Bake 12 mins, rotate, stir, and press down flat. Bake another 12 min or until golden
- sprinkle on raisins then let cool before storing in air-tight container

OVEN TEMP 350°

Vegan Choc. Cake

INGREDIENTS

6 C almond milk]	3/6 tsp salt
1/3 C + 1 tbsp ACV]	3 canola oil
12 C AP flour	4 C apple sauce
10 1/2 C white sugar	1/2 C vanilla
4 1/2 C cocoa pow.	6 C boiling water
1/4 C baking pow.	
3 tbsp baking soda	

Do not prep
until mixing

METHOD →

- preheat oven 350° & grease 12 loaf pans or some muffin tins
- mix apple cider vinegar w/ almond milk & set aside to curdle → *stand mixer
- in a lg bowl, mix all dry ingredients, then add all wets except for water
- with the mixer on medium speed, slowly pour in the hot water until smooth
- Divide batter evenly and ~~bake~~ bake until a toothpick comes out clean ~20 mins for cupcakes ~50 mins for loaves