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Discover our 40 best vegan desserts to satisfy any sweet tooth, kids and adults alike.

From heavenly cakes to mouthwatering cookies, luscious pies to decadent donuts, and festive holiday delights that will leave your guests in awe.Our selection of vegan sweets is made with easyfind ingredients, creative techniques, and, most importantly, a lot of love. Roll up your sleeves, gather your ingredients, and get ready to create a symphony of flavors that will leave everyone, vegan or not, craving for more. Our easy cakes cater to diverse dietary preferences and offer a solution for those with allergies or choosing a plantbased lifestyle. We rely on basic staple ingredients to replace traditional eggs and dairy. Our cakes boast a moist and flavorful texture, proving that plant-based desserts can be tasty and please a crowd.Thisvegan apple cakeis soft, moist, and packed with apple pieces. Its aneasy, 1-bowl recipe made withglight simple ingredients. You can serve or fill the cake with our vegan custard for an even more indulgent experience. Thisegg-freeorange cakeis light and soft and takes just 5 minutes to whip together. You can eat it as is or fill it with a tangy and velvety smooth orange curd filling. This light, airy vegan lemon cake is soft, moist, and easy to make. Whip it up in 5 minutes with a few simple ingredients you probably already have in your pantry. Upgrade the cake with a tangy, dairy-free frosting, perfect for birthdays and special occasions! Thislemonblueberrydonutcakeis the perfect balance of moist and gooey. It is made withsimple basic ingredients, packed with lemon and blueberry flavor, and whipped up in5 minutes. You can whip up the batter for these cinnamon donuts in 2 minutes; our recipe is without eggs and easy to adapt for vegetarians and vegans. Cake donutsbake in 20 minutes, so you can make them last minute in less than half an hour, which is fantastic. Ourvegan vanilla cakeis easy to make with simple ingredientsandis soft, moist, and light. Its egg-free, milk-free, and without butter, yet no one will be able to tell. Carrot cake can beas easily made as veganthat's it, without eggs, butter, or milk) and with straightforward ingredients. Despite having less sugar, less oil, and no eggs, this cakes taste isincredibly rich and, and the texture islight and moist,a real crowd-pleaser! This pear cake is asimple, soft, round cakethat's topped with tenderpear pieces. As the cake cooks, the pears release their juice, creating a delicious infusion of fruit throughout the cake. It will fill your kitchen with a delightful scent. Thesevegan chocolate cakebars are moist, packed with chocolate chips, and topped with a layer of white chocolate ganache. They're incredibly easy to make, and they're perfect for parties and gatherings. Thisvegan chocolate cakeis moist, andpacked with coffee flavor. Fill it with a layer ofcoffee custardor homemade hazelnut cream for an indulgent and extra-special vegan dessert. Thisvegan pound cakewith lemons is easy to make,soft,moist,spongy, and the perfect treat for a quick breakfast or a light dessert. It cuts perfectly and is deliciously served with a layer of your favorite jam. Technically, its not a cake, but this rich double chocolate brownie recipe deserves a spot on this list. Its perfectly fudgy, tastes just 10 minutes to prepare, and bakes in 30 minutesa real treat for special occasions and Sundays with chocolate cravings. Impress and satisfy your guests with these fancy vegan desserts that embrace the spirit of celebration while accommodating all eaters around your table. Youll love our vegan sweet potato casserolerecipebecause it tastes as delicious (I promise you!) as the classic sweet potato casserole you ate growing up at Thanksgiving. Our recipe iseasy to make with simple ingredients. Also, its without eggs, and we replace the marshmallow topping with acrunchy and tasty crumble with pecans, sugar, and oats. From early fallthrough Thanksgiving and Christmas, this vegan apple crisp is the perfect recipe for holiday mealsand as aneveryday treatto eat on a cozy evening with your loved ones. The only difference is thatur vegan variation uses non-dairy butterinstead of regular butter and brown organic sugar. With thiseasyvegan lemon tart recipe, you can expect a delicious lemon flavor and aroma, both in the crust and in the filling, a flakey and creamy filling. Make the crust with little effortabout 10 minutes with sugar, vegetable oil, water, lemon zest, flour, and baking powder. Its dairy-free and without eggs. These egg-free meringues are light, fragrant, crunchy, and sweet, like silky meringues. You can eat your meringues plain or top them with chocolate, nuts, and fruits. Our recipe will teach you how to get this easy but tricky treat right on your first try. This tramisu with homemade egg-free ladyfingers isdeveloped and testedto recreate the flavor ofauthentic Italian tramis. Its light, airy, with a subtle coffee flavor, and incredibly delicious! It is made with no nuts, blending, or cooking; this vegan cheesecake goes straight to the refrigerator to set. Our dairy-free cheesecake issmooth,lffy,tangy, and creamyand cuts perfectly. Try the creamy decadence of eggfree pasta sauce, offering a luscious alternative to traditional custards. These recipes ensure a silky and delightful finish without compromising flavor or texture. This 5-minutevegan custardis smooth,creamy,anddeliciousarecipe that you can make in 10 minuteswithfive simple ingredients. Use this custard in cakes and pastries, or serve in a glass with fresh berries. Vegan lemon curd is tasty, tangy, and easy to make. Its a flavor bomb made with five simple ingredients, no eggs, and in just 5 minutes. Use it in lemon cake, lemon bars, or pastries as a creamy filling or topping. This homemade hazelnut spread is perfect forspreading on toast or as afilling forcroques, cakes,andbrioche. We make two versions: sugar-free and super decadent hazelnut spread, take your pick. If you like pistachios, this pistachio custard is an excellent addition to your dessert repertoire. Made withsimple ingredientsand unsalted pistachio nuts, this custard takes 10 minutes to complete. Next on our list is a dairyfree frosting that brings a burst of flavor without the need for traditional milk or butter. Whether its a velvety chocolate ganache or a fluffy coconut cream topping, these alternatives ensure a creamy, sweet finale to your treats. Better than pastries from a box, these homemade yeast dough desserts are brunch-friendly and celebration-worthy. Follow our step-by-step guides to achieve the fluffiest and airiest pastry results. Thesevegan cinnamon rollsaes easy to make, lightly toasted on the outside, soft and moist inside, and with a tad of caramelized sugar underneath. Glaze with vanilla icing or a quick vegan frosting for a decadent and sweet brunch idea. Vegan donuts areasimply to makewithsimple ingredientsand are as delicious as regular donuts. Our vegan donuts are real yeast donuts and can be deep-fried or baked and topped with colorful glaze, sugar, or icing. This Italian Sweetagi Balsamic and delectable ricotta cheese cannabais easy to make and gives you cannabais and ricotta cheese in one easy fry. They are made without yeast, and are keto-friendly, to prepare a Bombolone are Italian doughnuts made with softleavened dough. They are filled with chocolate, jam, or custard and covered in sugar, a great alternative to donuts and guaranteed crowd-pleasers. Take your pick from biscuits, tarts, and pies all egg-free and inspired by Italian baking traditions. Theyre made with staple ingredients and perfect for Holidays and special occasions. Our almond biscotti recipe is easy and made with simple ingredients. Youll get beautiful, crunchy, nutty biscotti, perfect for dipping in sweet wine or eating alone. These red wine cookies are traditionally made with grape must, red wine, or white wine. The result is alight, crunchy, and sweettreat that can be enjoyed as is or dipped in your favorite red wine. These vegan lemon bars are easy to make, delicious, and full of lemon flavor thanks to finger-licking good lemon curd. These bars balance citrus tang and sweet indulgence and offer a plant-based twist on this classic dessert. This beautiful and deliciousfruit tartis aclassic Italian pastry recipeeveryone loves. We make a light, crunchy, easy pie crust filled with homemade custard. Its great for summer, picnics, and as a patook dessert. Our blueberry galette has a crunchy pie crust topped with fresh blueberries and tangy lemon zest. Its a great autumn and winter tart when you feel like a fruity and refreshing treat. Afalakeml-in-your-mouthcrust, acrunchy texture on the sides, and asweet and cozy apple fillingmake this autumn-winter dessert hard to beat. This vegan apple tart is without eggs and butter but yields a comforting and whole sweet treat. Next on our list is a comforting Italian crostata with an apricot jam filling. Make it withany jam of your liking, or try a gluten-free version with oat flour pie crust. This vegan pumpkin pieis our egg-free and dairy-free take on one of the most classic fall and Thanksgiving desserts. Youll love this recipe becauseit represents the essence of autumn, with warm and cozy spices, a rich pumpkin filling, and a flakey pie crust. With less than 10 minutes of preparation time, these desserts are easy and quick to make. Theyre great as weeknight treats; you might already have some ingredients in your pantry. This simple 4-ingredient recipe is a tangy and healthy snack that's perfect for anyone looking for a quick and easy meal. It's a great way to enjoy the health benefits of lemons and oranges while satisfying your sweet tooth. Thisvegan chocolate cakeis moist, andpacked with coffee flavor. 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