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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 easytofind 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 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! Thislemonblueberry flavor, and whipped up in 5 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 ingredients andis soft, moist, and light. Its egg-free, milk-free, and without butter, yet no one will be able to tell. Carrot cake can be easily made
vegan(that is, without eggs, butter, or milk) and with straightforward ingredients. Despite having less sugar, less oil, and no eggs, this cakes taste isincredible and topped with tenderpear pieces. As the cake cooks, the pears release their
flavor and juices, keeping the cake moist, adding a pleasantly gooeyand infuse the cake with their incredible flavor and beautiful purple color. This vegan coffee cake soft, spongy,
moist, and packed with coffee flavor. Fill it with a layer of coffee custardor homemade hazelnut cream for an indulgent and extra-special vegan 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, takes just 10 minutes to prepare, and bakes in 30 minutes areal 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 for 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 thatour 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 with little effortin about 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 regular 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 tiramisu with homemade egg-free ladyfingers isdeveloped and testedto recreate the flavor ofauthentic Italian tiramis.
Its light, airy, with a subtle coffee flavor, and incredibly delicious! It is made with no nuts, blending, or cooking; this vegan cheesecake issmooth, fluffy, tangy, and creamyand cuts perfectly. Try the creamy decadence of eggfree pastry creams, offering a luscious alternative to
traditional custards. These recipes ensure a silky and delightful finish without compromising flavor or texture. This 5-minutevegan custardis asmooth, creamy, and delicious recipe that you can make in 10 minutes with five simple ingredients. Use this custard in cakes and pastries, or serve in a glass with fresh berries. Vegan lemon curd is tasty, tangy,
light, 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 forcrepes, cakes, and brioche. We make two versions; sugar-free and super decadent
hazelnut spread, take your pick. If you like pistachio custard is an excellent addition to your dessert repertoire. Made withsimple ingredients and 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. These vegan cinnamon
rollsare 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 are real yeast donuts and
can be deep-fried or baked and topped with chocolate glaze, sugar, or icing. These Italian Sweet Dough Ballsare an easy and delicious sweet treat you canbakein the oven ordeep fry. They are filled with chocolate, jam, or
custard and covered in sugar, a great alternative to donuts and guaranteed crowdpleasers. Take your pick from biscuits, tarts, and pies all egg-free and inspired by Italian baking traditions. Theyre made with simple ingredients. Youll
get beautiful, crunchy, nutty biscotti, perfect for dipping in sweet wine or eating alone. These red wine, or white 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 sweetwine cookies are traditionally made with grape must, 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 putlock 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. Aflakymelt-in-your-mouth crust, 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 glutenfree 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 because trepresents 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 coffee mousse almost tastes like a tiramis without the biscuit but is much easier to make. Itscreamy, soft, light, andsweet but with an irresistible coffee aroma. Baked pears aresweet, tender, andeasyto make. All you need is four ingredients and 30minutes in the oven. The result is a plant-based and wholesome dessert with fruity and
cinnamoninfused flavor. These light and berrypacked apple muffins are made without eggs and butter but are wonderfully delicious and fun to eat. Theyre great for a plant-based breakfast, sweet treat, and Sunday brunch. These vegan zucchini muffins are easy to make, moist, light, and super tasty. We use grated zucchini, chocolate chips, cinnamon,
and walnuts to make a sweet and wholesome muffin batter. Once baked, theyre perfect as a light snack or a quick breakfast on the go. Try these soft and rich chocolate glazed donuts; they whip up in 5 minutes and bake in about 20 minutes. Its a cozy and special breakfast treat that the whole family will love! Most of these desserts are kept out of the
fridge for 2-3 days, covered in a cake container, or stored in a plastic bag to keep them soft and moist. How to reheat: If you want toreheat the cakes or sweets, you can do so in an oven for 5-7 minutes to make them softer. NOTE: Limiting airflow to the cakes and sweets is vital to preserve their softness. For much more plant-
baseddessertinspirationmake sure to check out our Dessert Recipes Page! Were here to share delicious, easy, and healthy plant-based recipes (vegetarian & vegan). Welcome to our blog, we are glad you are here. A dessert menu with 29 options and no dairy? Thats proof that creativity wins every time. These recipes make indulgence look easy while
keeping things plant-based and deliciously inventive. From rich textures to bold flavors, theye got all the dessert magic without the dairy drama. With so many choices, theres no shortage of ways to treat yourself. Vegan Sweet Potato Muffins. Photo credit: Two City Vegans. This post has affiliate links. As an Amazon Associate, I earn from qualifying
purchases. Thank you. Banana Chocolate Cake. Photo credit: Two City Vegans. Who says you need dairy to make a rich and moist cake? This dessert proves that wrong by blending two favorite flavors into one amazing treat. Banana Chocolate Cake combines the natural sweetness of banana with the decadent taste of chocolate, all while keeping
things completely vegan. It's a perfect example of how simple ingredients can create something truly special. Get the Recipe: Banana Chocolate Cake Vegan Apple Pie. Photo credit: Two City Vegans. Nothing beats the classic comfort food vibe of a homemade pie. Vegan Apple Pie takes that tradition and makes it accessible to everyone, regardless of
their dietary choices. The filling is tender, sweet, and spiced just right, encased in a flaky, golden crust. It's proof that traditional desserts can be made vegan without sacrificing flavor. Get the Recipe: Vegan Apple Pie Vegan Apple P
on the oven, this dessert comes to the rescue. Vegan No-Bake Cheesecake with Peaches is a creamy, dreamy treat that's also gluten-free, making it a hit for a variety of dietary needs. It's super easy to whip up.Get the Recipe: Vegan No-Bake
Cheesecake with Peaches (Gluten-Free) Baked Vanilla Donuts. Photo credit: Two City Vegans. Imagine biting into a light, fluffy donut without any of the dairy or eggs. Baked Vanilla Donuts achieve just that, offering a sweet vanilla flavor that's hard to resist. These treats are perfect for a morning pick-me-up or an evening dessert, proving that vegan
options can be just as delicious. They're a hit at any gathering, or simply as a treat for yourself. Get the Recipe: Baked Vanilla Donuts 5 Ingredient Vegan Chocolate Coconut Mousse Recipe. Photo credit: Two City Vegans. Simplicity meets indulgence in this heavenly dessert. With just five ingredients, 5 Ingredient Vegan Chocolate Coconut Mousse Recipe.
Mousse Recipe Almond Butter Bliss Balls. Photo credit: Two City Vegans. When you're craving something sweet but want to keep it healthy, these snacks are the answer. Almond Butter Bliss Balls pack a punch of flavor and nutrition, all rolled into one. They're perfect for on-the-go snacking or a quick dessert that doesn't skimp on taste despite being
so easy to put together. Plus, they're versatile and can be customized with your favorite add-ins. Get the Recipe: Almond Butter Bliss Balls Vegan Chocolate Orange Marble Bundt Cake. Photo credit: Two City Vegans. Combining the classic flavors of chocolate and orange, this dessert takes vegan baking to a new level. Vegan Chocolate Orange Marble
Bundt Cake is not only stunning to look at but also a delight to eat. The swirls of color add a touch of elegance, making it a perfect choice for special occasions or simply a treat to brighten your day. Its a must-try for anyone who loves a good citrus twist to their chocolate. Get the Recipe: Vegan Chocolate Orange Marble Bundt Cake No-Bake Mini
Vegan Cheesecakes. Photo credit: Two City Vegans. Sometimes, you want the elegance of a cheesecake without the fuss of baking. No-Bake Mini Vegan Cheesecakes are here to fill that niche, offering a creamy, tangy dessert that's more
they're easy to customize with your favorite toppings. Get the Recipe: No-Bake Mini Vegan Cheesecakes Vegan Amaretti Cookies are the way to go. Vegan Amaretti Cookies bring the classic Italian flavor to your kitchen without any of the
dairy. They're perfect for dipping in your coffee or enjoying by themselves. Plus, their crisp texture and rich taste make them a sophisticated addition to any dessert table. Get the Recipe: Vegan Amaretti Cookies Decadent Raw Vegan Chocolate Cake. Photo credit: Two City Vegans. Who knew that a cake without any baking involved could taste so
divine? Decadent Raw Vegan Chocolate Cake is here to show you just that with its rich, velvety texture and intense chocolate flavor. It's perfect for those times when you want something deeply indulgent yet straightforward to make. This dessert is a clear winner for chocolate lovers everywhere. Get the Recipe: Decadent Raw Vegan Chocolate Cake
Easy Vegan Mug Brownie. Photo credit: Two City Vegans. Craving chocolate but short on time? Easy Vegan Mug Brownie has got you covered with its quick prep time and delicious outcome. It's the ultimate convenience for those late-night dessert cravings or when you need a chocolate fix without the wait. This single-serving treat proves that vegan
desserts can be both easy and scrumptious. Get the Recipe: Easy Vegan Mug Brownie Vegan Chocolate Rice Crispy Treats turn a classic snack into a dairy-free delight that everyone
can enjoy. They're crunchy, chocolaty, and just the right amount of sweet. It's a hassle-free dessert that brings a smile to faces of all ages. Get the Recipe: Vegan Chocolate Rice Crispy Treats Vegan Lemon Poppyseed Cake. Photo credit: Two City Vegans. Brighten your day with the light and refreshing taste of this cake. Vegan Lemon Poppyseed Cake
marries the citrusy tang of lemon with the subtle crunch of poppy seeds in a fluffy, moist cake that's completely vegan. It's the perfect dessert for those who love a hint of tartness with their sweets. This cake proves that simple flavors can create a memorable dessert for those who love a hint of tartness with their sweets. This cake proves that simple flavors can create a memorable dessert for those who love a hint of tartness with their sweets.
Peanut Butter Cups. Photo credit: Two City Vegans. Combine chocolate and peanut butter, and you'll have Easy Vegan Chocolate Peanut Butter Cups a timeless duo reinvented for the vegan palate. These little cups are a nod to classic confections, showing how plant-based options can hold their own. Great for when you crave something both sweet
and slightly salty. They're easy to make, easier to love, and hard to stop eating. Get the Recipe: Easy Vegan & Gluten-Free!. Photo credit: Two City Vegans. With a no-fuss approach to dessert, these bliss balls are a powerhouse of flavor. Easy Peanut Butter Bliss Balls are
naturally vegan and gluten-free, making them a great option for nearly anyone. They're the perfect bite-sized treat for when you need a quick energy boost or a simple yet satisfying dessert. Their versatility and ease of preparation make them a fan favorite. Get the Recipe: Easy Peanut Butter Bliss Balls Naturally Vegan & Gluten-Free! Gluten-Free!
Vegan Peanut Butter Cookies. Photo credit: Two City Vegans. Discover how delicious gluten-free and vegan can be with these cookies have a chewy texture and rich peanut butter flavor that's hard to resist. They're an excellent treat for anyone looking for a yummy cookie that meets a variety of dietary
needs. Warm and fresh out of the oven, they're irresistibly comforting. Get the Recipe: Gluten-Free Vegan Peanut Butter Cookies Vegan Chocolate Doughnuts come to the rescue, being easy, quick, and irresistibly chocolatey. They
make weekday breakfasts feel like a weekend treat. Whether you're gathering around the table with family or just treating yourself, these doughnuts Easy & Quick! Sugar-Free Sweet Potato Brownies. Photo credit: Two City Vegans. If you're looking for a dessert
that's sweet but without the added sugar, this is the way to go. Sugar-Free Sweet Potato Brownies of a moist, rich brownie experience without relying on refined sugar intake. This dessert is a clever way
to enjoy brownies with a nutritional boost. Get the Recipe: Sugar-Free Sweet Potato Brownies Vegan Apple Cookies with Oatmeal. Photo credit: Two City Vegans. For a more wholesome treat, why not give Vegan Apple Cookies with Oatmeal a try? They combine the heartiness of oats with the natural sweetness of apples in a cookie format. Perfect for a more wholesome treat, why not give Vegan Apple Cookies with Oatmeal a try? They combine the heartiness of oats with the natural sweetness of apples in a cookie format. Perfect for a more wholesome treat, why not give Vegan Apple Cookies with Oatmeal a try? They combine the heartiness of oats with the natural sweetness of apples in a cookie format.
snack, they offer a more nutritious take on indulgence. Get your cookie fix with this satisfying option that's good for your upgrade and your body. Get the Recipe: Vegan Apple Cookies with Oatmeal Banana Almond Milk Ice Cream shows that you don't
need dairy to achieve that smooth ice cream texture. Made from bananas and plant milk, it's a refreshing option for all to enjoy. Dive in with a scoop or two and you won't miss the traditional ice cream one bit. Get the Recipe: Banana Almond Milk Ice Cream Vegan Lemon Tartlets (Gluten-Free). Photo credit: Two City Vegans. Treat yourself to
something tangy with Vegan Lemon Tartlets, which are also gluten-free. They offer a burst of lemony freshness in a delicious, bite-sized form. Not only are they kind to those with dairy and gluten sensitivities, but theyre also a hit for any dessert lover. These tartlets prove that vegan desserts can be both elegant and irresistible. Get the Recipe: Vegan
Lemon Tartlets (Gluten-Free) Raw Snickers Slice. Photo credit: Two City Vegans. Satisfy your candy bar craving with a healthier, homemade option. Raw Snickers Slice brings together the nutty, chocolaty, and caramel flavors of a traditional Snickers bar in a raw, vegan form. This dessert is a hit for anyone looking for a delicious treat that's a bit
more nutritious. It's a fun and tasty way to enjoy your favorite candy bar flavors without the guilt. Get the Recipe: Raw Snickers Slice Easy Vegan Rice Pudding. Photo credit: Two City Vegans. Classic, comforting, and creamy, this dessert checks all the boxes for a cozy treat. Easy Vegan Rice Pudding is a simple way to enjoy the beloved dessert without
any dairy. It's perfect for a chilly evening or whenever you need a comforting snack. This version shows how easy it is to make traditional favorites vegan and delicious. Get the Recipe: Easy Vegan Rice Pudding Lemon Cheesecake Bliss
Balls are the ideal snack for when you want something light, refreshing, and sweet. They offer a cheesecake anytime, anywhere. Get the Recipe: Lemon Cheesecake Bliss Balls Raw Lemon Slice. Photo credit: Two City
Vegans. When life gives you lemons, whip up a Raw Lemon Slice. This raw dessert offers a zingy, citrus punch in a refreshing, uncooked form. It's perfect for lemon lovers and those who prefer their desserts on the naturally sweet side. A slice of this showcases how raw, plant-based ingredients can be transformed into something extraordinary. Get the
Recipe: Raw Lemon Slice Vegan Coconut Bon Bons. Photo credit: Two City Vegans. Want a taste of the tropics? Vegan Coconut Bon Bons are here to transport you with their coconutty goodness. Designed to be poppable and addictive, these bon bons deliver on both taste and texture. Featuring coconut in a sweet, bite-sized package, theyre a fun way
to enjoy a vegan treat. Get the Recipe: Vegan Coconut Bon Bons Vegan Chocolate Donuts. Photo credit: Two City Vegans. Who knew that making donuts at home could be so simple and still so delicious? Vegan Chocolate Donuts are here to show that wegan baking can yield incredible results. These donuts are soft, chocolaty, and completely dairy-free
making them a great option for anyone looking to indulge their donut cravings. Theyre a treat that proves vegan desserts can be just as exciting as their non-vegan counterparts. Get the Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange at reat that proves vegan desserts can be just as exciting as their non-vegan counterparts. Get the Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vegan Chocolate Donuts Orange & Pecan Bundt Cake Recipe: Vega
together the sweetness of orange with the nutty crunch of pecans. Orange & Pecan Bundt Cake stands out with its flavor profile, making it a memorable dessert for any occasion. Its a delicious combination thats both refreshing and filling. This cake is a great way to show off how versatile and tasty vegan baking can be.Get the Recipe: Orange &
Pecan Bundt Cake Recipe Vegan Sweet Potato Muffins. Photo credit: Two City Vegans. Start your day or enjoy an afternoon snack with these nutrient-packed muffins. Vegan Sweet Potato Muffins. Photo credit: Two City Vegans. Start your day or enjoy an afternoon snack with these nutrient-packed muffins. Vegan Sweet Potato Muffins offer a sweet, moist base with the added benefit of being completely vegan. They're a wonderful alternative to traditional muffins, providing a delicious way
to enjoy the taste and health benefits of sweet potatoes. Its a comforting treat that's both good for you and tastes great. Get the Recipe: Vegan Sweet Potato Muffins Cream, butter, milk, honey, eggs these form the basis of some of the worlds most famous desserts, which at first doesnt bode well for the sweet-toothed vegan. However, a little bit of
research soon shows that there are all sorts of puddings both traditional and contemporary that are free from all animal products and taste every bit as good as their dairy-filled counterparts. This collection of vegan dessert recipes proves just that. Sorbets eschew cream or milk for water and, when churned correctly, have that same soft, smooth
texture. Try Anna Hansens Mango and chilli sorbet or Francesco Mazzeis Citrus sorbets for something fruity, or Paul Ainsworths Chocolate sorbet if youre craving cocoa. Fancy something a little less chilly? Angela Fields Frosted raw vegan brownies are a real treat, as is this stunning Vegan espresso crme caramel with pistachio biscotti. The discovery
of aquafaba the water found in tins of chickpeas also means vegans now have a fantastic way of creating egg-free meringue; take a look at these Aquafaba meringue or Chantelle Nicholsons Vegan pumpkin meringue pie to find out more. This page contains affiliate links and I earn a commission if you make a purchase through one of the links, at no
cost to you. Did you know that you can enjoy delicious vegan desserts without spending hours in the kitchen? In this blog, were excited to share 25 mouthwatering vegan dessert recipes that are not only scrumptious but also surprisingly easy to make! From No-Bake Chocolate Avocado Mousse to Easy Vegan Chocolate Chip Cookies, get ready to
satisfy your sweet tooth with minimal effort and maximum flavor! This No-Bake Chocolate Avocado Mousse is a creamy, luscious dessert that combines rich chocolate and healthy avocado for a guilt-free indulgence. Ingredients: 2 ripe avocados 1/2 cup unsweetened cocoa powder 1/2 cup maple syrup or agave nectar 1/4 cup almond milk 1 teaspoon
vanilla extract1/4 teaspoon salt1/4 cup dark chocolate chips (optional, for garnish)Preparation Time: 10 minutesCooking Time: 10 minutesTotal Time: 10 min
scraping down the sides as needed to ensure everything is well combined. 3. Taste the mousse and adjust sweetness if necessary, adding more maple syrup if desired. 4. Spoon the mousse with dark chocolate chips or berries if you
like. Tips:Ensure your avocados are fully ripe for the best texture. If you prefer a sweeter mousse, increase the amount of maple syrup gradually. This mousse can be stored in the refrigerator for up to 3 days. Add a pinch of cayenne pepper for a spicy twist. This Coconut Chia Seed Pudding is a creamy, delicious treat featuring the natural sweetness of
coconut and the satisfying texture of chia seeds. Ingredients: 1 cup coconut milk1/4 cup chia seeds. Ingredients: 1 cup coconut milk1/4 cup fresh fruit (such as mango, berries, or banana) for topping Preparation Time: 10 minutes Cooking Time: 10 minutes + 2 hours chilling
timeInstructions: 1. In a medium bowl, combine the coconut milk, chia seeds, honey or maple syrup, vanilla extract, and salt. Whisk until well mixed. 2. Let the mixture sit for about 5 minutes, then whisk again to break up any clumps of chia seeds. 3. Cover the bowl and refrigerate for at least 2 hours, or overnight, until the pudding has thickened. 4.
Once the pudding is set, stir well before serving. 5. Serve in bowls and top with fresh fruit of your choice. Tips: Make sure to whisk the mixture well to prevent clumping of the chia seeds. You can adjust the sweetness according to your taste by adding more or less honey or maple syrup. This pudding can be made in advance and stored in the fridge for
up to 5 days. These Easy Vegan Chocolate Chip Cookies are a delightful treat packed with rich chocolatey goodness, making them perfect for any dessert lover. Ingredients: 1 cup almond flour 1 cup almond 
chocolate chipsPreparation Time: 10 minutesCooking Time: 12 minutesCooking Time: 12 minutesInstructions: 1. Preheat your oven to 350F (175C) and line a baking sheet with parchment paper. 2. In a mixing bowl, combine almond flour, all-purpose flour, coconut sugar, baking soda, and sea salt. 3. In another bowl, whisk together melted coconut oil,
maple syrup, and vanilla extract until well combined. 4. Pour the wet ingredients and mix until a dough forms. Fold in the prepared baking sheet, leaving some space between each cookie. 6. Bake in the preheated oven for 10-12 minutes, or until the edges are
lightly golden. 7. Allow the cookies to cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely. Tips:For a chewier cookie, refrigerate the dough for 30 minutes before baking. Feel free to add nuts or dried fruits for extra texture and flavor. Store any leftovers in an airtight container at room temperature for up to
3 days. This Mango Coconut Sorbet combines the tropical sweetness of ripe mangoes with the creamy richness of coconut, creating a refreshing treat perfect for warm days. Ingredients: 4 cups ripe mango, diced1 cup coconut milk1/2 cup sugar2 tablespoons lime juice1 teaspoon vanilla extractPreparation Time: 10 minutesCooking Time: 0
minutesTotal Time: 10 minutesInstructions: 1. In a blender, combine the diced mango, coconut milk, sugar, lime juice, and vanilla extract. 2. Blend until the mixture is smooth and homogenous. 3. Taste the mixture and adjust the sweetness or acidity, adding more sugar or lime juice if preferred. 4. Pour the mixture into a shallow container and freeze
for about 4 hours, or until firm. 5. Before serving, let the sorbet sit at room temperature for a few minutes to soften. Tips:For a smoother texture, blend the mixture again before freezing. Use fresh mangoes for the best flavor; if unavailable, frozen mango can be used. Garnish with fresh mint or a slice of lime for an extra pop of color and flavor. This
Almond Butter Banana Ice Cream is a creamy, naturally sweet dessert that perfectly balances the rich flavors of almond butter and ripe bananas. Ingredients: 4 ri
10 minutesInstructions: 1. In a food processor, combine the frozen bananas, almond butter, vanilla extract, and sea salt. 2. Blend until the mixture is smooth and creamy, scraping down the sides as needed. 3. If you prefer a sweeter ice cream, add the maple syrup and blend for a few more seconds. 4. Transfer the ice cream to an airtight container and creamy, scraping down the sides as needed. 3. If you prefer a sweeter ice cream, add the maple syrup and blend for a few more seconds. 4. Transfer the ice cream to an airtight container and creamy, scraping down the sides as needed. 3. If you prefer a sweeter ice cream, add the maple syrup and blend for a few more seconds. 4. Transfer the ice cream to an airtight container and creamy, scraping down the sides as needed. 3. If you prefer a sweeter ice cream, add the maple syrup and blend for a few more seconds. 4. Transfer the ice cream to an airtight container and creamy, scraping down the sides as needed. 3. If you prefer a sweeter ice cream, add the maple syrup and blend for a few more seconds. 4. Transfer the ice cream to an airtight container and creamy, scraping down the sides as needed. 3. If you prefer a sweeter ice cream, add the maple syrup and blend for a few more seconds. 4. Transfer the ice cream to an airtight container and creamy are successful to the syrup and blend for a few more seconds. 4. Transfer the ice cream to an airtight container and creamy are successful to the syrup and creamy are successful to the syrup are syrup and creamy are syrup are syrup are syrup and creamy are syrup are syrup
Berry Parfait is a delightful blend of fresh berries, creamy plant-based yogurt, and crunchy granola, making it a refreshing treat for any time of the day. Ingredients: 2 cups mixed fresh berries, creamy plant-based yogurt, and crunchy granola tablespoons maple syrup (optional) teaspoon vanilla
extractPreparation Time: 10 minutesCooking Time: 0 minutesCooking Time: 0 minutesTotal Time: 10 minutesInstructions: 1. In a medium bowl, mix the vegan yogurt with maple syrup and vanilla extract until well combined. 2. In serving glasses or bowls, layer the yogurt mixture at the bottom. 3. Add a layer of minutesCooking Time: 0 minutesInstructions: 1. In a medium bowl, mix the vegan yogurt with maple syrup and vanilla extract until well combined. 2. In serving glasses or bowls, layer the yogurt mixture at the bottom. 3. Add a layer of minutesCooking Time: 0 minutesInstructions: 1. In a medium bowl, mix the vegan yogurt with maple syrup and vanilla extract until well combined. 3. In a medium bowl, mix the vegan yogurt mixture at the bottom. 3. Add a layer of minutesInstructions: 1. In a medium bowl, mix the vegan yogurt mixture at the bottom. 3. Add a layer of minutesInstructions: 1. In a medium bowl, mix the vegan yogurt mixture at the bottom. 3. Add a layer of mixture at the bottom. 3. Add a layer of mixture at the bottom. 3. Add a layer of mixture at the bottom. 3. Add a layer of mixture at the bottom. 3. Add a layer of mixture at the bottom. 3. Add a layer of mixture at the bottom. 3. Add a layer of mixture at the bottom. 3. Add a layer of mixture at the bottom. 3. Add a layer of mixture at the bottom. 3. Add a layer of mixture at the bottom. 3. Add a layer of mixture at the bottom. 3. Add a layer of mixture at the bottom. 3. Add a layer of mixture at the bottom. 3. Add a layer of mixture at the bottom. 3. Add a layer of mixture at the bottom. 3. Add a layer of mixture at the bottom. 3. Add a layer of mixture at the bottom. 3. Add a layer of mixture at the bottom. 3. Add a layer of mixture at the bottom. 3. Add a layer of mixture at the bottom. 3. Add a layer of mixture at the bottom. 3. Add a layer of mixture at the bottom. 3. Add a layer of mixture at the bottom. 3. Add a layer of mixture at the bottom. 3. Add a layer of mixture at the bottom. 3. Add a layer of mixture at the bottom. 3. Add a layer of mixt
over the berries. 5. Repeat the layers until the glasses or bowls are filled, finishing with berries on top. 6. Serve immediately or refrigerate for up to an hour preference or seasonal availability. For a nut-free option, select granola that
does not contain nuts. See also 12 Vegan Alfredo Sauce Recipes for Pasta Perfection These Date and Nut Energy Bites are packed with natural sweetness and crunch, making them a delightful and healthy snack option. Ingredients: 1 cup medjool dates, pitted 1 cup mixed nuts (almonds, walnuts, or cashews) 1/2 cup rolled oats 2 tablespoons nut butter
(peanut or almond)1 teaspoon vanilla extract1/4 teaspoon salt1/4 cup unsweetened shredded coconut (optional)Preparation Time: 10 minutesTotal Time: 10 min
and salt to the mixture. Pulse until the mixture starts to stick together. 3. If using, add the shredded coconut and mix until evenly distributed. 4. Scoop out tablespoon-sized portions and refrigerate for at least 30 minutes to firm
up. 6. Store in an airtight container in the refrigerator for up to a week. Tips:For added flavor, consider tossing in spices like cinnamon or cardamom. Experiment with different nuts or seeds to customize your energy bites. These can also be coated with cocoa powder or extra coconut for a fun twist. These Raw Vegan Brownies are a delightful treat that
combines rich cocoa, nutty flavor, and natural sweetness for an indulgent yet healthy dessert. Ingredients: 1 cup raw walnuts 1 cup pitted medjool dates 1/2 teaspoon sea salt 1
minutesTotal Time: 10 minutesInstructions: 1. In a food processor, combine the raw walnuts and process until they are finely chopped. 2. Add the pitted medjool dates, raw cacao powder, almond butter, sea salt, and vanilla extract to the food processor. 3. Process the mixture until it becomes a sticky dough, ensuring everything is well-blended. 4. If no food processor. 3. Process the mixture until it becomes a sticky dough, ensuring everything is well-blended. 4. If no food processor. 3. Process the mixture until it becomes a sticky dough, ensuring everything is well-blended. 4. If no food processor is a sticky dough, ensuring everything is well-blended. 4. If no food processor is a sticky dough, ensuring everything is well-blended. 4. If no food processor is a sticky dough, ensuring everything is well-blended. 4. If no food processor is a sticky dough, ensuring everything is well-blended. 4. If no food processor is a sticky dough, ensuring everything is well-blended. 4. If no food processor is a sticky dough, ensuring everything is well-blended. 4. If no food processor is a sticky dough, ensuring everything is well-blended. 4. If no food processor is a sticky dough, ensuring everything is well-blended. 4. If no food processor is a sticky dough, ensuring everything is a sticky dough, ensuring everything is a sticky dough, ensuring everything is a sticky dough.
using, fold in the chopped nuts or cacao nibs until evenly distributed. 5. Press the mixture into a lined square baking dish and refrigerate for at least 1 hour to set. 6. Once set, cut into squares and enjoy your delicious raw vegan brownies! Tips: Keep your brownies stored in the refrigerator for optimal freshness. Add a pinch of cinnamon for an extra
layer of flavor. Experiment with different nut butters for a unique twist. These Vegan Lemon Bars are a delightful treat that combines the zesty brightness of lemon with a creamy, plant-based filling, perfect for a refreshing dessert. Ingredients: 1 cup almond flour 1/4 cup coconut oil, melted 1/4 cup maple syrup 1/4 teaspoon salt 1 cup silken tofu 1/2 cup.
fresh lemon juice 1/4 cup granulated sugar1 teaspoon lemon zest1 tablespoon cornstarchPreparation Time: 15 minutesCooking Time: 25 minutesTotal Time: 40 minutesInstructions: 1. Preheat your oven to 350F (175C) and line an 88 inch baking pan with parchment paper. 2. In a bowl, mix together the almond flour, melted coconut oil, maple syrup,
and salt until well combined. 3. Press the mixture into the bottom of the prepared baking pan to form the crust in the preheated oven for about 10-12 minutes, or until lightly golden. 5. In a blender, combine the silken tofu, lemon juice, granulated sugar, lemon zest, and cornstarch until smooth. 6. Pour the lemon filling over the
baked crust and spread evenly. 7. Bake for an additional 15-18 minutes, or until the filling is set. 8. Allow to cool before refrigerating for at least 2 hours to fully set. 9. Cut into squares and enjoy your delicious Vegan Lemon Bars! Tips:For an extra tangy flavor, increase the amount of lemon zest. These bars can be stored in the refrigerator for up to
week. Serve with a dusting of powdered sugar for an elegant touch. This recipe for Chocolate-Covered Peanut butter, making it irresistible for any dessert lover. Ingredients: 1 cup creamy peanut butter 1/2 cup powdered sugar 1/2 cup graham cracker
crumbs1 teaspoon vanilla extract1 cup semi-sweet chocolate chips2 tablespoons coconut oilPreparation Time: 15 minutesInstructions: 1. In a medium bowl, mix together the peanut butter, powdered sugar, graham cracker crumbs, and vanilla extract until well combined. 2. Roll the mixture into small
balls, about 1 inch in diameter, and place them on a lined baking sheet. 3. Freeze the peanut butter balls for at least 30 minutes to firm them up. 4. In a microwave-safe bowl, combine the chocolate chips and coconut oil. Heat in 30-second intervals, stirring until smooth. 5. Dip each peanut butter ball into the melted chocolate, making sure to coat it
completely, then return to the baking sheet. 6. Refrigerate the chocolate-covered peanut butter for a healthier option. Experiment by adding crushed nuts or sprinkles on top of the chocolate coating. Store leftover balls in an airtight container in the refrigerator for
up to one week. This Coconut Milk Panna Cotta is a luscious and creamy dessert that beautifully marries the tropical flavor of coconut milk1/2 cup granulated sugar1 teaspoon saltFresh fruit for garnish
(optional)Preparation Time: 15 minutesCooking Time: 5 minutesTotal Time: 4 hours (including chilling time)Instructions: 1. In a small bowl, sprinkle the gelatin powder over the cold water and let it sit for about 5 minutes to bloom. 2. In a small bowl, sprinkle the gelatin powder over the cold water and let it sit for about 5 minutes to bloom. 2. In a small bowl, sprinkle the gelatin powder over the cold water and let it sit for about 5 minutes to bloom. 2. In a small bowl, sprinkle the gelatin powder over the cold water and let it sit for about 5 minutes to bloom. 2. In a small bowl, sprinkle the gelatin powder over the cold water and let it sit for about 5 minutes to bloom. 3. In a small bowl, sprinkle the gelatin powder over the cold water and let it sit for about 5 minutes to bloom. 3. In a small bowl, sprinkle the gelatin powder over the cold water and let it sit for about 5 minutes to bloom. 3. In a small bowl, sprinkle the gelatin powder over the cold water and let it sit for about 5 minutes to bloom. 3. In a small bowl, sprinkle the gelatin powder over the cold water and let it sit for about 5 minutes to bloom. 3. In a small bowl, sprinkle the gelatin powder over the cold water and let it sit for about 5 minutes to bloom. 3. In a small bowl, sprinkle the gelatin powder over the cold water and let it sit for about 5 minutes to bloom. 3. In a small bowl, sprinkle the gelatin powder over the cold water and let it sit for about 5 minutes to bloom. 3. In a small bowl, sprinkle the gelatin powder over the cold water and let it sit for about 5 minutes to bloom. 3. In a small bowl, sprinkle the gelatin powder over the cold water and let it sit for about 5 minutes to bloom. 3. In a small bowl, sprinkle the gelatin powder over the cold water and let it sit for about 5 minutes to bloom. 3. In a small bowl, sprinkle the gelatin powder over the cold water and let it sit for about 5 minutes to bloom. 3. In a small bowl, sprinkle the gelatin powder over the cold water and let it sit for about 5 minutes the gelatin pow
dissolved, but do not let it boil. 3. Once the mixture is warm, remove it from heat and add the bloomed gelatin. Stir until completely dissolved. 4. Pour the mixture into serving molds or cups and invert onto a plate or serve directly in cups. Garnish with
fresh fruit if desired. Tips:For a richer flavor, use full-fat coconut milk.If you prefer a sweeter dessert, feel free to adjust the sugar to your taste. You can add a splash of lime juice to the panna cotta mixture for a zesty twist. Be sure to let the panna cotta set completely for the best texture. This Easy Vegan Fruit Gelatin is a delightful and refreshing
minutesInstructions: 1. In a saucepan, combine the fruit juice and water. Heat over medium heat until warm. 2. Sprinkle the agar-agar powder over the warm juice mixture and stir well to combine. 3. Bring the mixture to a gentle boil, continuing to stir for about 5 minutes or until the agar-agar is fully dissolved. 4. Remove from heat and stir in the
maple syrup if using. 5. Pour the mixture into a mold or individual cups, then add the diced fruit evenly into the gelatin to cool at room temperature before transferring it to the refrigerator to set for at least 2 hours. Tips:For an extra layer of flavor, use flavored herbal teas instead of fruit juice. Experiment with different fruits to
customize your gelatin to your liking. Ensure the agar-agar is fully dissolved for the best texture. These Peanut Butter and Jelly Overnight Oats combine the nostalgic flavors of creamy peanut butter and Jelly Overnight Oats combine the nostalgic flavors of creamy peanut butter and Jelly Overnight Oats combine the nostalgic flavors of creamy peanut butter and Jelly Overnight Oats combine the nostalgic flavors of creamy peanut butter and Jelly Overnight Oats combine the nostalgic flavors of creamy peanut butter and Jelly Overnight Oats combine the nostalgic flavors of creamy peanut butter and Jelly Overnight Oats combine the nostalgic flavors of creamy peanut butter and Jelly Overnight Oats combine the nostalgic flavors of creamy peanut butter and Jelly Overnight Oats combine the nostalgic flavors of creamy peanut butter and Jelly Overnight Oats combine the nostalgic flavors of creamy peanut butter and Jelly Overnight Oats combine the nostalgic flavors of creamy peanut butter and Jelly Overnight Oats combine the nostalgic flavors of creamy peanut butter and Jelly Overnight Oats combine the nostalgic flavors of creamy peanut butter and Jelly Overnight Oats combine the nostalgic flavors of creamy peanut butter and Jelly Overnight Oats combine the nostalgic flavors of creamy peanut butter and Jelly Overnight Oats combine the nostalgic flavors of creamy peanut butter and Jelly Overnight Oats combine the nostalgic flavors of creamy peanut butter and Jelly Overnight Oats combine the nostalgic flavors of creamy peanut butter and Jelly Overnight Oats combine the nostalgic flavors of creamy peanut butter and Jelly Overnight Oats combine the nostalgic flavors of creamy peanut butter and Jelly Overnight Oats combine the nostalgic flavors of creamy peanut butter and Jelly Overnight Oats combine the nostalgic flavors of creamy peanut butter and Deliver flavors of creamy peanut butter and Deliver
jelly or jam of your choice 1 tablespoon honey or maple syrup (optional) 1/2 teaspoon vanilla extract 1/4 teaspoon salt 1/2 banana, sliced (optional, for topping) tablespoon honey or maple syrup (optional) 1/2 teaspoon vanilla extract 1/4 teaspoon salt 1/2 banana, sliced (optional, for topping) 1 tablespoon honey or maple syrup (optional) 1/2 teaspoon vanilla extract 1/4 teaspoon salt 1/2 banana, sliced (optional) 1/2 teaspoon salt 1/2 banana, sliced (option
 (overnight)Instructions: 1. In a medium bowl, combine the rolled oats, milk, peanut butter, honey, vanilla extract, and salt, Stir until all ingredients are well mixed, 2. Divide the oat mixture evenly into two jars or airtight containers, 3. Add a layer of jelly or jam on top of each jar, 4. Seal the jars and refrigerate overnight (or for at least 4 hours) to
allow the oats to soak up the liquid and flavors. 5. In the morning, give the oats a good stir, and top with sliced banana and chopped nuts if desired. Enjoy! Tips:For extra creaminess, use full-fat yogurt alongside your peanut butter. Feel free to experiment with different flavors of jelly to find your favorite combination. These oats can be stored in the
fridge for up to 3 days. This Vegan Chocolate Cake in a Mug is a quick and delightful treat that combines rich cocoa flavors with the convenience of a single-serving dessert. Ingredients: 4 tablespoons almond milk2 tables
tablespoons vegetable oil1/4 teaspoon vanilla extract1 tablespoon dairy-free chocolate chips (optional)Preparation Time: 5 minutesCooking Time: 6 minutesInstructions: 1. In a microwave-safe mug, combine the all-purpose flour, sugar, cocoa powder, baking powder, and salt, and mix well. 2. Add the almond milk, vegetable oil,
and vanilla extract to the dry ingredients and stir until smooth. 3. If using, fold in the dairy-free chocolate chips for an extra chocolaty treat. 4. Microwave the mug on high for about 1 minute or until the cake has risen and is firm to the touch. 5. Allow the cake to cool for a minute before diving in. Tips: Make sure to not overcook the cake to prevent it
from becoming dry, Feel free to add a scoop of dairy-free ice cream on top for a delicious dessert. You can replace almond milk with any non-dairy milk of your choice. Experiment with mix-ins like nuts or coconut for added texture. This Strawberry Oatmeal Crumble is a delightful dessert that combines the sweetness of fresh strawberries with the
comforting warmth of oatmeal, creating a perfect balance of flavors and textures. Ingredients: 2 cups fresh strawberries, hulled and sliced 1 tablespoon cornstarch 1 cup oats 1 cup all-purpose flour 1/2 cup brown sugar, packed 1/2 teaspoon sugar 1 tablespoon sugar 2 cups fresh strawberries, hulled and sliced 1 tablespoon sugar 3 cups fresh strawberries 2 cups fresh strawberries 3 cups fresh strawberries 3 cups fresh strawberries 4 cups fresh strawberries 4 cups fresh strawberries 5 cups fresh strawberries 5 cups fresh strawberries 6 cups fresh strawberries 6 cups fresh strawberries 6 cups fresh strawberries 7 cups fresh strawberries 7 cups fresh strawberries 7 cups fresh strawberries 8 cups fresh strawberries 8
Time: 30 minutesTotal Time: 45 minutesInstructions: 1. Preheat your oven to 350F (175C) and grease a baking dish. 2. In a bowl, mix the sliced strawberries with the sugar and cornstarch until well combined as a baking dish. 3. In another bowl, combine oats, flour, brown sugar, cinnamon, and salt. Stir in the melted
butter until the mixture becomes crumbly. 4. Sprinkle the crumble mixture evenly over the strawberry filling in the baking dish. 5. Bake for about 30 minutes or until the topping is golden brown and the strawberries are bubbly. 6. Allow the crumble to cool for a few minutes before serving. Enjoy warm or at room temperature! Tips:For an extra touch,
serve with vanilla ice cream or whipped cream. Feel free to substitute with other berries or raspberries for a different flavor. Store any leftovers in an airtight container in the refrigerator for up to 3 days. This Quick Vegan Apple Crisp is a delightful blend of sweet apples and crunchy topping, making it the perfect dessert for any
occasion.Ingredients:4 cups sliced apples1/2 cup brown sugar1/2 cup all-purpose flour1/4 cup coconut oil, melted1 teaspoon cinnamon1/4 teaspoon salt1 teaspoon salt1 teaspoon salt1 teaspoon vanilla extractPreparation Time: 30 minutesTotal Time: 40 minutes
combine the sliced apples with 1/4 cup of brown sugar and 1/2 teaspoon of cinnamon, then mix well. 3. Transfer the apple mixture to a greased baking dish and spread evenly. 4. In another bowl, mix rolled oats, remaining brown sugar, flour, salt, and the rest of the cinnamon. Stir in melted coconut oil and vanilla extract until well combined. 5.
Sprinkle the oat mixture over the apples, covering them evenly. 6. Bake in the preheated oven for about 30 minutes or until the topping is golden brown and the apples are tender. 7. Allow to cool for a few minutes before serving. Enjoy warm or at room temperature! Tips:For added flavor, consider mixing in nuts or dried fruits with the oat
topping. Serve with a scoop of vegan ice cream for a delicious dessert. Adjust the sweetness by adding more or less brown sugar based on your taste preference. These Raspberry Coconut Energy Bites are packed with deliciously vibrant flavors and wholesome ingredients, making them the perfect snack for a quick energy boost. Ingredients: 1 cup rolled
oats cup unsweetened shredded coconut cup almond butter cup honey or maple syrup cup fresh raspberries 1 teaspoon salt2 tablespoons chia seeds (optional) Preparation Time: 10 minutes Total Time: 10 minutes 
butter, honey (or maple syrup), vanilla extract, and salt. 2. Gently fold in the fresh raspberries, being careful not to mash them too much. 3. If using, add the chia seeds and mix well until all ingredients are combined. 4. Using your hands, form the mixture into small balls, about 1 inch in diameter. 5. Place the energy bites on a parchment-lined tray
and refrigerate for at least 30 minutes to firm up. 6. Store the energy bites in an airtight container in the refrigerator for up to a week. Tips: Substitute almond butter with peanut or sunflower seed butter if desired. Use frozen raspberries if fresh ones are unavailable; just thaw and drain them before mixing. Add a pinch of cinnamon for extra flavor. Roll
the bites in additional shredded coconut for a delightful finish. This Chocolate Banana Bread is a delightful fusion of rich chocolate Banana, mashed 1/2 cup unsalted butter, softened 1 cup granulated sugar 2 large eggs 1 teaspoon vanilla extract 1
teaspoon baking soda1/4 teaspoon salt1 1/2 cups all-purpose flour1/2 cup unsweetened cocoa powder1 cup chocolate chipsPreparation Time: 1 minutesInstructions: 1. Preheat your oven to 350F (175C) and grease a 95 inch loaf pan. 2. In a large mixing bowl, combine the mashed bananas and
softened butter, mixing until well combined. 3. Add the granulated sugar, eggs, and vanilla extract to the banana mixture, stirring until smooth. 4. In another bowl, whisk together the baking soda, salt, flour, and cocoa powder. 5. Gradually add the dry ingredients to the wet ingredients, mixing until just combined. 6. Fold in the chocolate chips. 7.
Pour the batter into the prepared loaf pan and spread it evenly. 8. Bake for 60 minutes or until a toothpick inserted into the center comes out clean. 9. Allow the bread to cool in the pan for 10 minutes or until a toothpick inserted into the center comes out clean. 9. Allow the bread to cool in the pan for 10 minutes or until a toothpick inserted into the center comes out clean. 9. Allow the bread to cool in the pan for 10 minutes or until a toothpick inserted into the center comes out clean. 9. Allow the bread to cool in the pan for 10 minutes or until a toothpick inserted into the center comes out clean. 9. Allow the bread to cool in the pan for 10 minutes or until a toothpick inserted into the center comes out clean. 9. Allow the bread to cool in the pan for 10 minutes or until a toothpick inserted into the center comes out clean. 9. Allow the bread to cool in the pan for 10 minutes or until a toothpick inserted into the center comes out clean. 9. Allow the bread to cool in the pan for 10 minutes or until a toothpick inserted into the center comes out clean. 9. Allow the bread to cool in the pan for 10 minutes or until a toothpick inserted into the center comes out clean. 9. Allow the bread to cool in the pan for 10 minutes or until a toothpick inserted into the center comes out clean. 9. Allow the bread to cool in the pan for 10 minutes or until a toothpick inserted into the center comes of the cool in the pan for 10 minutes or until a toothpick inserted into the center comes of the cool in the pan for 10 minutes or until a toothpick inserted into the center comes of the cool in the pan for 10 minutes or until a toothpick inserted into the center comes of the cool in the pan for 10 minutes or until a toothpick inserted into the center comes of the cool in the center comes of the cool in the coo
pecans. Make sure your bananas are very ripe for optimal sweetness and flavor. This bread freezes well; wrap it tightly in plastic wrap to save for later. This Cinnamon Spice Sweet potatoes, creating a comforting dessert perfect for any
occasion.Ingredients:2 cups mashed sweet potatoes1 cup granulated sugar1/2 cup evaporated milk1/4 cup unsalted butter, melted2 large eggs1 teaspoon ground ginger1/4 teaspoon salt1 unbaked pie crustSee also 10 Vegan Chocolate Cake Recipes for
CelebrationsPreparation Time: 15 minutesCooking Time: 45 minutesCooking Time: 45 minutesInstructions: 1. Preheat the oven to 350F (175C). 2. In a large mixing bowl, combine the mashed sweet potatoes, sugar, evaporated milk, melted butter, eggs, and vanilla extract. Mix until smooth. 3. Add the ground cinnamon, nutmeg, ginger, and salt to the
mixture, and mix until well combined. 4. Pour the sweet potato filling is set and a knife inserted in the center comes out clean. 6. Allow the pie to cool before serving. Enjoy your delicious Cinnamon Spice Sweet Potato Pie!
Tips:For a richer flavor, roast the sweet potatoes instead of boiling them. Top with whipped cream or a scoop of vanilla ice cream for an extra treat. Store leftovers in the refrigerator for up to three days. These Raw Vegan Chocolate Cups are a delightful blend of rich cocoa and creamy nut butter, making them a perfect guilt-free treat. Ingredients:1 cup
raw cacao powder1/2 cup coconut oil, melted1/4 cup maple syrup1/2 teaspoon vanilla extract1/4 teaspoon sea salt1/2 cup almond butter1/4 cup chopped nuts (optional)Preparation Time: 10 minutesTotal Time: 0 minutesTotal Time: 10 minutesTotal Ti
extract, and sea salt until smooth. 2. Pour half of the chocolate mixture into silicone muffin molds, filling them about halfway. 3. Add a spoonful of almond butter until the molds are full. 5. Sprinkle chopped nuts on top if desired. 6. Place the molds in the
refrigerator for about 1 hour or until the chocolate cups are firm. 7. Once set, gently remove the cups from the molds and enjoy! Tips: Experiment with different nut butters for varied flavors. Store the chocolate cups in the fridge for up to a week. For added sweetness, try using agave syrup instead of maple syrup. These Vegan Pumpkin Pie Parfaits
combine the rich flavors of pumpkin, warm spices, and creamy texture for a delightful and healthy dessert!Ingredients:1 cup canned pumpkin pie spice1/4 teaspoon salt1 cup granola1/2 cup chopped nuts (optional)1/4 cup dairy-free chocolate chips
(optional) Preparation Time: 15 minutesCooking Time: 0 minutesTotal Time: 15 minutesInstructions: 1. In a mixing bowl, combine the pumpkin puree, coconut cream, maple syrup, vanilla extract, pumpkin mixture. 3. Add a layer of granola on top
of the pumpkin mixture. 4. Repeat the layers until the glasses are full, finishing with a layer of the pumpkin mixture on top. 5. Optionally, sprinkle chopped nuts and chocolate chips on top for a sweeter parfait, add more maple
syrup to taste. Use different types of granola for varying textures. These parfaits can be made a day in advance for easy entertaining! These Easy Matcha Green Tea Cookies are special for their vibrant flavor and unique green color, appealing to both tea lovers and snack enthusiasts alike. Ingredients: 1 cup all-purpose flour tablespoons matcha green
tea powder1/2 teaspoon baking powder1/4 cup white chocolate chips (optional)Preparation Time: 12 minutesTotal Time: 22 minutesInstructions: 1. Preheat your oven to 350F (175C)
and line a baking sheet with parchment paper. 2. In a bowl, whisk together the flour, matcha powder, and salt. 3. In another bowl, cream the softened butter, granulated sugar, and brown sugar until smooth. 4. Beat in the egg and vanilla extract until fully combined. 5. Gradually mix in the dry ingredients until just combined. If using,
fold in the white chocolate chips. 6. Drop rounded tablespoons of dough onto the prepared baking sheet, spacing them about 2 inches apart. 7. Bake in the preheated oven for 10-12 minutes, or until the edges are lightly golden. 8. Allow to cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely. Tips:For a
stronger matcha flavor, increase the amount of matcha powder to taste. Ensure your butter is softened to room temperature for easier mixing. Store cookies in an airtight container to maintain freshness. These No-Bake Coconut Almond Bars bring together the delightful flavors of coconut and almond, creating a deliciously sweet and chewy treat that
requires no oven time. Ingredients: 1 cup almond flour 1 cup shredded unsweetened coconut 1/2 cup almond butter 1/4 cup maple syrup 1 teaspoon vanilla extract 1/4 teaspoon salt 1/2 cup almond flour 1 cup shredded unsweetened coconut 1/2 cup almond butter 1/4 cup maple syrup 1 teaspoon vanilla extract 1/4 teaspoon salt 1/2 cup almond flour 1 cup shredded unsweetened coconut 1/2 cup almond butter 1/4 cup maple syrup 1 teaspoon vanilla extract 1/4 te
almond flour, shredded coconut, and salt. 2. Add the almond butter, maple syrup, and vanilla extract to the dry ingredients and mix until well combined. 3. Press the mixture firmly into an 88 inch baking dish, ensuring it is evenly spread. 4. If using, melt the dark chocolate chips in the mixture firmly into an 88 inch baking dish, ensuring it is evenly spread. 4. If using, melt the dark chocolate chips in the mixture firmly into an 88 inch baking dish, ensuring it is evenly spread. 4. If using, melt the dark chocolate chips in the mixture firmly into an 88 inch baking dish, ensuring it is evenly spread. 4. If using, melt the dark chocolate chips in the mixture firmly into an 88 inch baking dish, ensuring it is evenly spread. 4. If using, melt the dark chocolate chips in the mixture firmly into an 88 inch baking dish, ensuring it is evenly spread. 4. If using, melt the dark chocolate chips in the mixture firmly into an 88 inch baking dish, ensuring it is evenly spread. 4. If using, melt the dark chocolate chips in the mixture firmly into an 88 inch baking dish, ensuring the mixture firmly into an 88 inch baking dish, ensuring the mixture firmly into an 88 inch baking dish, ensuring the mixture firmly into an 88 inch baking dish, ensuring the mixture firmly into an 88 inch baking dish, ensuring the mixture firmly into an 88 inch baking dish, ensuring the mixture firmly into an 88 inch baking dish, ensuring the mixture firmly into an 88 inch baking dish, ensuring the mixture firmly into an 88 inch baking dish, ensuring the mixture firmly into an 88 inch baking dish, ensuring the mixture firmly into an 88 inch baking dish, ensuring the mixture firmly into an 88 inch baking dish, ensuring the mixture firmly into an 88 inch baking dish, ensuring the mixture firmly into an 88 inch baking dish, ensuring the mixture firmly into an 88 inch baking dish, ensuring the mixture firmly into an 88 inch baking dish, ensuring the mixture firmly dish, ensuring the mixture firmly dish, ensuring the mixture firmly dish, ensuring th
at least 30 minutes until set, then cut into bars. Tips: For added texture, consider mixing in chopped almonds or other nuts. Keep the bars stored in an airtight container in the refrigerator for up to a week. Experiment with different nut butters for unique flavors. This Creamy Vegan Chocolate Pudding is a rich, indulgent dessert that highlights luscious
cocoa and creamy avocado, perfect for satisfying your sweet tooth while being completely dairy-free Ingredients: 2 ripe avocados 1/2 cup unsweetened cocoa powder 1/4 cup dairy-free chocolate chips (optional, for garnish) Preparation Time: 10 minutes Cooking Time: 0
minutesTotal Time: 10 minutesInstructions: 1. In a blender or food processor, combine the avocados, cocoa powder, maple syrup, almond milk, vanilla extract, and salt. 2. Blend until the mixture is smooth and creamy, scraping down the sides as necessary. 3. Taste the pudding and adjust sweetness, adding more maple syrup if desired. 4. Once
blended to your liking, transfer the pudding to serving bowls or cups, 5. Chill in the refrigerator for at least 30 minutes before serving for a thicker texture. 6. Garnish with dairy-free chocolate chips if desired and enjoy! Tips: For added richness, use coconut milk instead of almond milk. Make sure the avocados are ripe for the creamiest texture. This
pudding can be stored in an airtight container in the fridge for up to 3 days. Feel free to experiment with flavors by adding a pinch of cinnamon or a teaspoon of espresso powder. These Simple Vegan Oatmeal Cookies are delightful treats bursting with the wholesome flavors of oats, cinnamon, and a touch of sweetness, perfect for any time
snack.Ingredients:1 cup rolled oats1/2 cup almond flour1/2 cup maple syrup1/4 cup coconut oil, melted1/2 teaspoon baking soda1 teaspoon ground cinnamon1/4 teaspoon ground cinnamon1/4 teaspoon salt1/2 cup raisins or chocolate chips (optional)Preparation Time: 15 minutesTotal Time: 25 minutesInstructions: 1. Preheat your oven to 350F (175C) and
line a baking sheet with parchment paper. 2. In a large bowl, combine the rolled oats, almond flour, baking soda, cinnamon, and salt. 3. In a separate bowl, mix together the maple syrup and melted coconut oil. 4. Pour the wet ingredients into the dry ingredients and stir until well combined. If using, fold in the raisins or chocolate chips. 5. Scoop
tablespoon-sized portions of dough onto the prepared baking sheet, spacing them about 2 inches apart. 6. Bake in the preheated oven for 12-15 minutes, or until the edges are golden brown. 7. Remove from the oven and let cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely. Tips:For added flavor, try
mixing in chopped nuts or seeds. Store cookies in an airtight container at room temperature for up to a week. These cookies can also be frozen for longer storage; just make sure to separate layers with parchment paper. VIEW MORE Vegan Cheesecake Recipes VIEW MORE Vegan Cheesecake VIEW MORE Vegan Cheesecake Recipes VIEW MORE Vegan Cheesecake VIEW MORE Vegan Cheesecake VIEW MORE Vegan Cheesecake VIEW MORE Vegan Cheesecake VIEW MORE Ve
Vegan Chocolate & Sweet Recipes VIEW MORE Vegan Ice Cream Recipes VIEW MORE Vegan Lessert recipes perfect for indulging your sweet tooth. From vegan molten cake and mango pie to homemade candy bars and everything in between,
this list of plant-based healthy desserts will impress even non-vegans!36+ Healthy Vegan Desserts The Whole Family Will LoveCakes, brownies, ice cream, and candy bars are all classic dessert options and are also usually packed with eggs and dairy. Luckily, thats no longer necessary, thanks to an ever-growing list of simple ingredient substitutions.
This list of vegan dessert recipes is just helping to prove that you dont need eggs or dairy to create rich, delicious, and healthy desserts ready to impress! Whether you want a light treat, decadent vegan chocolate dessert, or something fun and fruity, this list of easy vegan desserts contains a little of everything you might like to fit any mood and
occasion. Even better, most options below are vegan gluten-free desserts as well as oil-free and refined sugar-free (or have options to become so). Many of them even include options for entirely sugar-free versions, so you can enjoy maximum enjoyment with minimum empty calories! Healthy Vegan Desserts For those who prefer something light and
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healthy while still satisfying a sweet tooth, you might enjoy this collection of vegan desserts. Healthy Banana Bread (Sugar-Free) Enjoy banana bread that ditches empty calories for wholesome, good-for-you ingredients. This bread is oil-free, butter-free, gluten-free, egg-free, and naturally sweetened with dates. Simple Bliss BallsThese bliss balls are nut-free, gluten-free, and ready in just five minutes. With oats, dates, and seeds, these are great for your macros, containing healthy carbs, fats, and proteinno processed ingredients or refined sugars. More? I love bite-sized lazy vegan desserts so much that Ive also sharedcoconut bliss balls and keto chocolate truffles. Healthy Peanut Butter CookiesWith a combination of nuts/seeds of choice, coconut flour, and peanut butter, these healthy cookies are for all peanut butter fans. Theyre low-carb, vegan, gluten-free, and versatile! More? Looking for more vegan, sugar-free, healthy desserts? You might also enjoy these healthy breakfast cookies. Chocolate Keto Chia PuddingChia pudding is low carb, high-protein, and contains heart-healthy omega fatty acids. This chocolate version doubles up as both a breakfast and vegan dessert recipeperfect for those wanting something lighter while satisfying chocolate cravings. Blueberry Apple CrumbleBlueberries, apple, and cinnamon make up the moreish filling for this streusel-topped fruit crumble. With options to make this vegan dessert without oil or refined sugars, this healthy fruity simple vegan dessert will work for breakfast or dessert. There are plenty of recipe variations and add-ins included, too. More? You might also enjoy thisplum and apple crumble or apple crisp without oats. Healthy Vegan Chocolate DessertsWere all a little chocolate obsessed, whether or not we consume dairy. Luckily, I have plenty of healthy vegan chocolate desserts to choose from, including vegan baking recipes like cakes, brownies, pies, and simple no-bake mousse. Zucchini Brownies from, including vegan baking recipes like cakes, brownies, pies, and perfect for chocolate lovers. The recipe is naturally gluten-free and super easy to make! More? I could probably do an entire roundup dedicated to my love of vegan brownies, cheesecake brownies, cheesecake brownies, cheesecake brownies, black bean brownies, cheesecake brownies, cheese combining a rich cashew-based chocolate filling, ganache topping, and crunchy nut or seed-based crust. Its dairy-free, egg-free, gluten-free, and perfect for impressing chocolate filling relies on sweet potato and avocado! Vegan Molten Lava CakeAny vegan baked goods that ooze melting chocolate have the official ElaVegan seal of approval. Its rich, decadent, sinfully delicious, and perfect for serving at dinner parties and special events. Its also gluten-free, can be made with unrefined sugars, and is generally healthier than traditional molten desserts! Vegan Chocolate Mug CakeIts cake. Its chocolate. And it requires just 5 minutes to prepare from scratchnow thats a lazy vegan dessert, Creamy Vegan Chocolate MousseIf youre looking for quick healthy vegan desserts- jackpot! You can make this creamy vegan chocolate mousse two ways (with silken tofu or avocado) and it takes just 5 minutes to prepare from scratch. The results are creamy, silky, and rich, perfect for enjoying with fresh berries and coconut whipped cream. More? You might also like this chocolate pudding. Prefer something non-chocolatey? Check out this peanut butter mousse or strawberry mousse. Bonus: Creamy Vegan Hot Chocolate Theres never a wrong time to enjoy a creamy mug of hot chocolate. Especially when its homemade with a creamy base and tons of flavor variations. Pair this with a cookie, brownie, or slice of cake for the BEST vegan dessert! Fruity Vegan DessertsThere are two types of people out there. Those who always reach for the rich and creamy options vs. those who prefer something fruity and tangy. The following collection of gluten-free vegan desserts are for the latter. Lemon Cheesecake BarsCombine a gluten-free oat-based crust with a creamy, zesty, melt-inthe-mouth creamy lemon cheesecake topping, for this moreish vegan gluten-free dessert. Even better, if you want a lighter treat, you can make these sugar-free!More? Want to enjoy more decadent lemon-based easy vegan desserts that are healthy? Youll adore this lemon cheesecake tart. Ive also shared a lemon sheet cake (with frosting). Mangc Sticky RiceThis Thai-inspired vegan gluten-free dessert recipe combined warm, sweet (with a refined sugar-free option) coconut sticky rice with fresh and custardy mango slices for a simple yet super delicious treat. This easy vegan dessert is perfect for bringing out during the warm summer months. Vegan Key Lime PieThis classic dessert-turnedvegan is creamy, light, tangy, and a fantastic option for potlucks and picnics. Its oil-free, nut-free, gluten-free, refined-sugar-free, and surprisingly simple to assemble! Blueberry Galette is bursting with fresh blueberries over an oat-based pastry and is delicious with a scoop of ice cream. Prepare a single large galette or several individual-serve ones, and swap out the flour and filling (other berries and fruits welcome!) to your liking for a versatile, fruity, delicious vegan pastry! Pineapple BreadIf you like Pia Coladas (and getting caught in the rain), then youll love this pineapple coconut bread. Its moist, tender, sweet, and packed with fresh pineapple and shredded coconut. Best of all, its also oil-free, refined sugar-free, and gluten-free, too! Raspberry Oatmeal BarsThese raspberry oatmeal bars have a creamy twist thanks to the delicious vegan custard layer nestled between a flavorful raspberry chia jam and oat and almond base. Its creamy, sweet, tangy, and a delicious vegan gluten-free dessert that is actually healthy! More? Prefer your crumble bars custard-free? Then you might enjoy these strawberry oatmeal bars! Mango PieWith a creamy mango layer topped with a sweet mango jelly layer over a gluten-free granola crust, this two-layer mango tart/ pie is fun, fruity, and perfect for impressing all summer through. Serve this vegan dessert at picnics, potlucks, BBQs, and dinner parties for lots of satisfied tummies! Soy-free and no-bake options are included. Vegan Banana Pudding This Southern-style banana pudding is super creamy and delicious with layers of sweet vanilla pudding, homemade vanilla wafers, fresh banana slices and dairy-free whipped cream. Best of all, it requires only simple ingredients and under 30 minutes of prep time until this easy vegan dessert is ready to impress! Caramel Apple CheesecakeWhether its autumn/ fall or your fall dessert dreams. Combining layers of creamy cheesecake, cinnamon apple filling, and caramel sauce over a simple gluten-free crust, no one would guess this dessert is 100% vegan lessert is 100% vegan lessert is 100% vegan dessert is 100% vegan lessert is 100% vegan lessert is 100% vegan lessert recipes without touching the oven? No problem! The below healthy dessert ideas are no-bake and/or raw vegan desserts, including vegan ice cream, cheesecake, and more! Peanut Butter Nice CreamNo list of best vegan desserts would be complete without ice cream. Ditching the eggs and dairy found in traditional ice cream, this peanut butter nicecream relies on a frozen banana base (and just 3 ingredients in total!) for a super quick and simple healthy dessert treat. Enjoy it alone, with caramel sauce, or to top other healthy vegan desserts! More? Enjoy a thick, creamy, and rich vegan chocolate ice cream made with a coconut milk and sweet potato base (dont worry, you cant taste it!). Vegan Flan (Crme Caramel) This vegan crme caramel is sweet, creamy, and melt-in-the-mouth perfection, perfect for impressing friends and family. You only need 15 minutes of prep and 6 ingredients for this dairy, free, egg-free, soy-free vegan sweet. Creamy Vegan TiramisuWhile traditional tiramisu is loaded with eggs and dairy, this vegan version has all the flavor and decadence but is 100% egg and dairy, free, egg-free, soy-free vegan sweet. Creamy Vegan TiramisuWhile traditional tiramisu is loaded with eggs and dairy, this vegan version has all the flavor and decadence but is 100% egg and dairy, free, egg-free, soy-free vegan sweet. creamy cashew, and coconut-based mascarpone and spiked coffee, this is perfect for impressing at dinner parties! More? If you want to enjoy all the elements of tiramisu but with way less fuss, you might prefer these Mini Tiramisu Cups. Vegan No-Bake Cheesecake This is perfect for impressing at dinner parties! More? If you want to enjoy all the elements of tiramisu but with way less fuss, you might prefer these Mini Tiramisu Cups. gluten-free, refined sugar-free, healthy, and a fuss-free no-bake dessert! Furthermore, its just perfect for Mothers Day! More? You might also enjoy this fruity raw vegan blueberry cheesecake or mini che marzipan from scratch is easier than you might think, plus its budget-friendly! Youll need just 3 ingredients and only 5 minutes to prepare this homemade vegan, keto-friendly marzipan recipe! Bite-Sized TreatsWhether you want vegan sweets on the go or just prefer your desserts in bite-sized portions, the below cookies, truffles, muffins, and other healthy treat recipes are sure to impress. Peanut Butter Truffles Chocolate shell, perfect as a high-protein, bite-sized treat that is dairy-free, gluten-free, and vegan! White Chocolate Peanut Butter CupsMade with homemade white chocolate and creamy peanut butter, this easy vegan dessert is super simple to prepare and can be made sugar-free and with different fillings! Chocolate Fudge Cookies Vegan baking doesnt need to be complicated. All you need is one bowl and simple ingredients for these one-bowl flourless double chocolate chip fudge cookies. Theyre super soft, chewy, and fudgy! More? If you love cookies, make sure to check out all of my vegan cookie recipes. Vegan Blueberry MuffinsMoist, delicious vegan blueberry muffins, made with simple pantry ingredients and refreshing blueberries. Perfect to make ahead and enjoy in your lunch box, on the go, or as a quick afternoon treat. These muffins are gluten-free, dairy-free, eggless, refined sugar-free, and great for kids! Make sure to check out my other vegan muffin recipes. Homemade Ferrero RocherWith just 8 ingredients and a simple process, you can make a homemade version of this chocolate hazelnut candy with little effort. More? There are plenty of other homemade vegan and gluten-free candy bars you can enjoy. Ive already shared recipes for vegan Bounty bars, and vegan Snickers bars! 2-Ingredient TrufflesThese 2-ingredient condensed milk truffles are rich, fudgy, versatile, and ready with just minutes of hands-on prep. Now thats a lazy vegan dessert anyone can appreciate! Vegan Cake RecipesLast but certainly not least, some simple and delicious vegan baking recipes. This selection of cakes is not only all vegan AND gluten-free, but theyre still moist, and ready to impress vegans alike! Vegan Coffee cake is sweet, buttery, and packed with cinnamon flavor and a moreish cinnamon streusel topping. Perfect for enjoying with a cup of coffee or tea. Furthermore its gluten-free and optionally refined sugar-free. Vegan Coconut CakeThis vegan coconut cake is tender, moist, and jam-packed with creamy coconut flavor, like a Raffaello in cake form! Better yet, its oil-free, refined-sugar-free, and has a sweet potato frosting. So enjoy this vegan cake recipe for birthdays and afternoon tea! Chocolate Zucchini CakeWhen I say that youd never guess this chocolate cake is packed with zucchini, I mean it. However, the hidden veggie helps to make a truly fudgy and moist vegan, gluten-free chocolate cake, all topped off with a rich and moreish sweet potato frosting. This crowd-pleasing healthy vegan dessert is also oil-free and refined sugar-free! Vegan Carrot CakeThis healthy vegan carrot cake with a sugar-free (keto) icing is just perfect for Easter but can be enjoyed throughout the year. Its incredibly soft, moist, and very delicious! More? Want a no-bake version? Check out these sugar-free carrot cake bars. Avocado Chocolate CakeThis vegan chocolate cake is moist and flavorful yet not only healthier than regular chocolate cake but also gluten-free, and egg-free! More Vegan Recipe Round-Ups Below is one of my favorite vegan pie recipes, a light, and creamy Blueberry Cheesecake Pie. Enjoy! If you try any of the above healthy vegan dessert recipes, a light, and creamy Blueberry Cheesecake Pie. Enjoy! If you try any of the above healthy vegan dessert recipes, a light, and creamy Blueberry Cheesecake Pie. Enjoy! If you try any of the above healthy vegan dessert recipes, a light, and creamy Blueberry Cheesecake Pie. Enjoy! If you try any of the above healthy vegan dessert recipes, a light, and creamy Blueberry Cheesecake Pie. Enjoy! If you try any of the above healthy vegan dessert recipes, a light, and creamy Blueberry Cheesecake Pie. Enjoy! If you try any of the above healthy vegan dessert recipes, a light, and creamy Blueberry Cheesecake Pie. Enjoy! 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This blueberry cheesecake pie is a rich and creamy vegan dessert recipe Print recipe Print recipe Pin recipe You can watch the video in the post for visual instructions. Soak the cashews overnight or boil them for about 15 minutes until they are soft. Also, preheat the oven to 350 degrees F (175 degrees C). Process all pie crust ingredients in a food processor until they degree to 250 degrees F (175 degrees C). Process all pie crust ingredients in a food processor until they are soft. Also, preheat the oven to 350 degrees F (175 degrees C). Process all pie crust ingredients in a food processor until they are soft. Also, preheat the oven to 350 degrees F (175 degrees C). Process all pie crust ingredients in a food processor until they are soft. Also, preheat the oven to 350 degrees F (175 degrees C). Process all pie crust ingredients in a food processor until they are soft. Also, preheat the oven to 350 degrees F (175 degrees C). 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Transfer all ingredients for the blueberry compote to a small pan, bring to a boil and let the mixture simmer on low heat for 3-5 minutes. Then remove from the blueberry compote to a small pan, bring to a boil and let the mixture simmer on low heat for 3-5 minutes. Then remove from the blueberry compote over the cream layer and enjoy this delicious blueberry cheesecake pie! Store leftovers in the fridge or freeze. Almond flour: You can use shredded unsweetened coconut instead of almond flour. You should process the shredded coconut in an electric coffee/spice grinder or food processor. Ground nuts: You can use any nuts/seeds of choice, e.g. peanuts, hazelnuts, almond, macadamia nuts, sunflower seeds, etc. For a firmer filling: The filling of this blueberry cheesecake pie is fairly loose and super creamy. I like it this way; however, if you prefer it to be firmer, you can use agar powder by cooking 1 tsp agar powder by cooking 1 tsp agar powder with the coconut milk for 3-5 minutes, then blend with the remaining filling ingredients and chill. Please read the blog post for a soy-free version. Recipe serves 8. Nutrition facts are for one serving. Vegan Desserts: Blueberry Cheesecake Pie* Percent Daily Values are based on a 2000 calorie diet. Nutrition information is an estimate and has been calculated automatically CLICK HERE to order! Who says you need cream, eggs or dairy to make some amazing afters sure to satisfy your sweet tooth? These easy vegan desserts are here to show you plant-based goodness is equally as tasty! Download our free app Easy Vegetarian! (4.7, 100K+ Downloads in Google Play) 300+ High-Protein RecipesGrocery Lists & Meal PlansTotally Ad-free Theres no better way to cap off a great feast than with a little treat and ending a meal on a sweet note is always going to be the best way to go.Despite how lovely it is to indulge yourself in some decadent desserts, it can be pretty tricky to find options that are vegan and tasty too, especially when youre not looking to put on a few. Fret not, for Ive taken it upon myself to bring you a slew of healthy dessert choices that fit those criteria, and, the best part is these vegan recipes are also easy to make. From no-bakes to velvety cakes, theres something in here to suit just about every taste and quick options for those whove got no time to waste. So, without any further adoAs an added bonus, were throwing in a 7-day vegan meal plan; the perfect guide for newbies looking to go vegan and veterans searching for nutrition-rich inspiration. Ive organised these easy vegan dessert recipes based on their main features, so you can pick the type of treat youre on the hunt for and scroll through our selections. Pretty sweet, right? Have a look!Bonus: quick, made from pantry staples and by far one of the best vegan desserts out thereSilken tofu vegan ice cream is cooling, sweet and healthy. Have a scoop and be ready to fall in love with the flavour. Bonus: garnish with any berry of your choiceSmooth and Creamy Chocolate Avocado Mousse the truly healthy dessert that ticks all the right boxes. Its vegan too, but you wouldnt know it! Bonus: works as an appetizer as wellIts sweet, its cold, its the ultimate fusion of melon and coconut. Ready in just ten minutes, this is the winning summer vegan dessert. Bonus: use sweet and soft bananas for the best results This amazing chia pudding packs a lot of healthy goodness into a small package! Bonus: refreshing, creamy and filling What are the health benefits? Is it really a superfood? Which product to buy? How to make an original Brazilian Acai Bowl? All answers inside! Protein: 3gCalories: 242kcalReady in: 50 minutesRecipe by: HappyKitchenBonus: super easy fudge recipeThis sweet and gooey chocolate fudge recipe is made without condensed milk or sugar and is 100% guilt-free, vegan, easy to make and packed with nutrients! Protein: 2gCalories: 152kcalReady in: 10 minutesRecipe by: FoodSharingVeganBonus: for a sweeter taste, use ripe fruitsA quick 10-minute, refreshing, and flavorful pineapple strawberry nice cream (aka vegan strawberry dole whip copycat) made with only frozen dessert to enjoy during the summer (try our yummy light snacks too if this appeals to you!)!Protein: 2gCalories: 138kcalReady in: 2hrsRecipe by: BudgetDeliciousBonus: add strawberries to make this a chocolate strawberry banana ice creamIf youre dieting, youll love this Weight Watchers-Friendly Chocolate Banana Ice Cream. Protein: 3gCalories: 196kcalReady in: 25 minutes Recipe by: HappyFoods TubeBonus: use only edible dried lavender Peanut Butter Stuffed Chocolate Covered Dates make the perfect gift for your friends or loved ones. This delicious and healthy snack is also vegan and gluten-free! Protein: 5gCalories: 275kcalReady in: 25 minutesRecipe by: TheVeganLunchboxBonus: add some melted chocolate and enjoy! No need for an ice cream maker to make this easy vegan peach ice cream. Its super easy to make and tastes like summer. Protein: 4.6gCalories: 218kcalReady in: 5 minutesRecipe by: EatingByElaineBonus: can be stored in a freezer for up to three months! This vegan and gluten-free treat is about to become your favorite! Chocolate Coated Almond Butter Crunch Balls are the perfect bite! Protein: 3.4gCalories: 153kcalReady in: 30 minutesRecipe by: ResplendentKitchenBonus: enjoy them cold or after youve let them sit for some time! These delicious Vegan Chocolate Peanut Butter Cups are sure to satisfy any chocolate craving! Theyre sweet and salty and easy to make, plus they are refined sugar-free, gluten-free, and can be whipped up in less than 30 minutes! Bonus: no need for sugar, the bananas here serve as the natural sweeteners! Irresistible Vegan Banana Muffins with Sweet Apple Chunks. A super speedy muffin recipe that proves healthy, eggless snacks are far superior to any others! Bonus: its gluten-free! Love Banana Bread but want to make it vegan? Looks like you just hit the jackpot! Our vegan banana bread recipe is super easy and made almost entirely from store-cupboard staples (we recommend this as a veganuary recipe as its such a simple sweet treat, perfect for beginners). Protein: 3gCalories: 127kcalReady in: 40 minutesRecipe by: VeggieInspiredBonus: over-ripe bananas will give the best texture and flavourA cross between a quick bread and a cake and full of chocolate chips! Refined sugar free!Protein: 3gCalories: 166kcalReady in: 15 minutesRecipe by: HappyFoodsTubeBonus: use soft datesThese vegan peanut butter combo, this banana peanut butter wrap is a great speedy snack!). Dates and bananas not only sweeten them but also keep them fudgy and moist.Protein: 4gCalories: 184kcalReady in: 35 minutesRecipe by: GoHealthyWithBeaBonus: not on a paleo or AIP diet? Swap out the arrowroot for corn starch! A super easy allergy-friendly pumpkin muffin recipe that everyone will love. Protein: 4gCalories: 161kcalReady in: 45 minutesRecipe by: MyPlantifulCookingBonus: keeps well in an airtight container for a couple of days! Packed with fruits and veggies, these zucchini apple carrot muffins are great as a breakfast or snack! They are moist, fluffy, yet incredibly hearty and filling. This one-bowl recipe is also easy to make and ready in no time! Protein: 5.4gCalories: 244kcalReady in: 40 minutesRecipe by: ZardyPlantsBonus: add a dollop of whipped cream to the plate you want to place these on This fresh, sweet, and delicious Vegan Strawberry Shortcake is a crowd pleaser! With options to make from scratch or save time with shortcuts. Protein: 3.5gCalories: 187.9kcalReady in: 42 minutes Recipe by: ASweet Alternative Bonus: keeps well for sometime Here are whole wheat cupcakes that the plate you want to place these on This fresh, sweet, and delicious Vegan Strawberry Shortcake is a crowd pleaser! With options to make from scratch or save time with shortcuts. Protein: 3.5gCalories: 187.9kcalReady in: 42 minutes Recipe by: ASweet Alternative Bonus: keeps well for sometime Here are whole wheat cupcakes that the plate you want to place these on This fresh, sweet, and delicious Vegan Strawberry Shortcake is a crowd pleaser! With options to make from scratch or save time with shortcuts. are easy to make, chocolaty, and delicious. Plus, this vegan cake is also refined sugar-free! Protein: 3gCalories: 96kcalReady in: 33 minutesRecipe by: MyPlantifulCookingBonus: remember not to overbake these so they dont dry outThese oatmeal brownies are mouthwateringly good! A healthy sweet treat made from oat flour that is naturally glutenfree, easy and quick to make too. Protein: 2gCalories: 252kcalReady in: 25 minutesRecipe by: RecipesFromAPantryBonus: use natural peanut butter to get that authentic creaminessThese soft and chewy vegan oatmeal chocolate chip cookies are made with hearty oat flour, peanut butter for taste and texture, and are naturally sweetened. Each bite is better than the last, and no one will ever know theyre vegan and gluten-free! Protein: 3.1gCalories: 132.6kcalReady in: 26 minutesRecipe by: ASweetAlternativeBonus: store these in an airtight container and they can go overnightMaple syrup chocolate chip cookies that are soft, chewy, and delicious. These vegan cookies are quick and easy to make too. Protein: 5gCalories: 205kcalReady in: 5 minutesRecipe by: EatingByElaineBonus: regular oats would work just as well as quick oats for these These Healthy No-Bake Chocolate Cookies take 5 minutes and theyre filled with so much more nutrition than most no-bake cookies! Protein: 12gCalories: 168kcalReady in: 20 minutes Recipe by: iFoodrealBonus: you can freeze in an airtight container for up to three months Healthy No Bake Protein Cookies pack in 12 grams of protein, are naturally sweetened with dates and are gluten-free. Protein: 3gCalories: 111kcalReady in: 28 minutesRecipe by: WholefoodSoulfoodKitchenBonus: keeps well for some timeThese delicious vegan banana cookies are super soft and chewy on the inside with slightly crispy edges and bursting with banana flavors. Protein: 3gCalories: 90kcalReady in: 20 minutesRecipe by: WholefoodSoulfoodKitchenBonus: make sure you use some creamy natural peanut butter cookie arent the classic cookie recipe you might know! Theres only 2 ingredients involved and they are ready in 20 minutes. They make the perfect coffee snack for any peanut butter lovers out there!Protein: 1gCalories: 29kcalReady in: 20 minutesRecipe by: FlavoursTreatBonus: add a pinch of salt to enhance their tasteGluten-free, vegan and no-bake homemade date energy bars are a perfect on-the-go snack or for a breakfast. These healthy date bars could be customised with various options to suit an individuals taste.Protein: 3gCalories: 198kcalReady in: 18 minutesRecipe by: EatingByElaineBonus: to give it more sweetness, consider adding dried cranberriesEveryone who bites into these Vegan and Gluten-Free Oatmeal Chocolate Chip Cookies gets the biggest smile!Bonus: serve with some soy yoghurt!Cinnamon Baked Pears. They are super simple to make, take only five minutes of preparation, 25 minutes of baking, and always turn out great. Bonus: a super easy-to-make and filling dessertCreamy Coconut Rice Pudding with a tropical kick super easy to make, a real joy to eat and its vegan too! Maybe even better than the original? Protein: 1gCalories: 92kcal (with toppings) Ready in: 1hr 25 minutes Recipe by: MyPurePlantsBonus: a super easy to make, a real joy to eat and its vegan too! Maybe even better than the original? Protein: 1gCalories: 92kcal (with toppings) Ready in: 1hr 25 minutes Recipe by: MyPurePlantsBonus: a super easy to make, a real joy to eat and its vegan too! Maybe even better than the original? Protein: 1gCalories: 92kcal (with toppings) Ready in: 1hr 25 minutes Recipe by: MyPurePlantsBonus: a super easy to make, a real joy to eat and its vegan too! Maybe even better than the original? Protein: 1gCalories: 92kcal (with toppings) Ready in: 1hr 25 minutes Recipe by: MyPurePlantsBonus: a super easy to make, a real joy to eat and its vegan too! Maybe even better than the original? Protein: 1gCalories: 92kcal (with toppings) Ready in: 1hr 25 minutes Recipe by: MyPurePlantsBonus: a super easy to make, a real joy to eat and its vegan too! Maybe even better than the original? Protein: 1gCalories: 1gCalo use whichever berries you please! This vegan panna cotta is not only creamy but velvety. It is a silky smooth cooked cream that just melts in your mouth. Making this vegan panna cotta with agar-agar stiff and firm, you will love this recipe. Protein: 5gCalories: 257kcalReady in: 40 minutes Recipe by: RichAndDelishBonus: use protein powder instead of flour for a protein boost! These healthy peanut butter cups, and are gluten-free, dairy-free, vegan, keto, and low on sugar. Protein: 2gCalories: 92kcal (per bite)Ready in: 30 minutesRecipe by: iFoodrealBonus: keeps well for a whileThese healthy Cacao Nibs Brownie Bites are a delicious, nutritious, and fudgy grab-and-go snack. Packed with antioxidants, fiber, and unrefined sugars this cacao nibs recipe satisfies your chocolate cravings with unique taste and crunch!Protein: 7gCalories: 261kcalReady in: 15 minutes Recipe by: HealthMyLifestyleBonus: you can also use small jars as serving cups. This quite literally is the easiest and best vegan cheesecake ever! It only requires 7 simple ingredients and no blending or baking needed! And dont worry, the taste was not compromised. This cheesecake ever! It only requires 7 simple ingredients and no blending or baking needed! And dont worry, the taste was not compromised. This cheesecake ever! It only requires 7 simple ingredients and no blending or baking needed! And dont worry, the taste was not compromised. This cheesecake ever! It only requires 7 simple ingredients and no blending or baking needed! And dont worry, the taste was not compromised. This cheesecake ever! It only requires 7 simple ingredients and no blending or baking needed! And dont worry, the taste was not compromised. 3gCalories: 113kcalReady in: 15 minutesRecipe by: HappyKitchenBonus: you can use coconut flour instead of almond flour!Naturally sweet, and loaded with energy, these chocolate peanut butter energy balls are delicious, healthy and perfect for an after-school snack, or whenever youre needing a bit of a pick-me-up to your day (if you dont like chocolate, try our straight peanut protein ball recipe). They are the perfect grab-and-go treat for any busy family. Protein: 2gCalories: 215kcalReady in: 30 minutes Recipe by: Binkys Culinary CarnivalBonus: you can use either canned or homemade cherry pie filling (and bonus bonus sweet and savoury veggie pies this way!)! This Cranberry Cherry Crisp is an easy, delicious, festive dessert made from fresh berries and is the perfect dessert for the holiday season! Bonus: takes just 10 minutes to make! Soft tofu and fresh tropical mango coulis make a healthy silken tofu dessert with a heavenly taste and no effort needed (try our other silken tofu pudding recipes if you enjoyed this one!). Prep Time:10 ninutes minutes Total Time:10 minutes minutes minutes Servings:4 Calories:108kcal Author: Abril Macas 12 oz silken tofu, 336 g)2 tbsp sugar1 cup mango, diced (as ripe as possible (1 medium mango))1 tbsp lemon juice cup watermint, freshUS CustomaryMetricGet Recipe Ingredients In a small pot add the sugar, mango, water and lemon. Mix and cook over medium heat until liquids burst and simmer for about 8 minutes, you should have a small amount of liquid (kind of like a syrup) and the fruits should be very soft. Blend the sauce and then reserve until needed. 2 tbsp sugar, 1 cup mango, diced, 1 tbsp lemon juice, cup waterCut the silken tofu pack into 4 rectangles. Serve the chilled tofu on small individual plates, Drizzle the sauce over and top with more fruit and mint leaves. Nutrition Facts 40 Easy Vegan Desserts (Decadent and Delicious) Amount per Serving% Daily Value** Percent Daily Val masterpiece!I see you, about to scurry off so you can get those ingredients, but right before you leave, let me share some answers to frequently asked questions pertaining to easy vegan desserts!There are a plethora of vegan-friendly sweets including:Chocolate bars Hard candies Jelly Beans Gummy bears Caramels Ginger chews LollipopsThis list is by no means exhaustive but shows the range of sweets and delicious desserts that are available for vegans (if you are trying to lose weight, why not try these low calorie vegan desserts too). Are they healthy? Not really. Although, consuming candy wont hurt as such, keep moderation in mind as there are many negative impacts of eating too much sugar. Cookies, pudding, cakes, bars and so forth all have versions suitable for people on a vegan diet. You can recreate almost any traditional dessert! Vegan desserts are made from most of the ingredients any regular dessert would have. Flour, water, oil and sugars are the baking staples that are still found here. However, plant-based ingredients are used in place of animal products in homemade vegan desserts. So thickened flaxseed water will replace eggs and coconut milk could be substituted for heavy cream! It depends. Raw vegan desserts tend to be healthier as they mostly contain fresh fruit in addition to uncooked condiments and cooking food can decrease its overall nutritional value. Still, plant-based desserts can contain lots of fat, sugar and artificial additives just like any non-vegan desserts dont call for compromise. Did you try any of these delicious vegan desserts or have you got any tips? Leave some feedback and tell me how it went! Are you looking for vegan desserts will satisfy your sweet cravings! Weve got something for every taste, including glutenfree and sugar-free vegan desserts. Maybe youve been following my blog for a while and youve noticed that Im usually more into savory recipes. But of course I also love vegan desserts are desserts that dont contain any eggs or dairy products such as milk or cream. Although many people still believe making vegan desserts is complicated and expensive, this is definitely not the case! Its super easy to use dairy-free alternatives such as coconut cream, almond milk, or even nuts such as cashews. Instead of eggs you can use: bananans apples auceflax seeds or chia seedsstore-bought vegan egg replacersor even aquafaba (the liquid from canned beans)All of these egg replacements work similar to eggs in baked goods. Bananas for example add moisture while flaxseeds work really well for binding. You can get so creative when it comes to vegan desserts. This roundup of 28 easy vegan dessert recipes includes:vegan cakes (weve got several chocolate cakes, lemon cakes, vanilla cakes, and of course vegan ice cream (if youre looking for even more ideas, check out my roundup of 12 vegan ice cream (if youre looking for even more ideas, check out my roundup of vegan muffin recipes)a delicious banana cream piesome vegan layered cakes that would be perfect for a birthday party or even a vegan wedding! a few delicious vegan panna cottaHow To Make Vegan DessertsBasically you can veganize any dessert you want. In most cases, you can just swap some of the ingredients and use plant-based milk instead of cows milk and vegan egg replacements (I listed a few above). Then you follow mostly the same steps as you would with non-vegan desserts. Baking a vegan cake isnt really that much of a difference. And its not more complicated at all. You just have to use some different ingredients. Are Vegan Desserts Healthy? I think in most cases vegan desserts are healthier than traditional desserts using dairy and eggs. Mostly because many vegan dessert recipes call for healthier versions of sweeteners such as maple syrup or dates. But keep in mind that vegan desserts are still a sweet treat that you dont enjoy every day. So healthy desserts are rather rare. While there are some healthy vegan dessert recipes out there, others are still loaded with sugar. But hey, I mean its dessert, right? Its totally fine once in a while! Its not like youre having it for breakfast. If youre looking for healthy desserts, you might want to check out raw vegan desserts like my vegan strawberry tiramisu. Theyre usually sugar-free and made of nuts that are blended into cream. Instead of sugar those recipes use dates. How To Make Raw Vegan Desserts are mostly made with nuts, seeds, and dried fruits like dates. Dates also function as natural sweeteners in raw desserts are mostly made with nuts, seeds, and dried fruits like dates. Dates also function as natural sweeteners in raw desserts are mostly made with nuts, seeds, and dried fruits like dates. Dates also function as natural sweeteners in raw desserts are mostly made with nuts, seeds, and dried fruits like dates. process the ingredients for raw desserts. For example soaked cashews make an amazing cream when theyre blended. They make the most delicious raw vegan cheesecake! I was a bit skeptical when I first tried making a cake with cashews, but it works really well and is super healthy. Raw vegan desserts are:soooo much healthier than regular dessertsmade with unprocessed ingredientssweetened with natural sweeteners like dried fruits, most commonly datesno-bakegluten-freeVegan Desserts You Can BuySometimes youre in a hurry and you dont have enough time to make a homemade vegan desserts. We all know this feeling! In this case, youve got some vegan desserts you can buy at the grocery store. My favorites are: Vegan ice cream in all kinds of flavors (add fresh berries and maybe even some crumbled vegan cookies) And sometimes you can even find vegan muffins, donuts, or cakes (for example at Trader Joes or Whole Foods Market) But if youve got enough time you should really try some of these homemade vegan dessert recipes! Dont they look AMAZING?!28 Drool-Worthy Vegan Dessert Recipes This gluten free vegan vanilla cake recipe by Kat from The Loopy Whisk perfect if youre suffering from food allergies or intolerance. Its moist and fluffy with a delicious coconut cream frosting and fresh berries. 2. Vegan Cheesecake with Raspberries is one of my favorite vegan cakes! Its super easy to make and unlike many vegan cheesecake with raspberries is one of my favorite vegan cakes. with cashews. The secret ingredient for this vegan Crange Cake with Vanilla Coconut Whip FrostingThis Vegan Orange Cake with Vanilla frosting and topped the cake with orange zest and cranberries. 4. Healthy Snickers Bars These healthy snickers bars by Caitlin from From My Bowl are made with only six ingredients and they will satisfy any sweet tooth! They make such a great snack and they resonance with only six ingredients and they resonance with only six ingredients and they will satisfy any sweet tooth! They make such a great snack and they resonance with only six ingredients and they will satisfy any sweet tooth! They make such a great snack and they resonance with only six ingredients and they will satisfy any sweet tooth! They make such a great snack and they will satisfy any sweet tooth! They make such a great snack and they resonance with only six ingredients and they will satisfy any sweet tooth! Easy Vegan Oreo Ice Cream absolutely LOVE this no-churnvegan oreo ice cream with peanut butter and peanuts. Its so decadent, extremely yummy, and super easy to make! Its made with bananas as a base. 6. Creamy Lemon Rosemary Bars by Jasmine from Sweet Simple Vegan are vegan and gluten-free. And theyre naturally-sweetened! And I just mean look at them, they look stunning!7. Flourless 5 Minute Smores Molten Lava Cake (Vegan) Youre 5 minutes away from these flourless vegan lava cakeby Sophia from Veggies Dont Bite. Welcome to smore heaven! This delicious vegan treat is so easy to make and super decadent!8. Vegan Chocolate CakeThis vegan chocolate cake with extra chocolate frosting is THE BOMB!! The best thing is its so incredibly easy and you dont need any fancy ingredients. Its one of my favorite vegan tiramisu with strawberries is perfect when youre looking for healthy vegan desserts. Its naturally-sweetened and super healthy. Such a great vegan treat for guests and summer parties!10. Mocha Cheesecake Bites by Melissa from Vegan Huggs are the perfect healthy treat for all coffee lovers. They are gluten-free, dairy-free, and guilt free. 11. Eggless Blueberry MuffinsThe recipe for these eggless blueberry muffins couldnt be easier. Theyre ready in only 25 minutes and all you need for the preparation is one bowl! And theyre so delicious and of course vegan. The perfect little treat! Simple and DELICIOUS!!12.Vegan Strawberries Cream TartThis vegan strawberries cream tart by Karissa from Karissas Vegan Kitchen makes such a great dessert. Karissa used only a few simple ingredients for the tart crust: almond flour, ground flax seed, vanilla, and a little salt.13. Chunky Monkey Banana Cream PieThis chunky monkey banana cream pie by Florian from Contentedness Cooking only calls for six ingredients. And its vegan and gluten-free. Its perfect for banana fans!14.Vegan Lemon Cake with YogurtThis vegan lemon cake is one of my favorite cakes for spring and summer. Its super delicious, fluffy, and moist. The secret ingredient is soy yogurt!15.Vegan Birthday Cookie CakeSurprise your family and friends with this vegan birthday cookie cake by Sara from Beaming Banana. This rich cookie cake topped with chocolate fudge frosting and sprinkles is gluten-free and naturally sweetened.16.Lemon Elderflower Layer Cake This lemon elderflower Layer Cake by Kristina from Spagetti is perfect for a wedding celebration or a Mothers Day brunch. Its super decadent and surrounded by smooth and sweet elderflower frosting.17.Vegan Carrot Cake with Coconut CreamThis vegan carrot cake with coconut cream is one of my favorite vegan cakes! Its super moist, very easy to make, and just perfect for spring!18. Vegan Apple Fritter RingsThese vegan apple fritter rings by Bianca from Elephantastic Vegan taste just like the real deal. Or maybe even better! Bianca served them with almond apple maple sauce.19.Coffee Cheesecake with Salted Caramel PopcornDosent this creamy vegan coste with Salted caramel popcorn by Amber from Quite Good Food look amazing? Its two delicious vegan desserts combined in one!20.Vegan Blueberry Coconut Panna CottaThis vegan coconut panna cotta with blueberries is the perfect dessert for spring and summer! Its so much lighter than traditional panna cotta and incredibly easy to make! 21. Vegan Mexican Cheesecake by Katie from Hello Veggie is entirely plant-based! Katie blended raw cashews to make a creamy, rich filling. 22. Vegan Mango Tarts with Vanilla Pastry CreamThese vegan mango tarts with vanilla pastry cream by Eva from The Curious Chickpea have a buttery shortbread crust and are filled with a creamy cashew and coconut based pastry cream. And of course theyer topped with mango. Such a delicious sweet treat!23.Vegan Double Chocolate Sunflower BrowniesThese vegan double chocolate sunflower brownies by Brandi from The Vegan 8 are super rich, chocolatey, and incredibly moist. Theyre made in a food processor and you need only eight ingredients. 24. Dairy-Free Strawberry Cheesecake Parfaits from Go Dairy-Free are great for you. Theyre creamy and indulgent while being healthy as well.25. Bounty Vienetta Ice Cream You wont believe how easy this bounty vienetta ice cream as a kid and Im so glad I found a vegan version!26. Vegan Mango Lassi Popsicles These vegan mango lassi popsicles by Jess from Choosing Chia are super healthy and refreshing. Theyre a great summer treat. And they take less than 10 minutes to prepare!27. Classic Vegan Toffee Bars Jenn from Veggie Inspired created classic toffee bars are made without oil, butter, eggs, and refined sugar. Thanks to pecan butter and coconut sugar they still have the classic toffee flavor.28. Vegan Pumpkin Bread with Cranberries and pumpkin spice and chopped walnuts, this vegan pumpkin bread is a must during fall. And its super easy to make! I LOVE TO HEAR FROM YOU GUYS! I hope you enjoyed thesevegan desserts as much as I do! Dont forget to pin or share this post so you have these vegan dessert recipes and roundups and want to see more? Then follow me onFacebook, Instagram, orPinterest! Sina xx

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