

**PLANT
WHIP**
AQUAFABA



AQUAFABA!
**IT WHIPS LIKE
EGG WHITES,
BINDS LIKE YOLKS**



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Vegan Whiskey Sour with PLANT WHIP

INGREDIENTS:

- 2 oz whiskey or bourbon
- 3/4 oz fresh lemon juice
- 1/2 oz simple syrup (1:1 sugar to water)
- 1 oz PLANT WHIP
- Ice cubes
- Optional garnish: lemon peel, cherry, or a dash of Angostura bitters

Instructions:

- **Dry shake (no ice):** Add the whiskey, lemon juice, simple syrup, and aquafaba to a cocktail shaker. Shake vigorously for about 15–20 seconds to build foam.
- **Wet shake (with ice):** Add ice and shake again for another 10–15 seconds until well-chilled.
- **Strain:** Double strain into a chilled coupe or old-fashioned glass.
- **Garnish (optional):** Add a lemon peel twist or a cherry on top of the foam.

Vegan Cut-Out Sugar Cookies

Yields: ~16–20 cookies (depending on size)

Prep time: 15 minutes

Chill time: 30–45 minutes

Bake time: 8–10 minutes

INGREDIENTS:

- 1/2 cup vegan butter, room temperature
- 1/2 cup vegan granulated sugar
- 2 Tbsp cornstarch (or potato starch)
- 1 1/2 cups all-purpose flour
- 1/2 tsp baking powder
- 2 Tbsp PLANT WHIP, room temperature)
- 1 Tbsp vanilla extract
- 1/2 tsp almond extract (optional but lovely!)

Instructions:

- **Cream the butter and sugar:** In a large mixing bowl, beat the vegan butter and sugar together until light and fluffy — about 2–3 minutes with a hand mixer.
- **Add starch and flavorings:** Mix in cornstarch (or potato starch), vanilla, and almond extract until fully combined.
- **Add plant whip:** Beat in the plant whip until smooth and creamy — this helps make the dough soft and tender.
- **Mix dry ingredients:** In a separate bowl, whisk together the flour and baking powder.
- **Combine:** Gradually add the dry mixture into the wet mixture. Mix until a soft dough forms — it should hold together but not stick to your hands.
- **Chill:** Flatten the dough into a disc, wrap it in parchment or plastic wrap, and refrigerate for 30–45 minutes. (This step is key for easy rolling and clean cookie cutter edges!)
- **Roll & cut:** Preheat oven to 350°F
- Roll dough on a lightly floured surface to about 1/4 inch (6 mm) thick.
- Cut with your favorite cookie cutters and place on a parchment-lined baking sheet.
- **Bake:** Bake for 8–10 minutes, or until edges are just barely turning golden.
- Let cookies cool on the pan for 5 minutes, then transfer to a rack to cool completely.