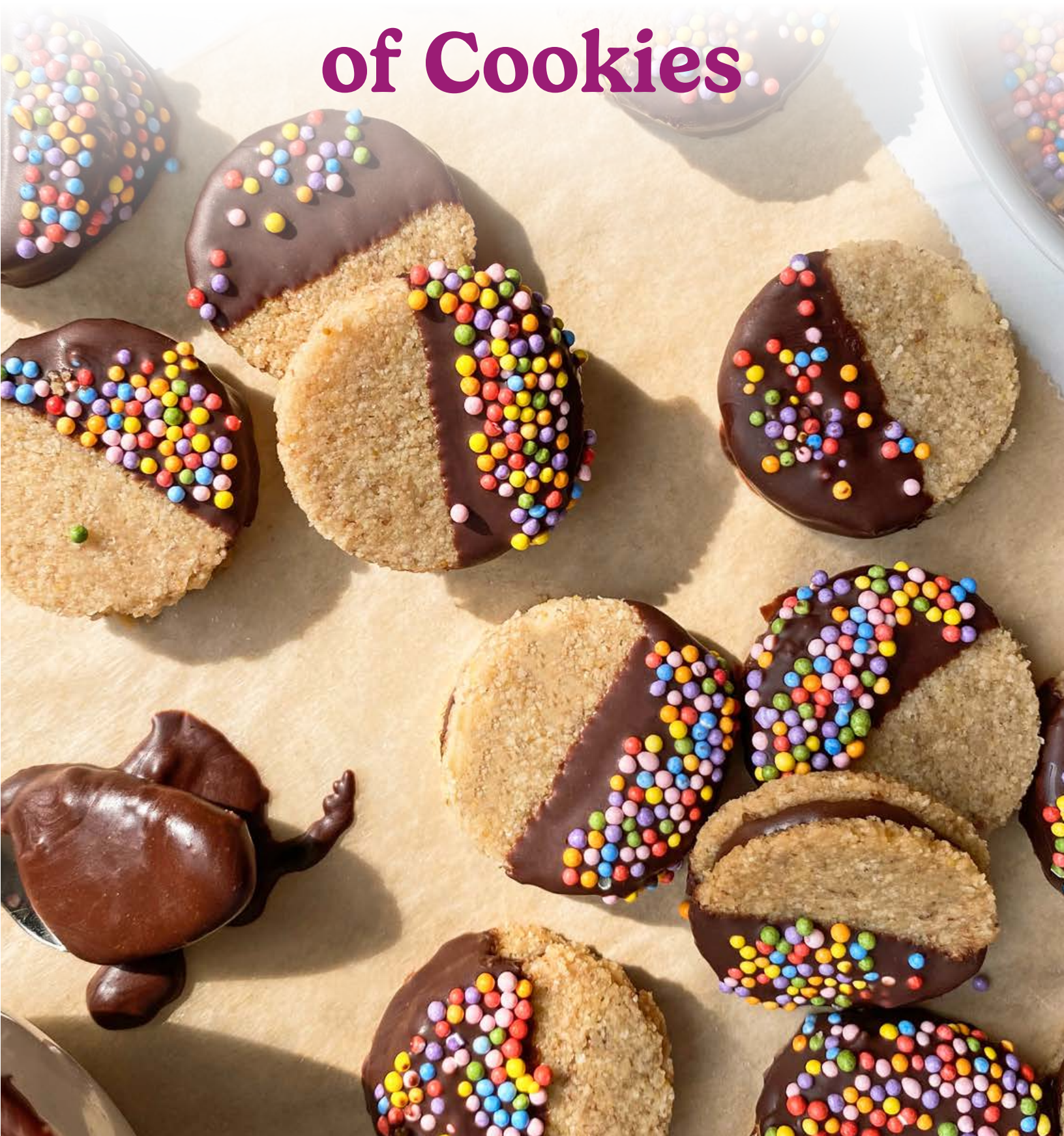


Pascha

Little Black Book of Cookies



A Season of Cookies, Connection & Pascha Chocolate

Cookie season has arrived, with the familiar rhythm of laughter, ovens warming the kitchen, & the scent of something wonderful baking.

At Pascha Chocolate, we believe these simple moments matter most. We're a small, family-owned business that takes pride in crafting chocolate with care, integrity & heart.

Every Pascha bar, chip & chunk begins with Rainforest Alliance Certified cacao, organic ingredients, & a commitment to quality that honors both people & planet.

This collection of recipes comes from the Pascha Pantry, where generations of home bakers, families, & friends have shared the joy of creating sweet traditions together. Each recipe tells a story & reminds us that clean, thoughtful ingredients can still create comfort, nostalgia & joy.



Holiday Baking Tips

Batch Bake like a Pro

Prepare extra dough & freeze it in ready-to-bake portions.

Chill Your Dough

Refrigerate for 30–60 minutes before baking to enhance flavor & prevent spread.

Use Clean Tools

Choose silicone or wooden utensils for gluten-free flours.

Cool Completely

Allow cookies to rest before storing to maintain balance.

Gift Thoughtfully

Package cookies in parchment & tie with twine for a beautiful presentation.





The Recipe Collection of Cookies

CHOCOLATE DIPPED VEGAN MERINGUES

Dairy-Free | Gluten-Free | Nut-Free | Vegan

Crisp, airy & elegant, these meringues are dipped in smooth Pascha Dark Chocolate, creating the perfect contrast between delicate sweetness & rich cocoa depth. Ideal for gifting or plating after dinner.

Ingredients:

- 1 can unsalted chickpeas
- ¼ tsp cream of tartar
- ¾ cup sugar
- ¾ cup Pascha Chocolate Chips (we used 85%)

From Our Test Kitchen:

For a bolder chocolate finish, dip half the batch in Pascha 85% & the other half in Pascha 70% for color & flavor variety.

Directions:

Drain the liquid from a can of chickpeas. Measure out 1 cup of the liquid and place in a mixer with the whisk attachment.

Add the cream of tartar and whisk on high speed until peaks begin to form. Once they do, use a spoon to slowly add the sugar and continue mixing until it reaches stiff peaks.

Pipe onto a parchment lined baking tray into your desired shape.

Bake in a 200°F oven until crispy on the outside and a little chewy in the center. This could take up to 2 hours depending on how large your shapes are. The best way is to remove one from the oven after about an hour and let it cool before checking the texture. If it is ready then remove from oven and let cool.

Melt Pascha Chocolate Chips using a double boiler until smooth and dip each cookie into the chocolate. Allow to set. Enjoy!

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GINGER CHOCOLATE CHIP COOKIES

Dairy-Free | Gluten-Free | Nut-Free | Vegan

These warm, spiced cookies marry classic gingerbread flavor with the melty sweetness of Pascha Chocolate Chips. Perfect for cookie exchanges & cozy nights in.

Ingredients:

- 1 tbsp ground chia seeds
- 3 tbsp water
- ½ cup vegan butter
- ¼ cup ripe avocado
- ¼ cup molasses
- 1 tbsp vanilla extract
- 1 cup cane sugar
- 2 cups gluten-free all-purpose flour blend
- 3 tsp baking powder
- 2 tsp ground ginger
- 2 tsp cinnamon
- 1 tsp nutmeg
- ½ tsp ground cloves
- ½ tsp salt
- 1 cup [Pascha 100% Dark Chocolate Baking Chips](#)

Directions:

In a small bowl, stir together chia seeds and water. Let sit for a few minutes until it thickens.

In a large mixing bowl, combine the vegan butter, avocado, molasses, vanilla, and chia egg. Blend until smooth and creamy. Mix in the sugar until fully incorporated.

Add the gluten-free flour, baking powder, ginger, cinnamon, nutmeg, cloves, and salt. Stir until just combined.

Gently mix in Pascha Chocolate Baking Chips.

Roll dough into balls (about 1–2 tablespoons each) and place on a parchment-lined baking sheet. Bake at 350°F for about 10 minutes, or until the bottoms are golden brown.

Let cookies cool slightly, then enjoy with your favorite warm drink.

From Our Test Kitchen:

Blend [Pascha 100% Chips](#) with [Pascha Mini Chips](#) for even chocolate distribution.

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LOADED VEGAN MARSHMALLOW COOKIES

Dairy-Free | Gluten-Free | Nut-Free | Vegan

Soft, chewy & slightly gooey, these cookies are stuffed with vegan marshmallows & Pascha Chocolate Chips. Every bite brings that nostalgic campfire sweetness.

Ingredients:

- 1 ½ cups bob's red mill gluten-free flour
- ½ tsp baking soda
- ½ tsp baking powder
- ½ tsp salt
- ½ tsp cinnamon
- ½ cup avocado oil
- ¾ cup coconut sugar
- ¼ cup maple syrup
- 2 tbsp non-dairy milk
- 1 tsp vanilla
- ½ cup Pascha Chocolate Chips (we used 100% Cacao)
- ½ cup Vegan Dandies Mini Marshmallows

From Our Test Kitchen:

Mix Pascha 100% Chips & Pascha 85% Chunks for layered sweetness & richness.

Directions:

Preheat your oven to 350°F and line a baking sheet with parchment paper.

In a bowl, mix the melted coconut oil, coconut sugar, maple syrup, non-dairy milk, and vanilla until smooth.

In another bowl, whisk together the flour, baking soda, baking powder, salt, and cinnamon. Then add to the wet ingredients and stir until just mixed.

Gently fold in the Pascha Chocolate Chips and vegan marshmallows then scoop the dough onto the baking sheet (about 2 inches apart). For a gooey marshmallow top, sprinkling a few extra marshmallows on each cookie during the last 2 minutes of baking to achieve a lightly toasted, gooey finish.

Bake for 10-12 minutes or until the edges are golden. Allow the cookies to cool on the baking sheet for 15 minutes before transferring them to a wire rack.

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TRIPLE CHOCOLATE COOKIES

Dairy-Free | Gluten-Free | Nut-Free | Vegan

Pascha Chocolate's [85% Dark Chocolate Chips](#) and [Vegan White Chips](#) unite with cocoa powder to create a rich chocolate cookie loaded with chips that's soft inside & slightly crisp at the edges.

Ingredients:

- 1 tbsp chia seeds
- 3 tbsp water
- ½ cup vegan butter, softened
- ½ cup cane sugar
- ½ cup coconut sugar
- 2 tsp red wine vinegar
- 1½ cups gluten-free flour
- 5 tbsp unsweetened cocoa powder
- 1 tsp baking soda
- ¼ tsp baking powder
- ¼ tsp salt
- ½ cup [Pascha 85% Dark Chocolate Chips](#)
- ½ cup [Pascha Organic Vegan White Baking Chips](#)

From Our Test Kitchen:

Add [Pascha Mini Chips](#) before baking for extra melt pockets.

Directions:

Preheat oven to 375°F. Line two cookie sheets with parchment paper.

Mix together chia seeds and water in a small bowl and allow to thicken.

Cream together vegan butter, cane sugar and coconut sugar until light and fluffy. Add in red wine vinegar and chia seed mixture, mix well.

In another bowl whisk together the flour, cocoa powder, baking soda, baking powder, and salt. Add the dry ingredients and mix on low speed, just until combined.

Add in the Pascha Chocolate Chips on low speed, just until combined.

Scoop tablespoon size balls onto cookie sheets (should make about 24 cookies). Use a measuring cup or the palm of your hand to gently flatten the balls just slightly.

Bake until edges start setting, about 8 minutes. Cool for 10 minutes on baking sheet before transferring to a wire rack to cool completely.

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VEGAN & PALEO MINI CHOCOLATE SANDWICH COOKIES

Dairy-Free | Gluten-Free | Nut-Free | Vegan | Sugar-Free | Paleo | Grain-Free

Petite & perfectly balanced, these cookies feature a delicate crunch with a smooth chocolate filling.

Ingredients:

Cookies

- 1¼ cup blanched almond flour
- 3 tbsp monk fruit sweetener or coconut sugar
- 1 tbsp ground flax
- ⅛ tsp salt
- 3 tbsp melted coconut oil
- 1 tbsp water
- 1 tsp vanilla extract

Filling

- 3 tbsp Pascha Dark Chocolate Chips (we used our [Pascha 70% Stevia Chips](#))
- 3 tbsp sunflower seed butter

Coating

- ¼ cup Pascha Dark Chocolate Chips (we used our [Pascha 70% Stevia Chips](#))
- optional: sprinkles

From Our Test Kitchen:

Use [Pascha 70%](#) for the filling & [85%](#) for the cookie base for creaminess & depth.

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Directions:

Preheat the oven to 350°F.

Combine almond flour, monk fruit sweetener, ground flax and salt. Mix in coconut oil, water and vanilla with a spatula, then use your hands to combine the dough.

Roll cookie dough between 2 sheets of parchment paper to about 1/8"-1/4" thick. Use a small circular cookie cutter to cut out cookie shapes. Transfer the shapes to a parchment-lined baking sheet and bake for 8-9 minutes.

Remove cookies from the oven, cool for 5 minutes on a baking sheet, then transfer to a wire cooling rack.

Melt chocolate for the filling, then mix in sunflower seed butter. Pour mixture into a plastic bag, cut a small hole in one end and pipe the chocolate filling onto half the cookies*. Place another cookie on top of the frosted ones to create a "sandwich". Freeze the sandwich cookies for 10 minutes to set.

Melt the dark chocolate for the coating. Dip the frozen cookies half way into the melted chocolate and top with sprinkles.

***Notes:**

If the chocolate filling is too runny, let it sit for 5-10 minutes to thicken. If the filling becomes too hard, run the baggie under warm water to re-melt the chocolate.



LEMON WHITE CHOCOLATE COOKIES

Dairy-Free | Gluten-Free | Nut-Free | Vegan

Bright, buttery & balanced, these cookies combine tart lemon with creamy [Pascha White Chocolate](#) for a refreshing holiday twist.

Ingredients:

- ½ cup coconut oil, room temperature
- ⅔ cup organic cane sugar
- 1 tbsp aquafaba (or liquid egg replacer)
- 1 tbsp lemon zest (approx 1 lemon)
- 1 tsp lemon extract
- 1 ¼ cup gluten-free flour 1:1 baking blend
- ½ tsp baking powder
- ¼ tsp baking soda
- ¼ tsp fine sea salt
- 6 squares [Pascha Organic Vegan White Bar](#)

From Our Test Kitchen:

Fold in a few [Pascha 55% Chips](#) for a citrus-meets-dark chocolate twist.

Directions:

Preheat the oven the 350°F and line a cookie sheet with parchment paper.

In the bowl of a stand mixer cream the coconut oil and sugar together on high speed for 3 minutes until light and fluffy. Add in the aquafaba (or liquid egg replacer), lemon zest, and lemon extract and mix together on high for another 2 minutes.

Add the in gluten-free flour, baking powder, baking soda, and sea salt and mix until a crumbly dough forms.

With a cookie scoop or spoon, make cookie dough balls with approximately 1.5-2 tbsp worth of dough and place evenly on the cookie sheet. Gently press down on each cookie dough ball so they are flat.

Bake for 10 minutes or until the cookies are a light golden brown around the edges. Allow to fully cool on the pan.

Melt the white chocolate using a double boiler and drizzle the melted chocolate over the fully cooled cookies. Enjoy!

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THE BEST VEGAN CRINKLE COOKIES

Dairy-Free | Gluten-Free | Nut-Free | Vegan

Rich, fudgy & beautifully crackled, these cookies capture the heart of holiday baking.

Ingredients:

- 2 cups Pascha Chocolate Chips ([we used 85%](#))
- ½ cup coconut sugar
- ¼ cup vegan butter
- 2 tsp baking powder
- ½ tsp salt
- 1 tsp vanilla extract
- 2 tbsp ground chia seeds
- 2 cups gluten-free all-purpose flour
- 1 cup dairy-free milk
- ⅓ cup icing sugar

From Our Test Kitchen:

Stir in ½ cup Pascha [85% Chocolate Mini Chips](#) for melt pockets.

Directions:

In a bowl cream vegan butter and sugar either by hand or with a mixer.

In a separate bowl, melt Pascha Chocolate until fully melted. Add melted Pascha to sugar mixture and stir until well combined.

Add in the ground chia, vanilla, baking powder, salt, and gluten-free flour and mix either by hand or with a mixer. The mixture will be very dry. Slowly add in dairy-free milking stirring after each addition.

Cover dough and refrigerate for 20-30 minutes.

Preheat oven to 350°F. Roll dough into balls and roll in icing sugar until well coated. Place each ball of dough on a parchment lined baking tray. Bake until bottoms hold together and top has begun to crack about 10 minutes. Enjoy!

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EASY & DELICIOUS NO BAKE CHOCOLATE SNOWFLAKES

Dairy-Free | Gluten-Free | Nut-Free | Vegan

Beautiful, delicate & endlessly festive, these Pascha white and dark chocolate snowflakes are no bake, a total visual holiday delight that tastes as good as they look.

Ingredients:

- 1 bag Pascha Chocolate Chips ([we used 55% Cacao](#))
- 1 bag [Pascha White Baking Chips](#)
- olive oil
- mint extract (optional)
- crushed candy canes (optional)

From Our Test Kitchen:

Blend Pascha [55%](#) & [70% Chocolate](#) for a deeper cocoa flavor.

Directions:

Melt both the Pascha Chocolate Chips and the White Baking Chips in separate bowls.

Add a drizzle of olive oil into the melted 55% Cacao Pascha Chocolate chips to help it pour smoothly. If using mint extract, add a few drops to the melted 55% Cacao Chocolate.

Pour the first layer of melted chocolate into silicone molds. Tap and lightly shake the mold for each layer to remove any air bubbles and allow it to fill the mold equally. Allow to set in the fridge before you pour in the other layer.

Remove molds when almost set if planning to top with crushed candy canes.

Set fully and remove from the molds. Store in either the fridge or the freezer. Enjoy!

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3 INGREDIENT CHOCOLATE PUFFED QUINOA COOKIES

Dairy-Free | Gluten-Free | Nut-Free | Vegan

Crunchy, light & satisfying, these cookies highlight the power of simple ingredients. Puffed quinoa adds an earthy crispness while Pascha Chocolate ties it all together.

Ingredients:

- ¼ cup coconut oil
- 1 bar Pascha Chocolate (we used 70% Cacao)
- 2 cups puffed quinoa

From Our Test Kitchen:

Combine Pascha 70% Bar with 100% Baking Chocolate Chips & sea salt for contrast.

Directions:

Using a double boiler, melt 1 bar of Pascha Chocolate with coconut oil.

Add puffed quinoa and stir to combine.

Line a baking tray with parchment paper and using a round cookie cutter, scoop puffed quinoa mixture in to create a round cookie.

Remove cookie cutter and repeat until all the mixture is finished.

Freeze 30 minutes. Store in freezer until ready to eat. Enjoy!

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CHOCOLATE DIPPED COOKIES

Dairy-Free | Gluten-Free | Vegan | Nut-Free Option

A timeless favorite. Chewy cookies dipped in Pascha Chocolate create the perfect bite of texture & flavor.

Ingredients:

- 1 cup sunflower seed butter or another seed/nut butter
- ¼ cup unsweetened applesauce
- ½ cup sugar
- ½ cup gluten-free oat flour
- 1 tsp vanilla extract
- 1 tsp baking soda
- ½ tsp salt
- 1 bar Pascha Chocolate (we used 85% Cacao)

From Our Test Kitchen:

Drizzle with melted Pascha White Chocolate for a stunning two-tone finish.

Directions:

In a mixing bowl combine all the ingredients except for the Pascha Chocolate.

Roll cookie dough into small balls and place on a parchment lined tray.

Dip a fork into oat flour and create overlapping marks to flatten the cookie.

Bake at 350°F until edges are beginning to brown, approximately 10-15 minutes.

Remove and allow to cool fully.

Melt 1 bar Pascha Chocolate. Dip each cookie into the melted chocolate and place to set on a piece of parchment paper. Enjoy!

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Cookie & Drink Pairing

Sip, Savor & Share the Season

A perfect cookie deserves a perfect companion. Whether it's a quiet morning ritual, a holiday gathering, or a late-night indulgence, pairing your cookies with the right drink can transform simple sweetness into something memorable.

These pairings are curated by The Pascha Pantry Test Kitchen, where every bite of chocolate is treated like an experience, layered, nuanced & meant to be savored slowly.



CHOCOLATE DIPPED VEGAN MERINGUES & ESPRESSO

The crisp sweetness of the meringue meets the intensity of espresso for an elegant pairing. The coffee's bitterness amplifies the dark cocoa finish of [Pascha 85%](#), creating harmony in contrast.

Optional Upgrade: *Shave a bit of [Pascha 100%](#) over your espresso foam for a bold aromatic flourish.*

GINGER CHOCOLATE CHIP COOKIES & CHAI LATTE

The spice of chai, cinnamon, clove & cardamom together mirrors the warmth of these cookies perfectly. The tea rounds out the ginger while complementing the creaminess of Pascha's [100% Chocolate Chips](#).

Optional Upgrade: *Stir a teaspoon of melted [Pascha 55%](#) into your chai for a subtle chocolate note that ties the flavors together.*



LOADED MARSHMALLOW COOKIES & HOT COCOA

Cookies & cocoa are the coziest duo of all. The marshmallows sweeten the creamy texture of [Pascha's 100% Dark Chocolate Chips](#), while the warmth of the drink softens every bite.

Optional Upgrade: *Make your cocoa using [Pascha 85% bars](#) for a richer base. Add a pinch of sea salt for balance.*

TRIPLE CHOCOLATE COOKIES & RED WINE

The depth of [Pascha 85%](#) pairs beautifully with a bold Cabernet Sauvignon or Zinfandel. The wine's tannins enhance the chocolate's fruitier notes while mellowing its intensity.

Optional Upgrade: *Serve with slices of fresh pear or dark cherries for an extra layer of indulgence.*





MINI CHOCOLATE SANDWICH COOKIES & BLACK TEA

Crisp cookies with creamy centers deserve a subtle companion. An earthy black tea, such as Darjeeling or Assam, complements the nutty tones of almond flour & the gentle bitterness of [Pascha 70%](#).

Optional Upgrade: Dip the cookies in holiday sprinkles for a festive touch.



LEMON WHITE CHOCOLATE COOKIES & SPARKLING WINE

Bright & bubbly meets light & citrusy. The effervescence of sparkling wine balances the creamy sweetness of [Pascha White Chocolate](#) & the tartness of lemon.

Optional Upgrade: Sprinkle finely grated lemon zest over the cookies before serving for a fragrant touch

VEGAN CRINKLE COOKIES & ALMOND MILK LATTE

The smooth, nutty flavor of almond milk pairs beautifully with the deep cocoa of [Pascha 70%](#). The sweetness of the latte complements the cookie's rich, brownie-like texture.

Optional Upgrade: Add a spoonful of melted [Pascha 85%](#) to your latte for a mocha twist.



EASY CHOCOLATE SNOWFLAKES & PEPPERMINT TEA

Peppermint tea enhances the candy cane sprinkled on the chocolate. It's a refreshing pairing that clears the palate between bites.

Optional Upgrade: Stir in some melted [Pascha 70%](#) to your tea for a light chocolate touch.

CHOCOLATE PUFFED QUINOA COOKIES & ICED COLD BREW

The nutty crunch of puffed quinoa & the bold flavor of [Pascha 70%](#) shine alongside a chilled cold brew. Together, they offer balance—energy without heaviness.

Optional Upgrade: Stir a small square of [Pascha 100% Chocolate](#) into your cold brew for a sugar-free, rich cocoa infusion.



CHOCOLATE DIPPED COOKIES & DESSERT WINE

A lightly sweet dessert wine, such as Moscato or Port, pairs beautifully with the silky texture of [Pascha 85%](#) dipped cookies. It highlights both the cookie's crispness & the chocolate's luxurious melt.

Optional Upgrade: Add a touch of flaked sea salt to each dipped cookie before the chocolate sets for a professional finish.

The Pascha Philosophy of Pairing

Pairing is about balance—light with dark, sweet with bold, texture with temperature. At Pascha Chocolate, we believe that taste is an experience meant to awaken every sense. When you combine clean, intentional ingredients with a moment of pause, you create connection...the kind that lingers long after the last crumb.

This guide is your invitation to experiment.

Swap your morning coffee for herbal tea, your cocoa for espresso, your quiet night for a table full of friends. Let each cookie meet its perfect match & let each pairing tell its story. One sip, one bite, one shared memory at a time.

BONUS SECTION

Pascha Pantry Baking Hacks

Ever wonder how bakeries get that perfectly round, uniform cookie every time?

Check out the blog from The Pascha Pantry team that reveals our favorite baking hack for achieving consistent cookie size

Parchment Paper vs. Silicone vs Direct on Sheet

Not all baking surfaces are created equal. In this Pascha Pantry post, we show how parchment paper, silicone mats & direct sheet baking each effect cookie texture, spread & color so you can choose the finish that fits your perfect cookie.



About Pascha Chocolate

Pascha Chocolate is a small, family-owned & operated company dedicated to creating chocolate that's pure, sustainable & crafted with integrity.

Every product is Rainforest Alliance Certified, made with clean ingredients, & inspired by the belief that chocolate should taste good & feel good.

We're proud to share these recipes with you. They are our favorites from The Pascha Pantry that capture the heart of the holidays. May they fill your home with warmth, connection & the unmistakable scent of something beautiful baking.

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