

For the love of

COCONUTS

10 delicious recipes
inspired by Coconut Cloud
products



AUTHOR: MITCHELL MAHER

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GF = Gluten Free, DF = Dairy Free





Introduction

COOKING IS A FORM OF ART,

in which the food cooked is the work of art, and the skills used are the brush strokes that bring the work of art to perfection. Many good and outstanding cooks regard baking as the most difficult skill to perfect.

Is it difficult? Yes, but is it impossible to achieve perfection in baking? No.

This eBook will lead you through a variety of basic and advanced baking and non-baking techniques and recipes. The simple procedures give you a firm grip, and plenty of practice will help you master even the most challenging recipes.

I hope you enjoy trying out the techniques introduced in this book along with the recipes. Cheers!



MITCHELL MAHER

Intern at Coconut
Cloud



Maple Cinnamon Sugar Scones



Difficulty
Hard

Ingredients

1 3/4 cup flour
1/4 cup almond flour
2 tsp baking powder
1/4 tsp baking soda
3 tbsp brown sugar
1 tsp ground cinnamon
1/2 teaspoon salt
3/4 cup cream from a chilled can of full fat coconut milk, plus 2 to 3 tbsp coconut cream/milk as needed. *Tip* chill the can for an hour and then scoop the thick white part
1/2 cup grated fresh apple mixed with
1 tsp lemon juice
1 tsp vanilla extract

Topping

1 tbsp brown sugar
1.5 tbsp white sugar
3/4 tsp ground cinnamon

Instructions

- 1 Preheat the oven to 435 degrees F . Mix the dry ingredients (through salt) in a large bowl until well combined.
- 2 Add the coconut cream. Use a fork to mix it into the flour until it forms crumbs.
- 3 Add the apple, vanilla extract and mix all together. Add liquid coconut milk/cream 1 tbsp at a time until the dough begins to come together. Bring the dough together until somewhat smooth. Do not overwork the dough!
- 4 Place on a parchment lined baking sheet and shape into a 1 inch thick disk. Brush with a bit more coconut milk.
- 5 Mix the Topping ingredients (sugars and cinnamon), and sprinkle all over the scone disk. Slice into wedges and move the slices to have half inch space between them.
- 6 Bake for 16 to 18 mins. Remove the scones from the baking sheet after a few minutes and allow to cool. Once cool, mix together your glaze ingredients until pourable, and drizzle over the scones.

Glaze

3 tbsp warm water mixed with 1.5 tbsp
Coconut Cloud Vanilla creamer
powder
1 tsp pure maple syrup or maple
extract
1 1/2 - 2 cups powdered sugar



Blueberry Muffins



Difficulty
Medium

Ingredients

- ¼ cup coconut oil
- ¾ cup plus 2 TBS of hot water mixed with 3 TBS of Coconut Cloud Vanilla Creamer
- 2 TBS lemon juice
- 8 TBS maple syrup
- 1 tsp Vanilla extract
- Pinch of salt
- 1 ¼ cup almond meal
- 1 ¼ cup gluten-free flour blend
- 2 heaping TBS baking powder
- ¼ tsp baking soda
- 1 cup fresh blueberries

Instructions

- 1 Preheat oven to 350 degrees F.
- 2 Place the coconut oil in a large microwave safe bowl and microwave until just melted.
- 3 Once melted, add the Coconut Cloud coconut milk mixture to the same bowl along with the lemon juice, maple syrup, vanilla, salt and almond meal.
- 4 Sift in the flour, baking powder, and baking soda.
- 5 Mix well, adding a tiny splash more nut milk if it's looking too dry.
- 6 Add the fresh blueberries and fold in gently.
- 7 Transfer the mixture between muffin cases in a muffin tin.
- 8 Bake in the oven for 20 minutes until risen and an inserted skewer comes out clean.

Baker's Note:

Tastes best when fresh, but keeps covered in the fridge for up to a few days.



Vegan French Toast



Difficulty
Easy

Ingredients

1 ripe banana
1/2 tsp cinnamon
1/2 tsp vanilla extract
3 TBS Coconut Cloud Original creamer mixed with 1/2 cup warm/hot water until dissolved
2-3 slices of bread (whatever your favorite kind is!)
A pinch of pumpkin pie spice
Coconut Karma organic coconut oil (for frying)

Instructions

- 1 In a blender, mix the banana, Coconut Cloud coconut milk mixture, cinnamon, vanilla, and the pumpkin pie spice until smooth. Pour mixture into a pie plate or dish with an edge.
- 2 Preheat your skillet or frying pan over medium-high heat and add 2 tsp of coconut oil.
- 3 Gently dip bread slices into the blended liquid mixture; coating both sides evenly.
- 4 Fry each slice of bread until lightly golden brown.

**Delicious,
Quick,
Easy**



Ingredients

- 1 and 1/2 cups apple cider
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 3/4 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1 teaspoon apple pie spice
- 1/4 teaspoon salt
- 2 Tablespoons vegan butter, melted
- 1 flax egg
- 1/2 cup packed light or dark brown sugar
- 1/2 cup granulated sugar
- 1/2 cup warm water mixed with 3 TBS of Coconut Cloud Pumpkin Spice creamer
- 1 teaspoon pure vanilla extract

Topping

- 1 cup granulated sugar
- 3/4 teaspoon ground cinnamon
- 3/4 teaspoon apple pie spice
- 6 Tablespoons vegan butter, melted

Baked Pumpkin Spice Apple Cider Donuts



Difficulty
Hard

Instructions

- 1 Reduce the apple cider: Stirring occasionally, simmer the apple cider in a small saucepan over low heat until you're left with about 1/2 cup. Set aside to cool for 10 minutes.
- 2 Preheat oven to 350°F. Spray a donut pan with non-stick spray. Set aside.
- 3 Make the donuts: Whisk the flour, baking soda, baking powder, cinnamon, apple pie spice, and salt together in a large bowl. Set aside.
- 4 Whisk the melted vegan butter, flax egg, brown sugar, granulated sugar, Coconut Cloud creamer mixture, and vanilla extract together. Pour into the dry ingredients, add the reduced apple cider, and whisk everything together until smooth and combined. Batter will be slightly thick.
- 5 Spoon the batter into the donut pan wells.
- 6 Bake for 10-11 minutes or until the edges and tops are lightly browned. Cool donuts for 2 minutes then transfer to a wire rack.
- 7 Coat the donuts: Combine the granulated sugar, cinnamon, and apple pie spice together in a medium bowl. Once cool enough to handle, dunk both sides of each donut in the melted vegan butter, then generously in the apple spice topping.
- 8 Donuts are best served immediately. Leftovers keep well covered tightly at room temperature for up to 2 days or in the refrigerator for up to 5 days.

Red, White, and Blue Popsicles



Difficulty
Easy

Instructions

- 1 In two separate bowls, mix warm water with Coconut Cloud creamer powder for the Red Layer and the White Layer, and set aside.
- 2 In a blender, blend the raspberries with the $\frac{1}{2}$ cup of mixed Coconut Cloud coconut milk until smooth. Pour into popsicle molds, evenly dispersing mixture. Place popsicle stick in (depending on what type of mold you have). Freeze for about 1-1 1/2 hours.
- 3 After the red layer is frozen, pour the reserved 1 cup Coconut Cloud liquid coconut milk over the red layer, evenly dispersing and add the popsicle sticks if you haven't done so already. Freeze for another 1-1 1/2 hours.
- 4 Blend blueberries with water until smooth. Pour this mixture over the frozen white layer and freeze for another 1-1 1/2 hours.
- 5 To release the popsicles out of their molds, hold under warm water for 30 seconds and they should slide out. Enjoy!



Red Layer

1 cup fresh raspberries
1/2 cup warm water mixed with 2 TBS
Coconut Cloud Original or Vanilla
creamer.

White Layer

1 cup warm water mixed with 3.5 TBS
Coconut Cloud Original or Vanilla
creamer.

Blue Layer

1/2 cup fresh blueberries
1/2 cup water

Hot Cocoa Reindeer Chow



Difficulty
Easy

Instructions

- 1 Measure cereal in a large bowl and set aside.
- 2 Microwave the vegan chocolate chips, peanut butter and vegan butter for one minute on high. Stir and then heat for another 30 seconds until smooth. Remove from microwave and add vanilla.
- 3 Pour chocolate mixture over cereal, stirring until coated.
- 4 Pour coated cereal into a large Ziplock bag. Add powdered sugar and hot cocoa mix and shake to evenly coat. Add marshmallows and enjoy!

**A delicious and
fun snack for
all of the kids
to enjoy.**



Ingredients

- 9 cups of rice square cereal
- 1 cup vegan chocolate chips
- 1/2 cup Earth Balance Creamy Peanut Butter
- 1/4 cup Earth Balance Vegan Buttery Spread
- 1/2 cup Coconut Cloud Vegan Hot Cocoa mix
- 1-2 tsp vanilla
- 2 cups powdered sugar
- 1 10-ounce bag of Dandies Vegan Marshmallows

Vanilla Coconut Rice Pudding



Difficulty
Easy

Preface

Our new Vanilla Coconut Rice Pudding has the perfect combination of crunchy and creamy! Slivered almonds create the perfect bite while our Coconut Cloud Vanilla gives the pudding a smooth finish. Don't wait another minute and indulge yourself with this delectable snack!

Instructions

- 1 Combine Warm water and Coconut Cloud Vanilla creamer.
- 2 In a large non-stick saute pan over medium heat, combine the cooked rice and half the coconut milk and heat until boiling.
- 3 Reduce heat to a simmer until the mixture begins to thicken, 3 to 5 minutes.
- 4 Increase to medium heat and add remaining coconut milk, sugar, and cardamom and cook until mixture begins to thicken again, about 8 minutes.
- 5 Once thickened, pull from heat and optionally mix in the raisins and almonds.
- 6 Either pour into serving dishes or a larger bowl, with plastic wrap directly on the surface of the pudding.
- 7 Serve chilled or at room temperature and garnish with more almonds, raisins, and coconut if desired.



Ingredients

1/2 cup cooked long grain or basmati rice (left over take-out rice works great for this!)

1 cup warm water

4 TBS Coconut Cloud coconut milk creamer - Vanilla flavor

2 TBS sugar

1/8 tsp cardamom

1/4 cup golden raisins

1/4 cup slivered almonds

Shredded coconut (sweetened or un-sweetened) for garnish *optional



Peanut Butter Chocolate Banana Smoothie Bowl



Difficulty
Easy

Ingredients

- 2 frozen bananas
- 1/3 cup warm water mixed with 2.5 TBSP Coconut Cloud Original creamer
- 2 TBSP peanut butter
- 2 TBSP cocoa powder

Stir-Ins

- 2 TSP maca powder
- 1 TBSP chia seeds

Instructions

- 1 Combine ALL of the top ingredients including any of the optional stir-ins, in a high powered blender.
- 2 Puree until completely smooth - the mixture should be thick. Add a touch more Creamer liquid if needed to get it to blend completely smooth.
- 3 Transfer to a bowl and add toppings as desired.

Toppings

- ½ banana, sliced
- Chocolate granola (Vegan and GF)
- Peanut butter, to drizzle
- Chia seeds



Vanilla Coconut Cold Brew



Difficulty
Easy

Ingredients

1 to 2 cups cold brew coffee or iced coffee
A cup of Ice of ice
3 oz of coconut milk
2 Tbsp. Vanilla Coconut Milk Creamer
Pinch of sweetener of choice (if desired)

Instructions

- 1 Pour prepared cold brew (or iced coffee) over a glass of ice
- 2 Warm coconut milk then add Vanilla Coconut Milk Creamer. Stir
- 3 Pour creamer mixture over coffee.
- 4 Add sweetener
- 5 Sip and enjoy!



Gingerbread Latte



Difficulty
Easy

Syrup

- ¼ cup lightly packed brown sugar
- ½ cup granulated sugar
- ¼ cup water
- 3 tablespoons molasses
- 1 teaspoon ground ginger
- ½ teaspoon ground cinnamon
- 1 teaspoon vanilla extract



Latte Ingredients

- 5 tablespoons Coconut Cloud Happy Brain Coffee Original
- ¼ cup water
- ¼ cup nut milk
- Fresh grated nutmeg
- Vegan whipped creamer (optional)

Instructions: Syrup

- 1 In a medium size saucepan, combine the ingredients. Heat over medium heat, stirring until combined.
- 2 Bring to a slow boil, reduce the heat and simmer for 5 minutes - stirring occasionally.
- 3 Transfer to a heat proof storage container. Shake well before each use to redistribute the spices.

Instructions: Latte

- 1 Heat the ¼ cup of water and ¼ cup of nutmilk over medium heat in a small saucepan or in the microwave.
- 2 Stir in the Happy Brain Coffee until dissolved and add in 3 TBSP of the gingerbread syrup.
- 3 Add vegan whipped cream if desired, and grate fresh nutmeg over the top.