

ONE BITE

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Vegan Magazine

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20 FESTIVE RECIPES
for **THANKSGIVING**
& **CHRISTMAS**

STAYING HEALTHY
OVER THE HOLIDAYS
with a *plant-based diet*

WIN A COPY OF VEGAN HOLIDAY COOKING

+ RECIPES

ONE EZ TOFU PRESS
TO GIVE AWAY

WIN ARTISANAL CHOCOLATE from XOCOLATL SMALL BATCH CHOCOLATE

VEGAN EATS & DRINKS
for your *New Year Party*

NOT ONE, BUT TWO
»» **READER GIVEAWAYS!** ««

Vegan Pumpkin Spice Martini

Linda Meyer

Fresh pumpkin puree, soy milk, and pumpkin spices come together to make the most delicious and easy fall cocktail ever! It's like sipping on a spiked pumpkin pie.

INGREDIENTS

- ¼ cup soy milk unsweetened
- 2 tbsp pure pumpkin puree
- 2 tbsp pure maple syrup (don't use the fake stuff)
- ½ tsp pure vanilla extract
- 1 ½ oz rum or vodka
- ½ tsp nutmeg
- ½ tsp cinnamon
- ½ tsp allspice
- ¼ tsp cloves
- 1 tsp brown sugar
- 1 orange slice
- 1 cup ice
- Garnish
- Cinnamon stick

INSTRUCTIONS

1. Whisk the nutmeg, cinnamon, allspice, and cloves together until they're completely combined
2. Mix a quarter teaspoon of the spice blend and mix with the brown sugar and spread it out on a small plate.
3. Run the orange slice around the rim of the martini glass and dip the rim of the glass in the spice/sugar mixture.
4. Put 1 cup ice cubes, ¼ cup unsweetened soy milk, 2 tbsp pumpkin puree, 2 tbsp maple syrup, ½ tsp vanilla extract, the remaining spice mix, and 1 ½ oz of rum or vodka into a martini shaker and shake well. Strain through the shaker into the martini glass. Garnish with a cinnamon stick.



Linda Meyer —

Linda is one half of the mother-daughter duo that makes up veganosity.com. Linda decided to transition into a vegan lifestyle 5 years ago and instantly delved into veganising all of her favorite foods. Through her blog, Linda is sharing her take on vegan comfort food at it's finest.

Website: www.veganosity.com @ [Instagram](https://www.instagram.com/veganosity)