



Entry details

Entry Name:	Special Diet Recipe of the Year- Scrappy Vegan Cookies
Institution Name:	Elon Dining
Entry Completed By (<i>name and position</i>):	Taryn Monnot, Health and Wellbeing Manager/Registered Dietitian

At the heart of the Elon Dining program is inclusivity and sustainability – which means that vegan dessert recipes are enjoyed by the campus community in the dining halls and at events. A campus favorite, our vegan banana cookies and chocolate coffee cookies, are inclusive, delicious, and sustainable with their plant-based and “scrappy” ingredients. While saving food scraps may seem like a logistical challenge, through training and awareness, the process has become simple. The banana cookies start with saving overripe bananas from the dining hall and freezing them for this recipe. Using bananas that would otherwise become food waste, these cookies serve to reduce costs by turning what would have been waste from an already purchased ingredient as the standout feature. The chocolate coffee cookies follow a similar structure, utilizing spent coffee grounds from the on-campus coffee shop. The grounds are saved after brewing espresso and collected by the bakery for the cookies, bringing out the chocolate flavor in the recipe and preventing the waste of an expensive, usable ingredient. In addition to utilizing food scraps, the cookies are also vegan, allowing students with egg or milk allergies to be able to enjoy baked goods they would otherwise not have access to and provides a sustainable option with a lower carbon footprint for all guests.

The scrappy vegan cookies have been featured at many campus events. At Elon Dining’s Welcome Home event, the sustainability manager and dietitian teamed up at tables promoting sustainable and special diet friendly dining, including both the banana cookies and chocolate coffee cookies. The cookies were marketed with chalkboard signage calling out the ingredients and sustainable goals of the recipes. Students raved about the flavor, appreciated

the efforts to prevent food waste, and specific students with allergen concerns were thrilled to be able to enjoy the cookies with their friends. Dozens of students asked when they would be able to have the cookies again and were directed to the Elon Dining website to view the upcoming menus at residential dining locations.

The sustainability manager also hosted a Valentine’s Day tasting of the vegan banana cookies and chocolate coffee cookies at a tabling called “Be Sweet to the Planet.” Students got to decorate the cookies with vegan icing and sprinkles, promoting plant-based options for environmental awareness and dietary inclusivity. Again, students raved about the cookies, many of them being shocked to learn that the cookies were vegan. Their soft, chewy interior paired with their crispy edges make for the perfect cookie texture, and for students who are hesitant to try vegan options, these cookies help to broaden their perspective for what vegan food can be. For students with dietary preferences or requirements, these cookies provide a safe option to enjoy dessert on campus.

These tastings have created dedicated fans of these cookies who continually request the cookies by name on dining hall feedback boards. These cookies have captured the heart and palate of almost every student on campus, even those that do not adhere to a particular diet.

Log in to nacufs.awardsplatform.com to see complete entry attachments.



Be Sweet to the... 194 KiB



Be Sweet to the... 295 KiB



Be Sweet to the... 232 KiB



Be Sweet to the... 296 KiB



Student Feedba... 357 KiB



Welcome Home... 333 KiB



Welcome Home... 335 KiB



Welcome Home... 255 KiB



Welcome Home... 261 KiB



Welcome Home...253 KiB

VEGAN CHOCOLATE COFFEE GROUND COOKIE

over 22 billion pounds of coffee are consumed globally every year

Shortening	2 cup
Sugar in the Raw	4 ½ cup
Vanilla Extract	3 tsp
Salt	1 tsp
Rice Milk	1 cup
All Purpose Flour	4 cups
Cocoa Powder	2 cup
Baking Soda	1 tsp
Baking Powder	1 tsp
Coffee Grounds	1 cup

Cream shortening, sugar, salt, vanilla, and rice milk until fluffy. Add dry ingredients and mix thoroughly. Scoop and bake at 350 degrees for 8-12 minutes until desired doneness. Makes 24 cookies

Chocolate Coffe...239 KiB

VEGAN CHOCOLATE COFFEE GROUND COOKIES

Nutrition Analysis
Per 1 Serving (1 Cookie)
200 calories
9 grams of fat
22 grams of carbohydrates
1 gram of protein

Chocolate Coffe...79 KiB

HACCP FOR VEGAN CHOCOLATE COFFEE GROUND COOKIES

Product: Vegan Chocolate Coffee Ground Cookies
Shelf Life: 7-10 days ambient, 3 months frozen
Consumers: General, vegan-friendly, allergen caution for gluten/soy/nuts
Process Flow:
Receive/store ingredients
Mix
Portion/shape
Bake
Cool
Package
Store/distribute
Key CCPs:
Ingredient receiving: Coffee grounds must be roasted/brewed > 90°C; supplier COA required
Baking: Internal temp > 75°C for > 2 min
Cooling: Cool to < 21°C within 2 hrs
Monitoring:
Check supplier docs & temps
Probe thermometer for baking
Record cooling times/temps
Corrective Actions:
Reject unsafe ingredients
Adjust baking if temp not met
Discard if cooling limits exceeded
Records: Receiving logs, baking/cooling logs, corrective actions, verification checks

HACCP Chocola... 296 KiB

VEGAN BANANA COOKIES

Americans waste 5 billion bananas every year

Ripe Banana	2 Large
Vanilla Extract	3 tsp
Shortening	2 cup
Salt	1 tsp
Sugar in the Raw	4 ½ cups
Rice Milk	1 cup
All Purpose Flour	7 cups
Baking Soda	1 tsp
Baking Powder	1 tsp

Cream bananas and sugar. Add shortening and rice milk, cream until fluffy. Add dry ingredients and mix thoroughly. Scoop and bake at 350 degrees 8-12 minutes until desired doneness. Makes 24 cookies.

Banana Cookie ... 247 KiB

VEGAN BANANA COOKIES

Nutrition Analysis
Per 1 Serving (1 Cookie)
150 calories
6 grams of fat
23 grams of carbohydrates
1 gram of protein

Banana Cookie ... 85 KiB

HACCP FOR VEGAN BANANA COOKIES Product: Vegan Banana Cookies Ingredients: Bananas, rolled oats, dairy-free chocolate chips Shelf Life: 3-5 days room temp, 2 weeks refrigerated Process Flow: 1. Receive ingredients → 2. Store → 3. Mix → 4. Bake → 5. Cool → 6. Package → 7. Store/Distribute Key CCPs: • Baking: Internal temp ≥ 165°F • Cooling: ≤ 70°F in 2 hrs, ≤ 41°F in 4 hrs (if refrigerated) Controls: • Inspect ingredients on arrival • Maintain proper storage temps • Sanitize equipment before/after use • Keep temp logs for baking/cooling Records: Receiving logs, temp logs, corrective actions
HACCP Banana ... 263 KiB


Attachment name Be Sweet to the Planet
https://www.instagram....


Attachment name Welcome Home Post
https://www.instagram....