

Homemade “Hooray Foods” Vegan Bacon (Copycat Recipe)

Ingredients

| Component | Ingredients |
|--------------|--|
| Base Batter | ½ cup rice flour, ½ cup tapioca starch, ½ cup coconut oil (melted) — in two bowls |
| Seasoning #1 | ¾ cup warm water, 1 tbsp umami powder, 1 tbsp maple syrup, 1 tbsp liquid smoke, 1 tsp salt <i>Additional Seasoning:</i> 2 tbsp maple syrup, garlic powder, smoked paprika, salt pepper |
| Seasoning #2 | ¾ cup warmed beet juice, plus same seasonings as above |

On Label: Coconut oil, rice flour, tapioca starch, liquid smoke, umami seasoning (shiitake mushrooms, salt, mushroom extract, calcium carbonate), maple syrup, salt, beet juice concentrate.

Instructions

1. Mix the Batter

- In each of two bowls, whisk together rice flour, tapioca starch, and melted coconut oil until smooth. [The VGN Way](#)

2. Prepare Flavor Mixtures

- In one cup, whisk together warm water with umami powder, maple syrup, liquid smoke, and salt.
- In a second cup, do the same, but with warm beet juice instead of water. [The VGN Way](#)

3. Combine

- Pour the water-based mix into one of the flour bowls.
- Pour the beet-juice mix into the other. You'll have a “white” batter and a “red” batter. [The VGN Way](#)

4. Create the Bacon Pattern

- Grease a half-sheet pan with coconut oil. Pour the white batter in, spreading it evenly.
- Use a squeeze bottle to drizzle the red beet-juice batter in lines (and optional dots), then use a butter knife to lightly swirl for a marbled effect. [SaucestacheThe VGN Way](#)

5. Bake

- Preheat the oven to **350 °F (175 °C)**.
- Bake for **5–7 minutes**, until bubbling and set. [SaucestacheThe VGN Way](#)

6. Cut & Freeze

- Slice into bacon strips (across and along the marbling lines).
- Wrap in parchment and freeze—it firms up and makes handling easier.
[SaucestacheThe VGN Way](#)

7. Cook Before Serving

- **Skillet:** Cook directly (no added oil needed—the fat renders from the bacon) on medium-low, flipping frequently until crispy—about 90 seconds total. [The VGN Way](#)
- **Air Fryer:** Bake at **375 °F**, 5–10 minutes until evenly browned and crisp.