



Lost Boys Neverland Banquet Feast

Ms. Cowdrey

1. 🌈 Rainbow Cream Pie Dessert

Ingredients

- 1 vegan pie crust (store-bought or homemade)
- 2 cans (13.5 oz) coconut milk, chilled
- 1 cup powdered sugar
- 2 tsp vanilla extract
- Natural food coloring (red, yellow, blue, green)
- Fresh fruit or sprinkles for topping

Instructions

1. Bake or prepare your pie crust and let cool.
 2. In a chilled bowl, whip coconut cream (from the top of the cans) with powdered sugar and vanilla until fluffy.
 3. Divide cream into 4 bowls and tint each with a different color.
 4. Spoon into pie crust in swirls, lightly dragging a knife to create a rainbow marble.
 5. Chill 2–3 hours before serving.
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2. 🥞 Tinsel Pancakes (Spaghetti-Style Pancakes)

Ingredients

- 1 cup all-purpose flour
- 1 tbsp sugar
- 1 tsp baking powder
- ¼ tsp salt
- 1 cup non-dairy milk (plus more for thinner batter)
- 1 tbsp apple cider vinegar
- 2 tbsp oil or melted vegan butter

Instructions

1. Mix dry ingredients in one bowl. Mix milk + vinegar in another, then combine with oil.
 2. Whisk until smooth. Batter should be thin and pourable.
 3. Pour batter into a squeeze bottle or piping bag.
 4. Heat nonstick pan, drizzle batter in thin lines to form spaghetti-like strands.
 5. Cook 1–2 minutes per side until golden and crisp.
 6. Serve with syrup, powdered sugar, or fruit.
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3. ✨ Pixie Dust Popcorn

Ingredients

- ½ cup popcorn kernels
- 2 tbsp coconut oil
- ¼ cup maple syrup or agave
- Pinch of sea salt
- 2 tbsp vegan rainbow sprinkles

Instructions

1. Pop popcorn in a pot with coconut oil until kernels stop popping.
 2. In small saucepan, warm maple syrup. Drizzle over popcorn.
 3. Sprinkle with salt and vegan sprinkles while still sticky.
 4. Toss and serve in a big bowl.
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4. 🥕 Rainbow Veggie Wands

Ingredients

- Wooden skewers
- 1 cup cherry tomatoes
- 1 cup orange bell peppers (chopped)
- 1 cup pineapple chunks
- 1 cup cucumber rounds
- 1 cup blueberries

- 1 cup purple grapes

Instructions

1. Thread veggies/fruit onto skewers in rainbow order.
 2. Serve as whimsical edible wands.
 3. Optional: drizzle with balsamic glaze or serve with hummus dip.
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5. 🍪🍫 Neverland Gorp Mix (Lost Boys Trail Mix)

Ingredients

- 1 cup pretzel sticks
- 1 cup roasted peanuts
- 1 cup cashews
- ½ cup vegan chocolate gems (like Unreal or No Whey!)
- ½ cup dried cranberries
- ½ cup granola clusters

Instructions

1. Mix everything in a big bowl.
2. Store in a jar or snack bags.
3. Perfect for adventures or feasting!

6. 🥧 Imaginary Hand Pies

Ingredients

- 1 package vegan pie crust (or homemade)
- 1 cup fruit filling (jam, pie filling, or sautéed apples/berries)
- 1 tbsp cornstarch + 1 tbsp water (for sealing)
- 2 tbsp non-dairy milk + 1 tsp sugar (for brushing)

Instructions

1. Preheat oven to 375°F (190°C).
2. Roll out dough, cut into circles (about 4–5 inches).
3. Spoon filling in the center of each, brush edges with cornstarch slurry, fold over into half-moons, press with fork.

4. Brush tops with milk + sugar.
 5. Bake 18–22 minutes until golden. Cool slightly before eating.
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7. 🧜‍♀️ Mermaid Lagoon Punch

Ingredients

- 4 cups lemon-lime soda or sparkling water
- 2 cups pineapple juice
- 1 cup coconut water
- A few drops natural blue food coloring (spirulina or butterfly pea tea)
- Lime slices & frozen berries for garnish

Instructions

1. Mix soda, juice, and coconut water in a large pitcher.
 2. Add food coloring until a shimmering blue lagoon color appears.
 3. Serve over ice with fruit floating like “treasures.”
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8. 🍰 Neverland Mud Pudding Cups

Ingredients

- 2 ripe avocados
- ½ cup cocoa powder
- ½ cup maple syrup
- ½ cup non-dairy milk
- 1 tsp vanilla extract
- ½ cup crushed vegan chocolate cookies
- Vegan gummy worms (like Surf Sweets)

Instructions

1. Blend avocado, cocoa, syrup, milk, and vanilla until silky smooth.
 2. Spoon into cups, top with crushed cookies for “dirt.”
 3. Add gummy worms wriggling out of the “mud.”
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9. 🍌 Rainbow Bread Rolls

Ingredients

- 3 cups all-purpose flour
- 1 packet instant yeast
- 1 tbsp sugar
- 1 tsp salt
- 1 cup warm water
- 2 tbsp olive oil
- Natural food colorings (red, yellow, green, blue, purple)

Instructions

1. Mix yeast, sugar, water, and oil. Let sit 5 min.
 2. Add flour + salt, knead into soft dough.
 3. Divide into 5 pieces, color each with food dye.
 4. Roll into ropes, twist together, form rolls.
 5. Place on baking sheet, cover, rise 1 hr.
 6. Bake 375°F (190°C) for 15–18 min.
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10. 🎂 Color Smash Celebration Cake

Ingredients

- 2 ½ cups all-purpose flour
- 1 ½ cups sugar
- 1 tbsp baking powder
- 1 tsp baking soda
- ½ tsp salt
- 1 ½ cups non-dairy milk + 1 tbsp apple cider vinegar
- ½ cup neutral oil
- 1 tbsp vanilla extract
- Vegan rainbow sprinkles

Instructions

1. Preheat oven to 350°F (175°C). Grease two cake pans.
2. Mix dry ingredients in one bowl. Mix wet in another. Combine until smooth.
3. Fold in sprinkles.
4. Divide batter between pans, bake 30–35 min.
5. Frost with vegan buttercream & cover in sprinkles for a “smash” effect.

11. 🍷 Vegan Glazed Ham

Ingredients

- 1 vegan ham roast (like Tofurky or homemade seitan roast)
- ½ cup brown sugar
- ¼ cup pineapple juice
- 2 tbsp maple syrup
- 1 tbsp Dijon mustard
- ½ tsp ground cloves

Instructions

1. Preheat oven to 350°F (175°C).
 2. Score the vegan ham with criss-cross cuts.
 3. Mix glaze ingredients in a bowl.
 4. Brush glaze over roast, bake covered 30 min.
 5. Uncover, baste with more glaze, bake another 20–25 min until caramelized.
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12. 🍗 Crispy Vegan Chicken Wings

Ingredients

- 1 block extra firm tofu, pressed & torn into chunks (or cauliflower florets)
- 1 cup non-dairy milk
- 1 cup flour
- 1 tsp garlic powder
- 1 tsp paprika
- 1 cup panko breadcrumbs

- ½ cup buffalo or BBQ sauce

Instructions

1. Preheat oven 400°F (200°C).
 2. Dip tofu chunks in milk, flour mixture, then breadcrumbs.
 3. Place on lined sheet, bake 25 min until crispy.
 4. Toss in warm buffalo or BBQ sauce, serve hot.
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13. 🥔 Golden Mashed Potatoes & Mushroom Gravy

Mashed Potatoes:

- 2 lbs Yukon gold potatoes, peeled & boiled
- 3 tbsp vegan butter
- ½ cup non-dairy milk
- Salt & pepper

Gravy:

- 2 tbsp olive oil
- 1 onion, finely chopped
- 2 cups mushrooms, diced
- 2 tbsp flour
- 2 cups veggie broth
- 1 tsp soy sauce
- 1 tsp thyme

Instructions

1. Mash potatoes with butter, milk, salt, pepper.
 2. For gravy, sauté onion & mushrooms in oil. Add flour, cook 2 min.
 3. Slowly whisk in broth, soy sauce, thyme. Simmer until thickened.
 4. Serve gravy poured over fluffy mash.
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14. 🥕 Roasted Root Veggies with Pixie Dust

Ingredients

- 3 carrots, cut into sticks
- 2 parsnips, cut into sticks
- 2 sweet potatoes, cubed
- 2 tbsp olive oil
- 1 tsp garlic powder
- 1 tsp smoked paprika
- Pinch sea salt + pepper
- Sprinkle nutritional yeast (“pixie dust”)

Instructions

1. Preheat oven to 400°F (200°C).
 2. Toss veggies in oil & spices.
 3. Spread on tray, roast 35–40 min until golden.
 4. Sprinkle nutritional yeast before serving.
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15. 🥗 Big Jewel Salad

Ingredients

- 6 cups mixed greens
- 1 cup strawberries, halved
- ½ cup blueberries
- ½ cup mandarin orange slices
- ½ cup candied pecans
- ½ cup vegan feta or cashew cheese crumbles
- Dressing: 3 tbsp olive oil, 2 tbsp balsamic vinegar, 1 tbsp maple syrup

Instructions

1. In a big bowl, layer greens, fruits, nuts, and cheese.
2. Whisk dressing, drizzle over salad.
3. Toss gently & serve as a jewel-toned centerpiece dish.

16. 🏠 Neverland Mac & Cheese

Ingredients

- 12 oz elbow macaroni (or shells)
- 1 cup raw cashews (soaked 2 hrs & drained)
- 1 ½ cups unsweetened oat or almond milk
- ¼ cup nutritional yeast
- 2 tbsp vegan butter
- 1 tbsp lemon juice
- 1 tsp garlic powder
- 1 tsp onion powder
- ½ tsp turmeric (for golden color)
- Salt & pepper to taste

Instructions

1. Cook pasta according to package, drain.
 2. Blend cashews, milk, nutritional yeast, butter, lemon juice, garlic, onion, turmeric until smooth.
 3. Pour sauce over pasta in a pot, warm gently.
 4. Season to taste & serve creamy and hot.
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17. 🐉 Dragon Fire Drumsticks (BBQ Jackfruit)

Ingredients

- 2 cans young jackfruit (in brine, not syrup), drained & shredded
- 1 onion, diced
- 2 tbsp olive oil
- 1 tsp smoked paprika
- ½ tsp chili powder
- 1 cup BBQ sauce (vegan)

Instructions

1. Heat oil in skillet, sauté onion until soft.

2. Add jackfruit & spices, cook 5 min.
 3. Stir in BBQ sauce, simmer 15 min until thick.
 4. Serve piled on skewers or with flatbread for “drumsticks.”
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18. 🌶️ Stuffed Rainbow Peppers

Ingredients

- 4 bell peppers (different colors)
- 1 tbsp olive oil
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 cup vegan ground beef (like Beyond or Gardein crumbles)
- 1 cup cooked quinoa or rice
- 1 cup tomato sauce
- 1 tsp oregano
- Salt & pepper

Instructions

1. Preheat oven 375°F (190°C).
 2. Cut tops off peppers, remove seeds.
 3. Sauté onion & garlic in oil, add vegan beef, quinoa, tomato sauce, and seasonings.
 4. Stuff peppers with mixture, place in baking dish.
 5. Cover & bake 25 min, uncover & bake another 10 until tender.
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19. 🌻 Fairy-Tale Cornbread

Ingredients

- 1 cup cornmeal
- 1 cup flour
- 2 tbsp sugar
- 1 tbsp baking powder

- 1 cup oat milk
- 2 tbsp apple cider vinegar
- 3 tbsp vegan butter, melted
- Pinch of salt

Instructions

1. Preheat oven to 375°F (190°C).
 2. Mix oat milk & vinegar, let sit 5 min.
 3. In bowl, whisk dry ingredients.
 4. Add wet ingredients & butter, stir just until combined.
 5. Pour into greased baking dish, bake 25–30 min.
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20. 🍪 Lost Boys' Giant Pretzels with Cashew Cheese Dip

Pretzels:

- 1 ½ cups warm water
- 2 ¼ tsp yeast
- 1 tbsp sugar
- 4 cups flour
- 1 tsp salt
- 2 tbsp baking soda (for boiling)
- Coarse salt for topping

Cashew Cheese Dip:

- 1 cup soaked cashews
- ½ cup oat milk
- 2 tbsp nutritional yeast
- 1 tbsp lemon juice
- 1 tsp garlic powder
- Pinch turmeric & paprika

Instructions

1. Mix yeast, water, sugar. Let foam 10 min. Add flour & salt, knead 5 min. Rise 1 hr.

2. Divide dough, roll into ropes, shape into giant pretzels.
3. Boil 30 sec in water + baking soda, place on tray. Sprinkle salt. Bake 400°F (200°C) for 12–15 min until golden.
4. Blend all dip ingredients until creamy, serve warm with pretzels.

21. 🍓 Fruit Leather Scrolls

Ingredients

- 3 cups chopped fruit (mango, strawberry, peach, or mixed)
- 2 tbsp maple syrup (optional)
- 1 tsp lemon juice

Instructions

1. Blend fruit, syrup, and lemon juice until smooth.
 2. Spread thinly on a parchment-lined baking sheet.
 3. Bake at 170°F (75°C) for 4–6 hrs until no longer sticky.
 4. Cut into strips & roll like scrolls.
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22. 🌈 Rainbow Cream Parfaits

Ingredients

- 2 cups coconut whipped cream (store-bought or homemade)
- Natural food colors (spirulina for green, beet for pink, turmeric for yellow, blueberry for purple)
- Fresh fruit (strawberries, kiwi, mango, blueberries)
- Crumbled vegan cookies or granola

Instructions

1. Divide whipped cream into bowls, tint each with natural colors.
 2. In glasses, layer cookie crumbs, rainbow cream, and fruit.
 3. Chill until ready to serve — looks like Neverland clouds!
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23. 🍩 Vegan Funnel Cakes

Ingredients

- 1 ½ cups flour
- 1 tbsp sugar
- 1 tsp baking powder
- 1 cup oat milk
- 1 tbsp apple cider vinegar
- Oil for frying
- Powdered sugar (for dusting)

Instructions

1. Heat oil in deep pan (350°F/175°C).
 2. Whisk all batter ingredients until smooth.
 3. Using a squeeze bottle or piping bag, drizzle batter into hot oil in crisscross “spaghetti-like” swirls.
 4. Fry 2–3 min per side until golden.
 5. Drain & dust generously with powdered sugar.
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24. 🍭 Cotton Candy Clouds

Ingredients

- 2 cups organic cane sugar
- ½ cup corn syrup
- ½ cup water
- Natural food coloring
- Candy thermometer

Instructions

1. Combine sugar, syrup, and water in saucepan. Heat to 320°F (160°C).
 2. Remove from heat, tint with colors.
 3. Using a whisk, drizzle sugar strands over parchment until they form fluffy “clouds.”
(For a shortcut: use a home cotton candy machine with vegan sugar.)
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25. 🍹 Neverland Root Beer Floats

Ingredients

- 2 scoops vegan vanilla ice cream (coconut or oat-based)
- 1 bottle natural root beer (chilled)
- Whipped coconut cream (optional)
- Rainbow sprinkles (optional)

Instructions

1. Scoop ice cream into a tall glass.
2. Slowly pour root beer over.
3. Top with coconut whipped cream & sprinkles!