



**We are offering our Vegan Chef Challenge Menu during our pop-up events/markets and deliveries.**



**Blackberry Velvet Calavera Cupcake  
(V GF) • \$10**

Rich black Dutch cocoa infused with chicory and vanilla filled with homemade blackberry cinnamon cardamom compote. Garnished with a chocolate fruit jam skull, blackberries, orange zest “cempasuchil”, and rose petals.



**Pumpkin Chai Bundt Cake  
(V GF) • \$10**

Pumpkin spice sponge cake filled with a fall frosting atop a chai spiced blondie cookie drizzled with chocolate. Adorned with a white chocolate cinnamon dusted pumpkin. (honoring Infant Loss awareness month)



**Cookie Pie: Strawberry, Apple Cinnamon,  
Chocolate  
(V GF) • \$5**

The perfect size to get that pie itch; this mashup features an oat-based cookie crust and fruit sweetened fillings.

**Go. Eat. Vote.**



El Paso  
[VeganChefChallenge.org/EIPaso](https://VeganChefChallenge.org/EIPaso)