

Read Online Chloes Vegan Desserts More Than
100 Exciting New Recipes For Cookies And Pies
Tarts And Cobblers Cupcakes And Cakes And
More

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Have Your Cake and Feel Good About It Too! Do whole grain flours intimidate you? Does amaranth flour sound fascinating but perhaps a little too froufrou? Do you love the chocolate cherry scones at your local coffee shop, but feel way too scared to attempt them on your own? Fears begone! You are now in the safe (albeit floury) hands of Celine Steen and Tamasin Noyes, two vegan ladies who know their way around the oven—and barley and buckwheat flour too. Expect to see not an ounce of white flour, refined white sugar, or powdered egg replacer in this book. Instead, indulge in wholesome breads, muffins, pies, pancakes, and other treats that draw on the nutty depth of flavor and enhanced taste of ingredients like whole grain flours and natural sweeteners. All you need is a bowl, a spoon, and a little “can-do!” attitude to whip up treats like Caramel Nut Barley Squares, Potato and Walnut Wheat Bread, and Chocolate Raspberry Tart. With more than 100 recipes to choose from, the hardest thing you’ll have to do is pick out what to bake first! Your taste buds will love you, your friends will adore you, your waist will thank you, and the planet

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will be singing your praises with Whole Grain Vegan Baking. You're just a whisk away!

"Vegan chef Chloe Coscarelli creates more than 150 recipes inspired by Italian cuisine"--

Chloe Ellefson, a curator for the Old World Wisconsin museum, is drawn into an investigation when a murder victim is discovered at the museum, suspecting that someone is after the historic Eagle Diamond.

A former steak-lover himself, Chef Tal struggled for years on a vegan diet that left him filled with cravings for meat and dairy. Frustrated by the limited options available and unwilling to sacrifice the delicious flavors he associated with eating meat, he decided to create vegan meals that could hold their own at the center of the plate. Chef Tal found that by applying traditional French culinary techniques to meatless cuisine, he was able to create delicious meals full of rich flavor and healthy fat—meals that any food-lover, even devoted meat-eaters, would find completely satisfying. Seventy groundbreaking recipes later, Chef Tal is ready to share his magic. The Conscious Cook features vegan versions of tried-and-true dishes such as Oysters Rockefeller, Caesar Salad, Corn Chowder, and Paella, as well as adventurous new cuisine like Lemongrass Consommé with Pea Shoot and Mushroom Dumplings and Peppercorn-Encrusted Portobello Fillets. A full-color photo accompanies each of the

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recipes. Also included are engaging stories from influential people in the vegan world; a peek into Chef Tal's pantry and kitchen; a guide to eating seasonally; and a selection of dinner party menus. Above all, *The Conscious Cook* shows readers that avoiding the health risks and ethical dilemmas of eating meat and dairy does not mean sacrificing taste or satisfaction. The starters, soups, sandwiches, entrées, and desserts here offer culinary adventure that will truly revolutionize the way the world experiences meatless food.

A Food Network Cupcake Wars winner shares her scrumptious recipes in a new cookbook that has vegans and omnivores alike clamoring for more. When Sticky Fingers Sweets & Eats opened in 2002, it instantly became one of the most popular bakeries in D.C.-a bakery that just happens to be vegan. Soon, Sticky Fingers was voted D.C.'s best bakery by The Washington City Paper, and chef Doron Petersan found herself beating out traditional bakers on the Food Network's Cupcake Wars. Sticky Fingers' Sweets is packed with one hundred of her beloved recipes- from indulgent snacks like Fudgetastic Brownies and Oatmeal Raisin Cookies to breakfast treats like Pecan Spice Coffee Cake and Cranberry Ginger Scones, and from celebratory desserts like Chocolate Seltzer Cake and Red Velvet Cupcakes to Sticky Fingers' most popular sweets- Little Devils, Cowvins, and Sticky Buns. Petersan

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also includes "love bite" nutritional tips and valuable tricks-of-the-trade techniques that every home baker will appreciate. The number of people embracing a vegan lifestyle continues to grow. Like Erin McKenna's *BabyCakes* and Isa Chandra Moskowitz's bestselling cookbooks, *Sticky Fingers' Sweets* and Petersan's delectable-and secretly healthy-recipes will be greeted enthusiastically by anyone and everyone who loves to bake.

The *Vegan Scoop* brings the pleasures of the ice cream parlor into your home with 150 recipes for delicious frozen desserts that are so rich and creamy, they're better than the "real" thing—and contain one-third the calories! Developed by vegan hipster Wheeler del Torro of *Wheeler's Frozen Desserts*, these "faux" creams feature 100 percent vegan-certified ingredients, making them suitable for both vegans and those with lactose intolerance and other dairy aversions. And with each serving containing approximately 80 calories—nearly 100 calories fewer than a serving of traditional ice cream—you can indulge with peace of mind (and keep your trim waistline!). Chapters are devoted to innovative flavor "inspirations," and cover everything from Caribbean & Island Flavors to Healthy Flavors and Aphrodisiacal Flavors. You'll also find two chapters full of recipes for toppings, sauces, sides, and other dessert accompaniments. Recipes include: Peanut Butter Banana Black Sesame

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Chocolate Marshmallow Almond Cookie Orange Passion Fruit Granola Crunch Pecan Apple Danish Espresso Bean Vanilla Graham Cracker and hundreds more!

Make Undeniably Delicious and Eye-Catching Raw, Vegan and Gluten-Free Treats Emily Von Euw, creator of the popular blog This Rawsome Vegan Life, makes treats that are so phenomenal and so stunning they should be considered masterpieces. Oh yeah, and they're raw, vegan AND gluten-free. So whether you're a vegetarian, a raw vegan or even a meat-lover just looking for something healthy, new and delicious, this book has something for you. Emily's popular blog won the Vegan Woman's 2013 Vegan Food Blog Award, was named one of the Top 50 Raw Food Blogs of 2012 and is nominated for "Favorite Blog" for the 2013 VegNews Veggie Awards. Every recipe is accompanied by a photograph so you can see each brilliant sweet before you eat. Emily's beautiful and easy-to-make recipes, like her Peppermint Chocolate Molten Lava Cakes, S'mores Cupcakes and Go-Nuts Donuts with Frosting & Fruit Sprinkles, are so tasty that you won't even realize they're vegan. Quite simply, Rawsome Vegan Baking will wow your taste buds and impress your friends and family with new great tastes in dessert.

Prevent or reverse taco deficiency. Get that fresh taco-y feeling with over 75 seriously tasty vegan

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recipes. Tired of the same old cleanse? Instead of feeling rejuvenated are you feeling depleted, anxious, and cranky? (Not to mention . . . hungry?) A group of vegan taco scientists in Austin, Texas, know just how you feel, and now reveal their one-of-a-kind cleansing journey that anybody can follow and stick to—the Taco Cleanse. While the typical cleanse works by depriving you of your favorite foods, the plant-based Taco Cleanse rewards your body with what it naturally craves: tortillas, refried beans, guacamole! Begin with a breakfast taco, the most important taco of the day. Even if you do nothing else, your mood will brighten in just 24 hours. Keep eating tacos and within a week your outlook will be noticeably improved. After 30 days, cleansers report lasting benefits—and you will, too! The Taco Cleanse shows you: How to make everything from the tortilla—flour, corn, and waffle (!)—to the thirst-quenching “Supplements” (margaritas and other beverages) that best complement your tacos What to put in the tortilla— beer-battered portobellos, mac and cheese, even tater tots How to remake popular staples like picadillo, tacos al pastor, carne guisada, and fish tacos using plants instead of, well, animals. The Taco Cleanse is cheap, easy, and delicious. Its recipes are authentically Austin, and are sometimes even inspired by Mexico, where the taco was first created. Everything tastes better folded (exactly once) into a tortilla. Just eat one or more tacos at

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every meal, adding margaritas as necessary. It's that simple.

Grab Sara Kidd's new vegan cookbook that will have you baking amazing vegan recipes in no time! This is a great cookbook for those wanting to learn easy vegan baking techniques and make recipes that taste exactly like non-vegan baking. Learn the easiest egg and dairy replacements. If you're allergy conscious this recipe book also has loads of gluten-free, nut-free, soy-free and sugar-free recipes. It's completely egg-free and dairy-free too. It's perfect for kids (and adults too!).

Today's corner stores and mainstream restaurants offer vegan options that weren't previously available-- but to too many people "vegan" still means "bland." Coscarelli introduces exciting, plant-based recipes that are fun, full of flavor, and make you feel healthier. She debunks the myths with recipes bold in taste, loud in color, unabashedly unique, and easy to make.

With 100,000 Twitter followers and a blog that receives half a million unique visitors a month, food writer Kathy Patalsky loves sharing her passion for healthy, vegan cuisine. With 365 Vegan Smoothies, she makes it possible for everyone to enjoy this daily diet enhancement that is free of animal products (even honey) and the saturated fats, chemicals, and hormones that often accompany them. From her frosty sweet "Peach Pick-Me-Up" to green smoothies such as her revitalizing "Green with Energy," Patalsky's innovative smoothie recipes are built around themes such as brain

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boosters, weight loss, healthy digestion, and detoxification. She also includes mood tamers, such as the "Cheerful Chocolate Chia," with B-complex vitamins and omega fatty acids to boost serotonin levels.

Featuring vibrant color photographs and simple steps to stock a healthier pantry, 365 Vegan Smoothies serves up the perfect blend for everyone.

Embrace a plant-based diet in 2021 with Angela Liddon's classic vegan cookbook, containing over 100 easy and delicious recipes 'A colourful compendium of plant-based recipes' Daily Telegraph _____ Angela Liddon's

irresistible and foolproof recipes have become the gold standard for plant-based cooking. Filled with over 100 family-friendly recipes, Oh She Glows Every Day is the classic vegan cookbook for simple, easy and tasty plant-based cooking. These tasty recipes include . . . -

ENERGY-BOOSTING BREAKFASTS such as glowing rainbow smoothie bowl, roasted breakfast hash and apple pie overnight oats - **TASTY ENTREES** such as

chilli cheese nachos, sun-dried tomato pasta and comforting lentil and chickpea curry - **SIDES AND SALADS** such as protein power rainbow quinoa salad, marinated italian tofu and miracle healing broth -

SNACKS AND DESSERTS such as chocolate-dipped macaroons, spiced buttercream frosting, lemon cheesecake with strawberry-vanilla compote -

HOMEMADE STAPLES such as vegan mayo, almond-hazelnut butter and coconut whipped cream A beautiful go-to cookbook from one of the internet's most most

popular voices in food, Oh She Glows Every Day proves that it's possible to cook simple, nourishing, and tasty

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vegan meals for every day of the week. 'You will want to make everything' Independent 'Glowing with goodness' Vegetarian Living

NEW YORK TIMES BESTSELLER • In her first cookbook, Bon Appétit and YouTube star of the show *Gourmet Makes* offers wisdom, problem-solving strategies, and more than 100 meticulously tested, creative, and inspiring recipes. **IACP AWARD WINNER** • **NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times Book Review** • **Bon Appétit** • **NPR** • **The Atlanta Journal-Constitution** • **Salon** • **Epicurious** “There are no ‘just cooks’ out there, only bakers who haven't yet been converted. I am a dessert person, and we are all dessert people.”—**Claire Saffitz**
Claire Saffitz is a baking hero for a new generation. In *Dessert Person*, fans will find Claire’s signature spin on sweet and savory recipes like Babkallah (a babka-Challah mashup), Apple and Concord Grape Crumble Pie, Strawberry-Cornmeal Layer Cake, Crispy Mushroom Galette, and Malted Forever Brownies. She outlines the problems and solutions for each recipe—like what to do if your pie dough for Sour Cherry Pie cracks (patch it with dough or a quiche flour paste!)—as well as practical do’s and don’ts, skill level, prep and bake time, step-by-step photography, and foundational know-how. With her trademark warmth and superpower ability to explain anything baking related, Claire is ready to make everyone a dessert person.

Vegan Recipes That'll Punch Your Taste Buds in the Mouth Natalie Slater has been described as "Martha Stewart meets Iron Maiden," taking vegan cooking to

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places it has never been before. Influenced by slasher films, pro-wrestling, punk rock and heavy metal, her quirky-yet-delicious comfort foods are a refreshing take on vegan eating with award-winning flavors. Along the way, her off-color humor, irreverent rants and density of pop-culture references will make you laugh out loud. Inside this high-energy cookbook you'll find recipes for Bike Messenger Brownies—inspired by the espresso-infused chai latte these speed demons use to fuel up; and Crouching Cornbread, Hidden Broccoli—Natalie's sneaky way of getting her son to eat vegetables. Other creations include the Grilled Mac 'n' Cheez Sandwich, Taco Lasagna, Chick-O Cheesecake, and her Shepherd's Pie Pizza, about which she writes, "Some people were born to rock n' roll. Others were born to ride. I was born to put mashed potatoes on pizza." Bake and Destroy was named one of the most anticipated cookbooks of the year by VegNews.

Clara Cakes, the brainchild of Los Angeles-based teen baker Clara Polito, is packed to the brim with easy and delicious vegan dessert recipes to make at home. Clara began baking at age 12, selling her cakes at DIY punk shows and baking competitions. Now, as a teenager, her self-run company Clara Cakes is all over town--catering events, providing sweets and treats to stores across the city, and still popping up at punk shows! Clara's personal sweet tooth has led to the creation of amazing and unique recipes such as: * Inception Cookie: An Oreo cookie secretly baked inside of a chocolate chip cookie. Mind blowing! * Breakfast Cake: Banana cake, maple frosting, and caramelized corn flakes. The most

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important cake of the day. * Sexy Cake: A zesty lime cake topped with tangy lime frosting and spicy, salty blueberry sauce. XXX. * S'mores Bars: The name says it all. Who needs a campfire when you have a bag of vegan marshmallows and an oven? Clara Cakes is the sweetest vegan cookbook to hit market, and a peek into Clara's world. There are playlists and personal stories along the way, dessert haikus, and even some advice on how to turn your hobby into a business. Baking is not always neat, so sometimes you gotta make a mess before you make it big. But whether making music, running a business, or baking delicious, ethical desserts, it's always the best when you Do It Yourself. Take a look inside and let Clara be your guide!

DIVWhether you want to bake dairy- and egg-free for health, ethical, or environmental reasons, The Joy of Vegan Baking lets you have your cake and eat it, too! Featuring 150 familiar favorites -- from cakes, cookies, and crepes to pies, puddings, and pastries -- this book will show you just how easy, convenient, and delectable baking without eggs and dairy can be. A seasoned cooking instructor and self-described "joyful vegan," author Colleen Patrick-Goudreau puts to rest the myth that vegan baking is an inferior alternative to non-vegan baking, putting it in its rightful place as a legitimate contender in the baking arena. More than just a collection of recipes, this informative cookbook is a valuable resource for any baker -- novice or seasoned. Learn just how easy it is to enjoy your favorite homespun goodies without compromising your health or values: Chocolate Chip Scones Cranberry Nut Bread Lemon

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Cheesecake Dessert Crepes Strawberry Pie with
Chocolate Chunks Cinnamon Coffee Cake Chocolate
Peanut Butter Cupcakes Raspberry Sorbet Oatmeal
Raisin Cookies Soft Pretzels Blueberry Cobbler
Chocolate Almond Brittle Free of saturated fat,
cholesterol, and lactose, but full of flavor, flair, and
familiarity, each and every recipe will have you declaring
I can't believe it's vegan! Complete with luscious color
photos, this book will be an essential reference for every
vegan. /div

An author, baking instructor and vegan offers recipes for
chocolate desserts and treats including cakes, brownies,
truffles, pudding and ice creams that are dairy-free,
organic and fair-trade including Brooklyn Blackout Layer
Cake, a Sacher Torte and Moon Pies.

Lauren Ulm is a vegan cook whose star is on the rise.
She hosts a popular blog that is read by more than
30,000 a day. She's a 2008 Veggie Awards winner from
VegNews magazine who has been featured on The
Martha Stewart Show, AOL, and the hippest sites on the
web, including BoingBoing.net and Etsy.com. Now she
delights her blog fans, as well as millions of vegetarian
and vegan enthusiasts, with this sophisticated four-color
cookbook filled with original and the most beloved meals
from her blog. From appetizers to desserts, breakfasts to
dinners, as well as holiday- and company-worthy fare,
Ulm proves that vegan food doesn't have to be bland
food. It's her love (okay, her obsession!) of making
vegan foods exciting that is evident in her
creations—recipes that are as artistic as they are quirky.
With 90 percent of her ingredients available at any

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grocery store, her recipes are doable for the average person, and range from comfort-food staples like whoopee pies, macaroni, and blueberry cobbler, to foods with a sophisticated flair like mojito cupcakes, daikon noodle salad, and flaky pizza purse tapas appetizers. Stunning photographs and step-by-step instructions make Vegan Yum Yum an essential resource for any vegan kitchen.

Features over one hundred vegan recipes starring beans, from soups and spreads to cakes and cookies, and provides information on soaking and cooking times as well as preparation methods.

Over the last decade, a vegan diet has become a more mainstream choice; food allergies have been increasing at alarming rates; and celiac disease is on everyone's radar. When owner Jennifer Katzinger opened The Flying Apron Bakery in 2002, she wanted to accommodate more people, as well as use healthier ingredients so she eliminated gluten, dairy, egg, soy, and wheat. The mouthwatering result? Cakes and muffins with a tender crumb, cookies with a chewy bite, frosting that's light yet satisfyingly sweet, and pastry that flakes at the touch of a fork. In Flying Apron's Gluten-Free and Vegan Baking Book, Katzinger shares the delicious secrets of her sweet and savory recipes. Bake yummy pastries like Blueberry Cinnamon Scones and Lemon Poppy Seed muffins, or whip up a batch of Chocolate Chip Cookies, or Cardamom Spice Cupcakes. In more than 80 recipes, Katzinger offers satisfying treats, whether you're transitioning to a vegan or gluten-free diet, or simply wanting to indulge a sweet tooth using

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healthier ingredients.
More

Vegan food is fabulous food, full of flavor and all the nutrients you need. With fun illustrations and a cool, punky sensibility, *How It All Vegan!* will tempt you to join the Vegan Empire. "Written with sass, style, and a sense of humor. More than just a cookbook. . . ."—BUST

Featuring more than one hundred simple but scrumptious recipes, *Vegan Desserts* offers alternatives to treats that are normally heavily laden with butter, eggs, and other animal products. With an emphasis on fresh fruits, vegetables, and herbs, this is a cookbook that any dessert lover will enjoy. Kaminsky insists that fresh, local produce—at the peak of ripeness—offers incomparable flavors that cannot be replicated with any amount of sugar, salt, or any baking extracts. As a result, her creative recipes will appeal to health-conscious bakers (all recipes are low in cholesterol and many feature natural sweeteners and whole grains), though even the sweetest sweet teeth among us will be more than satisfied by these tantalizing treats. From luscious lemon mousse and roasted apricot ice cream to black velvet cupcakes and almond chocolate blossoms, readers will find exciting new desserts as well as 100 percent—vegan versions of old favorites. Clear, precise directions guide readers through every step, and a mouthwatering photo accompanies each recipe. Golden saffron pound cake, no-bake pumpkin crème brûlée, black pearl truffles, chai poached pears, apricot frangipane tart—this cookbook has something for every dessert lover.

Explains the advantages of a plant-based diet for

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families with children and offers a collection of family-friendly vegan recipes for breakfast foods, soups, salads, sandwiches, snacks, main and side dishes, breads, and desserts.

Holidays? Check. Birthdays? Check. Tuesdays? Check! Our research says life is 100% better any day pie is involved. There's nothing like a rich, gooey slice of apple pie straight from the oven, baked in a perfectly flaky crust and topped with cinnamon-sugar. And now it can be yours, along with dozens more mouthwatering varieties, vegan at last and better than ever. *Vegan Pie in the Sky* is the latest force in Isa Chandra Moskowitz and Terry Hope Romero's baking revolution. You'll find delicious and adorable pies, tarts, cobblers, cheesecakes and more—all made without dairy, eggs, or animal products. From fruity to chocolaty, nutty to creamy, *Vegan Pie in the Sky* has the classic flavors you crave. And the recipes are as easy as, well, you know. Serve up some: Maple-Kissed Blueberry Pie She's My Cherry Pie Chocolate-Peanut Butter Tartlets Salted Pecan Caramel Pie Pumpkin Cheesecake Learn how to rock (and roll) the perfect pastry crust, whether butter, graham cracker, chocolate cookie, or gluten-free almond. Luscious toppings transform your pie into a showstopper. And you'll even find handheld treats, to make getting your recommended daily allowance of pie more convenient! With gorgeous color photos and Isa and Terry's irreverent commentary throughout, *Vegan Pie in the Sky* is the modern baker's bible for pie that's out of this world.

For vegans and non vegans, and bakers of all levels, an

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essential, easy-to-use cookbook for healthy and delicious vegan baking from Kim Barnouin, the nutritionist who's been leading the vegan zeitgeist for years as the nutritionist and co-author of the bestselling Skinny Bitch series. From pies to breads, to cookies, Skinny Bitch Bakery includes 80 fully tested recipes accompanied by full-color photographs of these delectable vegan baked goods, and Barnouin's fun, non-nonsense voice and vast expertise sparkle on every page. Whether you're a novice or have been a devoted baker for years, Skinny Bitch Bakery is a cookbook that will bring out the best vegan baker in everyone.

This revised edition of Vice Cream features more than 90 delicious ice cream recipes using all-vegan ingredients like nuts, dates, coconut milk, maple syrup, and fruit, plus recipes for raw vegan ice creams and sauces.

Whether you're vegan, lactose intolerant, or following a dairy-free diet, you don't have to miss out on one of the world's favorite desserts. Although ice cream substitutes are available, none of them achieves the richness of the real thing or offers the breadth of delicious flavors—until now. Vegan Ice Cream offers decadent frozen alternatives that don't rely on milk, cream, or refined white sugar. Instead, these luscious recipes use nut milks, fresh fruit, and natural sweeteners to create simple and inventive ice cream flavors, from old favorites like Chocolate Chip and Strawberry to exotic creations such as Pecan Pie, Pomegranate, Kiwi Mandarin, Piña Colada, Chai, Peanut Butter Chocolate Chip, Gingersnap, and many more. This fully revised edition now features more than 90 recipes, including raw vegan

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ice creams and sauces, and full-color photography throughout. From the very first taste, you'll be astonished at just how tasty and rich vegan ice cream can be. So make room in your freezer, and never miss out on the joys of ice cream again.

Gourmet restaurateur and vegan food expert Miyoko Schinner shares her secrets for making homemade nondairy cheeses that retain all the complexity and sharpness of their dairy counterparts while incorporating nutritious nuts and plant-based milks. Miyoko shows how to tease artisan flavors out of unique combinations of ingredients, such as rejuvelac and nondairy yogurt, with minimal effort. The process of culturing and aging the ingredients produces delectable vegan cheeses with a range of consistencies from soft and creamy to firm. For readers who want to whip up something quick, Miyoko provides recipes for almost-instant ricotta and sliceable cheeses, in addition to a variety of tangy dairy substitutes, such as vegan sour cream, creme fraiche, and yogurt. For suggestions on how to incorporate vegan artisan cheeses into favorite recipes, Miyoko offers up delectable appetizers, entrees, and desserts, from caprese salad and classic mac and cheese to eggplant parmesan and her own San Francisco cheesecake.

In *Incredible Plant-Based Desserts*, Instagram star Anthea Cheng (@rainbournourishments) shares her trade-secret recipes for seriously luscious, showstopping vegan sweet treats that will delight everyone, from healthy eaters pursuing a plant-based diet to those who simply appreciate a beautifully crafted dessert. Whether you are an eager home cook or a more experienced chef, Anthea shows you that sponge cakes can still be fluffy and moist and pastry can still

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melt in your mouth without animal-derived ingredients. Find playful, modern spins on classic desserts, such as fail-safe tiramisu trifles topped with caramelized popcorn or Snickers transformed into a multi-layered cake with peanut brittle. For when life gets busy, simplify with recipes like three-ingredient pancakes and fruit-filled muffins. If you want something indulgent, the Homer Simpson pink donuts, baklava custard tart, and chocolate brownie peanut butter sandwich cookies are for you. You'll also find wholesome choices like a berry chocolate mousse tart and cupcakes with rainbow cashew buttercream. Anthea has carefully selected ingredients to ensure you won't accumulate odd, once-used stuff in your pantry. And with plenty of options for people avoiding gluten, refined sugar, nuts, and other common allergens, no one misses out on the deliciousness. All of the recipes have been tested and approved by vegans and non-vegans alike. Accompanied by stunning photography, these recipes will bring some magic to your every day, dinner table, or special occasion.

Provides dozens of vegan baked-good recipes that are also free of lactose, saturated fats, and cholesterol, in a volume that explains how to prepare a range of healthier options from cupcakes and brownies to cookies and breads. Original. From the bloggers and foodie couple behind Elephantastic Vegan, Bianca Haun and Sascha Naderer bring seventy-five delicious plant-based recipes to the table. The Veginner's Cookbook is for anyone thinking about transitioning to a vegan diet or having difficulties maintaining a vegan lifestyle; Bianca and Sascha call them Veginners. In their debut cookbook, Bianca and Sascha combine their favorite easy recipes with their knowledge about how to handle difficult situations as a vegan. Readers will learn how to make easy vegan swapping alternatives and time-saving tricks, order at restaurants, and what to tell family and friends. The

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Veginner's Cookbook is designed for everyday use and all recipes are made from simple ingredients and instructions that any Veginner can follow. Recipes include: Sunflower & Flaxseed Bread Red Mushroom Soup No-Bake Lime Blueberry Cheesecake Fancy Apple Roses Stovetop Avocado Pizza And More! Vegan cooking doesn't have to be difficult, expensive, or time intensive to make easy, delicious, homemade food that anyone can enjoy!

Raw. Vegan. Not Gross. is the debut cookbook from YouTube's Tastemade star Laura Miller.

Enter Chloe's Kitchen for delicious vegan recipes everyone will love. Chloe Coscarelli, the first-ever vegan chef to win Food Network's hit show Cupcake Wars, brings her trademark energy to this fun and healthy cookbook, including animal-free reinterpretations of 125 of America's favorite foods. Whether you're newly transitioning to veganism, a long-time vegetarian looking for some new ideas, or a busy mom introducing Meatless Mondays to her family, you'll find quick and easy recipes that will convert even the most reluctant to the delicious rewards of a plant-based diet. Chef Chloe's first-ever cookbook, illustrated throughout with gorgeous full-color photos of the mouthwatering dishes, offers helpful advice on how to set up your own kitchen for stress-free, healthful eating, as well as nutritional information, with support from the foreword by well-known physician Neal D. Barnard, M.D. Foodies of all stripes will revel in the huge array of incredibly appetizing, inventive recipes, all made with easily available ingredients, from savory starters to decadent desserts. Her comforting macaroni and cheese, creamy Fettuccine Alfredo, crave-inducing sliders and fries, and adaptations of the most popular Chinese, Indian, and Mexican dishes will win over carnivores, omnivores, vegetarians, and vegans alike. With Chef Chloe, eating vegan doesn't mean giving up your favorite treats and flavors.

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Those with food allergies will appreciate the instructions throughout for making these meat-, egg-, and dairy-free recipes without gluten and soy, so everyone can enjoy them. And the icing on the (cup)cake is her renowned, coveted desserts—including the first publication of the recipes for her Cupcake Wars—winning vegan cupcakes—the ultimate indulgence without busting your belt.

Plant-based seitan specialites.

The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes:

- Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare.
- Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap
- Essential plant-based pantry and equipment tips
- Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements

Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too. You don't have to blow your budget to eat great meatless and dairy-free meals every day. With *Vegan on the Cheap*, you can enjoy delicious vegan meals every day of the week. Veteran food writer and vegan authority Robin Robertson provides 150 mouth-watering, exciting recipes that cost just 50 cents to \$2 per serving—hefty savings to go with hearty vegan meals. This book presents great options for savory

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soups and stews, satisfying salads, hearty noodle dishes, first-class casseroles, favorites for the slow cooker, and meatless and dairy-free recipes for classics like pizza, burgers, and sandwiches. Plus, there's even a chapter for desserts to satisfy every sweet tooth. Throughout the book, smart tips and creative ideas help you save money by cooking in bulk, prepping meals in advance, and finding tasty ways to reuse leftovers. Includes 150 money-saving recipes for delicious vegan meals like Walnut-Dusted Fettuccine with Caramelized Vegetables and Fresh Pear Galette. Written by renowned vegan and vegetarian expert and food writer Robin Robertson, author of 1,000 Vegan Recipes. Features cost-per-serving icons that highlight the cost of each affordable dish. Packed with affordable recipes and money-saving tips, this is the ultimate resource for every vegan kitchen.

The chef who became the first vegan winner of the Food Network's Cupcake Wars presents an all-dessert vegan cookbook that includes crème brûlée, tiramisu, beignets and cookies that don't rely on the usual tofu, applesauce and egg replacers as ingredients. Original.

Presents recipes for cakes that do not include any animal products, along with tips about which ingredients to use and recipes for toppings and fillings.

Live a joyful, compassionate life, every day of the year with Colleen Patrick-Goudreau's guide, *Vegan's Daily Companion!* Mondays: For the Love of Food – A celebration of familiar and not-so-familiar foods to spark enthusiasm for eating healthfully. Tuesdays: Effective Communication – Techniques and tactics for speaking on behalf of veganism effectively and compassionately. Wednesdays: Optimum Health for

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Body, Mind, and Spirit – Care and maintenance for becoming and remaining a joyful vegan. Thursdays: Animals in the Arts: Literature, Film, Painting – Inspiration across the ages that reflects our consciousness of and relationship to non-human animals. Fridays: Stories of Hope, Rescue, and Transformation – Heartening stories of people who have become awakened and animals have found sanctuary. Saturdays + Sundays: Healthful Recipes – Favorite recipes to use as activism and nourishment.

From Chef Chloe: an eBook collection of ten recipes from her wildly popular first book, *Chloe's Kitchen*, for creative, delicious party foods that just happen to be vegan. The vegan diet has gone mainstream—and Chef Chloe is here to help. Since she became the first vegan to win a reality TV cooking show, Chef Chloe's devoted fan base has been clamoring for more of her healthy, inventive recipes that follow a plant-based diet. Featuring easy-to-prepare, festive vegan recipes with absolutely delicious flavors, this short cookbook is the perfect purchase for your holiday preparations. The ten perfect party recipes include Artichoke-Walnut Pesto Crostini, Kalamata Olive Tapenade, Avocado-Shiitake Sushi, Garlic Knots, and Sweet-and-Sour Party Meatballs. With beautiful photography and crystal-clear directions, *Chloe's Quick-and-Easy Vegan Party Foods* provides recipes that are sure to please vegans and

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non-vegans alike at any holiday gathering.

Chloe's Vegan Desserts More Than 100 Exciting New Recipes for Cookies and Pies, Tarts and Cobblers, Cupcakes and Cakes--and More! Simon and Schuster

Chef Chloe, the first vegan winner of Cupcake Wars, brings her signature creativity and fun to the best part of every meal: Dessert! CHEF CHLOE'S first all-dessert cookbook, Chloe's Vegan Desserts, will satisfy your sweet tooth from morning to night with more than 100 recipes for cakes and cupcakes, ice cream and doughnuts and pies—oh my! And you just will not believe these delicious dishes are vegan.

You can start the day with New York–Style Crumb Cake, light and zesty Lemon Poppy Seed Muffins, luscious Chocolate Babka, or decadent Tiramisu Pancakes (topped with a dollop of cool Coconut Whipped Cream). Here, too, are more than a dozen inventive, innovative, irresistible cupcake recipes, including Chloe's Cupcake Wars' Award-Winning Chocolate Orange Cupcakes with Candied Orange Peel, saffron- and cardamom-spiced Bollywood Cupcakes, and rich and boozy Chocolate Beer Cupcakes with Irish Whiskey Buttercream. Chloe's got you covered for the holidays with her Easy Apple Pie and Absolutely Perfect Pumpkin Pie, Holiday Trifle, Nuts for Hot Cocoa, and Pumpkin Spice Latte. She re-creates classic desserts and treats from Chocolate Chip Cookies to Classic Crème Brûlée,

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and veganizes store-bought favorites with her Oreostyle Chloe O's, Pumpkin Whoopie Pies, Animal Cookies, and Black-and-White Cookies—which are better (and healthier) than what you'll find at the grocery store. Chloe also serves up brand-new triumphs like her dreamy Lemon Olive-Oil Cake, Rosemary Ice Cream with Blueberry Sauce, Coconut Cream Pie, Chocolate Cream Pie, Coconut Sorbet with Cashew Brittle, and good-to-the-last-drop milkshakes. Who can possibly resist? Go ahead and lick that spoon—there are no worries when you bake vegan! With gorgeous color photography, clever tips, and a comprehensive section on vegan baking basics to get you started, Chloe's Vegan Desserts will be your new vegan dessert bible.

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