

# Quick Vegan Chocolate Chip Cookies

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 Bakerita

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## JAELYN THORNTON

**The Oh She Glows Cookbook** Simon and Schuster

Slash the cost of a gluten-free diet—which can be up to 300 percent more expensive than a standard diet—with these easy, on-the-cheap recipes.

**Mississippi Vegan** Page Street Publishing

For Connors, baking has always been a source of joy. When her sister contracted Lyme disease and decided to cut gluten, dairy, and refined sugars from her diet, Connors stepped up to the challenge of using alternate ingredients to re-create her sister's favorites without sacrificing flavor. All of the recipes use simple, easy-to-source ingredients. -- adapted from inside front cover

**Vegan Cookies Invade Your Cookie Jar** Ten Speed Press

The only requirement to completely bask in all this cookbook has to offer? Must. Love. Chocolate. Give in to your cravings while staying true to your vegan lifestyle with Ciarra Siller's 60 delectable chocolate-based recipes. Bring a little (or a lot!) of chocolate goodness to every part of your day, whether it's starting the morning off right with Chocolate Hazelnut- Stuffed French Toast for breakfast, snacking on Blueberry Chocolate Energy Bites for a quick afternoon pick-me-up or letting it all go with Death by Chocolate Blackout Cake for an over-the-top dessert. Filled with scrumptious recipes from start to finish—be it brownies and bars or cookies, cakes and candies—Vegan Chocolate Treats is here to help all plant-based eaters indulge their inner chocoholic.

**The Perfect Cookie** Penguin

The creator of the popular vegan food blog HealthyHappyLife.com presents more than 220 innovative vegan recipes, including Vegan Philly Cheese Sandwich and Ultra Creamy Cashew Veggie Pot Pie, along with cooking techniques for vegan staples and wellness tips. Original. 25,000 first printing.

**Chocolate-Covered Katie** Agate Publishing

A low-FODMAP diet is the simplest and most effective way to manage irritable bowel syndrome (IBS) and a range of other dietary intolerances. Georgia McDermott is one of the 15 per cent of Australians who suffer from IBS. She is also a passionate home cook. She set out to find a way of managing her symptoms and discovered the low-FODMAP diet. At the same time, she chronicled her journey and her cooking experiments on her phenomenally successful blog and on Insta (@georgeats). Now, in her first book Low-FODMAP Favourites, Georgia shares over 90 recipes that are not only delicious, but will help relieve the uncomfortable symptoms of an unsettled gut. Georgia creates food for all occasions, from colourful salads and hearty dinners to gorgeous savoury bites and full-blown baking extravaganzas.

Accompanied by all-new photography, these recipes - most vegetarian and sometimes pescetarian - are tried and tested by Georgia to ensure that taste is never sacrificed in the pursuit of feeling well and comfortable. Whether you're following a low-FODMAP diet, suffer from food intolerances or experience gut-health issues OR you simply love great-tasting food that's also good for you, this book, bursting with deliciousness, is for you. This is a specially formatted fixed-layout ebook that retains the look and feel of the print book.

**Baked to Perfection** Mango Media Inc.

A healthy vegetarian cookbook featuring inventive takes on beloved Indian dishes, indulgent desserts, and more, all made with whole foods and anti-inflammatory ingredients—from the Today show's resident foodie "When I'm looking for something quick that doesn't use refined sugars and refined flour, Samah is the person I turn to. I can't get enough!"—Giada De Laurentiis, New York Times bestselling author of Eat Better, Feel Better Samah Dada doesn't buy into the all-or-nothing mentality of healthy eating. By using real, unprocessed ingredients in surprising ways, she shows you how to have your cake and eat it too—because it's actually made out of chickpeas. Samah knows that eating well doesn't mean eating boring food. She uses only the most nutritious ingredients, not because she's cutting out food groups to follow the latest fad, but to create drool-worthy meatless dishes that are mostly vegan (with options for dairy and eggs), mostly gluten-free (with easy substitutions to go entirely gluten-free), and all helpful in reducing inflammation. She reinvents Indian cookbook staples—and other classics—with recipes such as: • Sweet Potato Aloo Tikki • Creamy Black Lentils • Spicy Eggplant Masala • Chocolate Chip Tahini Cake with Chocolate Frosting • Cauliflower Cacio e Pepe • Masala Mac and Cheese • And more! With Dada Eats Love to Cook It, you'll discover how to use healthy ingredients for maximum flavor and joy. Grain-Optional. Gluten-Flexible. Mostly Plant-Based. Totally Inclusive.

**Plant-Powered Families** Houghton Mifflin Harcourt

Recipes for classic cookies, fancy cookies, holiday cookies, brownies, blondies, bars, and more.

**Baker Bettie's Better Baking Book** Ten Speed Press

Winner of the 2018 James Beard Foundation Book Award (Baking and Desserts) A New York Times bestseller and named a Best Baking Book of the Year by the Atlantic, the Wall Street Journal, the Chicago Tribune, Bon Appétit, the New York Times, the Washington Post, Mother Jones, the Boston Globe, USA Today, Amazon, and more "The most groundbreaking book on baking in years. Full stop."—Saveur From One-Bowl Devil's Food Layer Cake to a flawless Cherry Pie that's crisp even on the very bottom, BraveTart is a celebration of classic American desserts. Whether down-home delights like Blueberry Muffins and Glossy Fudge

Brownies or supermarket mainstays such as Vanilla Wafers and Chocolate Chip Cookie Dough Ice Cream, your favorites are all here. These meticulously tested recipes bring an award-winning pastry chef's expertise into your kitchen, along with advice on how to "mix it up" with over 200 customizable variations—in short, exactly what you'd expect from a cookbook penned by a senior editor at Serious Eats. Yet BraveTart is much more than a cookbook, as Stella Parks delves into the surprising stories of how our favorite desserts came to be, from chocolate chip cookies that predate the Tollhouse Inn to the prohibition-era origins of ice cream sodas and floats. With a foreword by The Food Lab's J. Kenji López-Alt, vintage advertisements for these historical desserts, and breathtaking photography from Penny De Los Santos, BraveTart is sure to become an American classic.

**Love and Lemons Every Day** Ten Speed Press

A healthy cookbook to share with a partner, featuring more than 100 recipes designed to nourish your bodies and souls. An Epicurious Best Cookbook for Spring • "Healthier Together focuses on real whole foods and bringing community together."—Kelly LeVeque, celebrity nutritionist and bestselling author of Body Love Food writer and health blogger Liz Moody once followed trendy diets and ate solely for fuel, not for flavor. That changed when she met her soon-to-be-boyfriend and they started cooking nutrient- and vegetable-rich meals. She not only fell in love with food again, but she also discovered that setting goals and sticking to them is easier and more gratifying when paired with someone else. Mincing garlic and sautéing onions together eventually led the couple to marriage—proving that good food really is the universal connector! These 100+ flavor-packed recipes are designed to be cooked and enjoyed by two people, plus they're all gluten-free, dairy-free, and plant-centered. They include homemade alternatives for all the foods you love to share, such as brunch, takeout, and sweet treats. Indulge in Cardamom Banana Bread Pancakes with Candied Coffee Walnuts, Cornflake "Fried" Chicken, General Tso's Cauliflower, and Chocolate Tahini Brownie Bites. Pick your partner—near or far—and get ready to get healthy. Praise for Healthier Together "This cookbook is one you'll be reaching for time and time again when you need healthy food that is satisfying and delicious."—Tiegghan Gerard "Liz Moody offers heaps of tasty recipes packed with great ingredients."—Real Simple "Healthier Together is a brilliant concept! Cooking with a friend/partner/mom is so much better than cooking alone, plus having a partner will keep you both accountable on your healthy eating journey."—Gina Homolka "Liz does an amazing job helping you make delicious food in a way that is both feasible and fun."—Rachel Mansfield "Liz's book overflows with food made to share, healthy but with all the comfort and flavor that brings happy people around the table."—Daphne Oz "Liz's message is

profound, yet so simple . . . you need to have both whole foods and whole, real relationships to truly be healthy and happy. This book makes eating healthy a celebration, not a sacrifice, and it brings an arsenal of fresh and flavorful recipes that are fun to make and eat!"—Jeanine Donofrio

**The Vegan 8** Shambhala Publications

More than 100 accessible, flavor-packed recipes, using only common ingredients and everyday household kitchen tools, from YouTube celebrity Gemma Stafford

**Vegan in 15** BenBella Books

Five years ago, popular blogger Brandi Doming of The Vegan 8 became a vegan, overhauling the way she and her family ate after a health diagnosis for her husband. The effects have been life-changing. Her recipes rely on refreshingly short ingredient lists that are ideal for anyone new to plant-based cooking or seeking simplified, wholesome, family-friendly options for weeknight dinners. All of the recipes are dairy-free and most are oil-free, gluten-free, and nut-free (if not, Brandi offers suitable alternatives), and ideally tailored to meet the needs of an array of health conditions. Each of the 100 recipes uses just 8 or fewer ingredients (not including salt, pepper, or water) to create satisfying, comforting meals from breakfast to dessert that your family—even the non-vegans—will love. Try Bakery-Style Blueberry Muffins, Fool 'Em "Cream Cheese" Spinach-Artichoke Dip, Cajun Veggie and Potato Chowder, Skillet Baked Mac n' Cheese, and No-Bake Chocolate Espresso Fudge Cake.

**Jazzy Vegetarian Classics** Random House

Chocolate-Covered KatieGrand Central Life & Style

*A New Way to Food* Appetite by Random House

Featured in the New York Times book Review, Real Simple, Huffington Post, Forbes, Parade, and Southern Living. Portable, fun to make, easy to gift, and open to countless flavor variations, cookies are everyone's favorite sweet treat. America's Test Kitchen has years of experience making the very best cookies; in *The Perfect Cookie*, the test kitchen has collected all of that knowledge in one place for the definitive guide to cookie baking. This comprehensive anthology includes kitchen-tested, never-fail recipes for cookie jar classics, in addition to recipes for rich and chewy brownies, fruit-and-crumble-topped bars, quick no-bake confections, holiday favorites, and even candies like fudge and truffles; they're all included in this gorgeous package, with a full-page photo showing off every recipe. And, as only the test kitchen can, there are tips and tricks throughout the chapters, as well as an introductory section to get you started with insight on everything from what makes a cookie chewy versus crispy to what baking sheet you should buy so that your cookies bake evenly every time. The result? The perfect cookie.

**Sally's Baking Addiction** Grand Central Publishing

Mind-Blowing Cookies for Every Craving Up your cookie game to out-of-this-world incredible with DisplacedHousewife founder Rebecca Firth's amazing, all-new gourmet recipes. Whether you're looking for a cookie that can be mixed and baked in under an hour or something a little more complex, these desserts will dazzle your taste buds like never before. Choose from over 75 indulgent recipes, including: • Everything Chocolate Chip Cookies • Red Velvet Madeleines • Stuffed Pretzel Caramel Skillet Cookie • A Sugar Cookie for Every Occasion • Lemony White Chocolate Truffles • Peanut Butter Cup Meringues • The Holy Sh\*t S'more Cookie • Ooey Goopy Fudgy Brownies • Cold Brew Cookies •

Gavin's Salted Caramel Blondies With insider tips and tricks to creating the best baked goods around, you'll be rocking the bake sale, delighting your coworkers and impressing your in-laws in no time. Cookie connoisseurs, rejoice!

**FODMAP Friendly** Page Street Publishing

**\*\*2019 James Beard Foundation Book Award Nominee\*\*** "Black Girl Baking has a rhythm and a realness to it." - Carla Hall, Chef and television personality Invigorating and Creative Recipes to Ignite Your Senses For Jerrelle Guy, food has always been what has shaped her—her body, her character, her experiences and her palate. Growing up as the sensitive, slightly awkward child of three in a race-conscious space, she decided early on that she'd rather spend her time eating cookies and honey buns than taking on the weight of worldly issues. It helped her see that good food is the most powerful way to connect, understand and heal. Inspired by this realization, each one of her recipes tells a story. Orange Peel Pound Cake brings back memories of summer days eating Florida oranges at Big Ma's house, Rosketti cookies reimagine the treats her mother ate growing up in Guam, and Plaited Dukkah Bread parallels the braids worked into her hair as a child. Jerrelle leads you on a sensual baking journey using the five senses, retelling and reinventing food memories while using ingredients that make her feel more in control and more connected to the world and the person she has become. Whole flours, less refined sugar and vegan alternatives make it easier to celebrate those sweet moments that made her who she is today. Escape everyday life and get lost in the aromas, sounds, sights, textures and tastes of Black Girl Baking.

**The Great Book of Chocolate** Penguin

Discover a body-positive approach to food through nourishing recipes, heart-opening stories, and helpful lessons on creating a healthy relationship with food. Maggie Battista struggled with eating and dieting her whole life, until she discovered the foods and recipes that made her finally see herself as worthy of good health. In this kind and generous cookbook she shares the more than 100 mostly wholesome, mainly dairy-free, plant-based, and always refined sugar-free recipes that helped her find her way to good health, lose 70 pounds, and rid herself of years of chronic aches and pains. With stories that chronicle her struggles, victories, and lessons from finally reconciling her relationship with food; tips and advice on changing your own approach to food; and recipes for every time of day and occasion; *A New Way to Food* is the playbook for seeing yourself with kinder eyes and enjoying every meal along the way.

**Healthy Happy Vegan Kitchen** Race Point Publishing

Updated with a brand-new selection of desserts and treats, the fully illustrated Sally's Baking Addiction cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, Sally's Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet

with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's Cookie Addiction.

**Gluten-Free on a Shoestring** Penguin

If ONE simple change could resolve most of your symptoms and prevent a host of illnesses, wouldn't you want to try it? Go Dairy Free shows you how! There are plenty of reasons to go dairy free. Maybe you are confronting allergies or lactose intolerance. Maybe you are dealing with acne, digestive issues, sinus troubles, or eczema—all proven to be associated with dairy consumption. Maybe you're looking for longer-term disease prevention, weight loss, or for help transitioning to a plant-based diet. Whatever your reason, Go Dairy Free is the essential arsenal of information you need to change your diet. This complete guide and cookbook will be your vital companion to understand dairy, how it affects you, and how you can eliminate it from your life and improve your health—without feeling like you're sacrificing a thing. Inside: • More than 250 delicious dairy-free recipes focusing on naturally rich and delicious whole foods, with numerous options to satisfy those dairy cravings • A comprehensive guide to dairy substitutes explaining how to purchase, use, and make your own alternatives for butter, cheese, cream, milk, and much more • Must-have grocery shopping information, from sussing out suspect ingredients and label-reading assistance to money-saving tips • A detailed chapter on calcium to identify naturally mineral-rich foods beyond dairy, the best supplements, and other keys to bone health • An in-depth health section outlining the signs and symptoms of dairy-related illnesses and addressing questions around protein, fat, and other nutrients in the dairy-free transition • Everyday living tips with suggestions for restaurant dining, travel, celebrations, and other social situations • Infant milk allergy checklists that describe indicators and solutions for babies and young children with milk allergies or intolerances • Food allergy- and vegan-friendly resources, including recipe indexes to quickly find gluten-free and other top food allergy-friendly options and fully tested plant-based options for every recipe

**Fuss-Free Vegan** America's Test Kitchen

Dessert for Two takes well-loved desserts and scales them down to make only two servings! Who doesn't love towering three-layer cakes with mounds of fluffy buttercream? Who can resist four dozen cookies fresh from the oven? Wouldn't you love to stick your spoon into a big bowl of banana pudding? But what about the leftovers? Dessert recipes typically serve eight to ten people. Finding the willpower to resist extra slices of cake can be difficult; the battle between leftover cookies and a healthy breakfast is over before it starts. Until now. Dessert for Two takes well-loved desserts and scales them down to make only two servings. Cakes are baked in small pans and ramekins. Pies are baked in small pie pans or muffin cups. Cookie recipes are scaled down to make 1 dozen or fewer. Your favorite bars—brownies, blondies, and marshmallow-rice cereal treats—are baked in a loaf pan, which easily serves two when cut across the middle. Newly married couples and empty-nesters will be particularly enthralled with this miniature dessert guide. To everyone who lives alone: now you can have your own personal-sized cake and eat it, too.

**Against All Grain** Page Street Publishing

Offers recipes for a paleo diet, including Spanish frittata with chorizo, Korean beef noodle bowls, and lemon vanilla bean macaroons.

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