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The Messy Baker

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Vegan Comfort Cooking Hachette GO
Sarah Kieffer knows that you don't have to be a professional baker in order to bake up delicious treats. Though she started out baking professionally in coffee shops and bakeries, preparing baked goods at home for family and friends is what she loves best—and home-baked treats can be part of your everyday, too. In *The Vanilla Bean Baking Book*, she shares 100 delicious tried-and-true recipes, ranging from

everyday favorites like Chocolate Chip Cookies and Blueberry Muffins to re-invented classics, like Pear-Apple Hard Cider Pie and Vanilla Cupcakes with Brown Butter Buttercream. Sarah simplifies the processes behind seemingly complicated recipes, so baking up a beautiful Braided Chocolate Swirl Bread for a cozy Sunday breakfast or a batch of decadent Triple Chocolate Cupcakes for a weeknight celebration can become a part of your everyday baking routine. Filled with charming storytelling, dreamy photos, and the tips and tricks you need to build the ultimate baker's pantry, *The Vanilla Bean*

Baking Book is filled with recipes for irresistible treats that will delight and inspire.

Vintage Cakes Knopf

In this comprehensive cookbook, Laura Theodore, the award-winning host of public television's *Jazzy Vegetarian*, brings us full menu plans, shopping lists, and over 130 delicious, quick-and-easy vegan recipes, each complete with nutritional analysis. Enhanced by over 200 full-color photographs, each recipe is ranked with an Ease-Factor to make it easy to choose dishes that fit into any busy schedule. *Laura Theodore's Vegan-Ease* includes all

you need to know to embrace cost-saving, healthy, and delicious plant-based meals for you and your family.

Chloe's Vegan Desserts Clarkson Potter Adopting a plant-forward diet doesn't mean that you'll be eating a lifetime of meals that are primarily steamed broccoli and plain rice because eating healthy doesn't mean that food has to lack flavor. In *Orchids + Sweet Tea*, recipe developer and food stylist Shanika Graham-White shows you that plant-forward meals can be delicious, bold, and flavorful. You just have to be willing to be creative and treat food as art. Whether you're a home cook or a skilled chef, the more than 120 recipes in this book will help you make everyday comfort food recipes to nourish your family as well as unique, artful dishes for special occasions that call for more flair. This beautiful book celebrates the idea of turning old and new favorites into healthier options that everyone can enjoy while honoring a plant-forward approach to eating. Sample recipes include: • Leftover Jerk Chicken • White Cheddar Scallion Scones • Hot Maple Cauliflower Bites + Sweet Potato Flourless Waffles • Rum + Raisin Bread • Buffalo Chickpea

Kale Salad • Cajun Sweet Potato Rigatoni Pasta • Carrot, Sweet Potato, Pineapple + Ginger Juice • Apple Cinnamon Tea • Cheddar Triple Apple Pie
Two Peas & Their Pod Cookbook The Experiment Forget everything you've heard about health-conscious baking. Simply, BabyCakes is your key to an enlightened, indulgent, sweets-filled future. This is important news not only for parents whose children have allergies, for vegans, and for others who struggle with food sensitivities, but also for all you sugar-loving traditionalists. The recipes in these pages prove that there is a healthy alternative to recklessly made desserts, one that doesn't sacrifice taste or texture. Having experimented endlessly with alternative, health-conscious sweeteners, flours, and thickeners, Erin McKenna, the proprietress of beloved bakery BabyCakes NYC, developed these recipes—most are gluten-free, all are without refined sugar—in hopes of combating her own wheat, dairy, and sugar sensitivities. In *BabyCakes*, she shares detailed information about the ingredients she uses (coconut flour, xanthan gum, and agave nectar, for

example) and how to substitute them properly for common ones—all the while guiding you safely through techniques she's spent years perfecting. When BabyCakes NYC opened on Manhattan's Lower East Side in 2005, it helped propel the gluten-free and vegan baking movement into a new stratosphere. Suddenly there was a destination for those with wheat allergies and other dietary restrictions—and, soon enough, celebrities and dessert lovers of every kind—to indulge freely in delectable muffins and teacakes, brownies and cookies, pies and cobblers. Enclosed within these pages are all the “secrets” you'll need to bring the greatness of BabyCakes NYC into your own home as well as raves and recommendations from devotees such as Natalie Portman, Jason Schwartzman, Mary-Louise Parker, Zooey Deschanel, and Pamela Anderson. For confectionists of all kinds, delicious alternatives lie within: Red Velvet Cupcakes, Chocolate Shortbread Scones with Caramelized Bananas, Strawberry Shortcake, and BabyCakes NYC's celebrated frosting (so delicious it has fans tipping back frosting shots!), to name just a few. Finally, Erin's blissful

desserts are yours for the baking!
Lottie and the Tea Party Running Press Adult

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.

Vegan Holiday Kitchen Clarkson Potter
 The blogger behind the Savor award-winning blog The First Mess shares her eagerly anticipated debut cookbook, featuring more than 125 beautifully prepared seasonal whole-food recipes. Home cooks head to The First Mess for Laura Wright's simple-to-prepare seasonal vegan recipes but stay for her beautiful photographs and enchanting storytelling. In her debut cookbook, Wright presents a visually stunning collection of heirloom-quality recipes highlighting the beauty of the seasons. Her 125 produce-forward recipes showcase the best each season has to offer and, as a whole, demonstrate that plant-based wellness is both accessible and delicious. Wright grew up working at her family's local food market

and vegetable patch in southern Ontario, where fully stocked root cellars in the winter and armfuls of fresh produce in the spring and summer were the norm. After attending culinary school and working for one of Canada's original local food chefs, she launched The First Mess at the urging of her friends in order to share the delicious, no-fuss, healthy, seasonal meals she grew up eating, and she quickly attracted a large, international following. The First Mess Cookbook is filled with more of the exquisitely prepared whole-food recipes and Wright's signature transporting, magical photography. With recipes for every meal of the day, such as Fluffy Whole Grain Pancakes, Romanesco Confetti Salad with Meyer Lemon Dressing, Roasted Eggplant and Olive Bolognese, and desserts such as Earl Grey and Vanilla Bean Tiramisu, The First Mess Cookbook is a must-have for any home cook looking to prepare nourishing plant-based meals with the best the seasons have to offer.

Alternative Baker Page Street Publishing
 Get the recipes everyone is talking about in the debut cookbook from the wildly popular blog, Skinnytaste. Gina Homolka is America's most trusted home cook when it

comes to easy, flavorful recipes that are miraculously low-calorie and made from all-natural, easy-to-find ingredients. Her blog, Skinnytaste is the number one go-to site for slimmed down recipes that you'd swear are anything but. It only takes one look to see why people go crazy for Gina's food: cheesy, creamy Fettuccini Alfredo with Chicken and Broccoli with only 420 calories per serving, breakfast dishes like Make-Ahead Western Omelet "Muffins" that truly fill you up until lunchtime, and sweets such as Double Chocolate Chip Walnut Cookies that are low in sugar and butter-free but still totally indulgent. The Skinnytaste Cookbook features 150 amazing recipes: 125 all-new dishes and 25 must-have favorites. As a busy mother of two, Gina started Skinnytaste when she wanted to lose a few pounds herself. She turned to Weight Watchers for help and liked the program but struggled to find enough tempting recipes to help her stay on track. Instead, she started "skinny-fying" her favorite meals so that she could eat happily while losing weight. With 100 stunning photographs and detailed nutritional information for every recipe, The Skinnytaste Cookbook is an incredible

resource of fulfilling, joy-inducing meals that every home cook will love.

The Skinnytaste Cookbook Penguin

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.

Forks Over Knives—The Cookbook. A New

York Times Bestseller Ten Speed Press What if you CAN eat all of your favorite desserts . . . and still be healthy and fit into your skinny jeans? Meet Katie: a girl who eats chocolate every day and sometimes even has cake for breakfast! When Katie's sugar habit went too far in college and left her lacking energy, she knew something needed to change. So she began developing her own naturally sweet recipes and posting them online. Soon, Katie's healthy dessert blog had become an Internet sensation, with over six million monthly visitors. Now, in her first cookbook, Katie shares over 80 never-before-seen recipes, such as Chocolate Obsession Cake, Peanut Butter Pudding Pops, and Ultimate Unbaked Brownies, that use only real ingredients, without any unnecessary fats, sugars, or empty calories. These desserts prove once and for all that health and happiness can go hand-in-hand—you can have your dessert and eat it, too!

Vegan in 15 Rodale

Looking for simple yet delicious desserts and savory sides that everyone can enjoy? Follow the Medical Medium diet but feel limited? Need inspiration for breakfast

or sides? Or are you vegan or gluten-free and craving something sweet? Whether you want to satisfy your sweet tooth, add some new breakfast or side dishes into your rotation, or make elegant desserts for guests, this is the cookbook for you. Every recipe is vegan, gluten-free, and Medical Medium-friendly—and many, in addition, are also oil-free, grain-free, nut-free, naturally sweetened, and/or no-bake. The recipes include: Simple, easy-to-follow instructions Substitutions sections with acceptable ingredient replacements Frequent Tips sections with helpful pointers Gorgeous full-color photos Including over 40 recipes—ranging from Basic Fluffy Pancakes, French Crêpes, and Morning Glory Muffins to Cranberry Orange Bundt Cake, Baked Maple Pecan Donuts, and Strawberry Peach Cobbler—this cookbook has everything you'll need to create mouth-watering dishes for everyone.

Healthier Together Macmillan

Tacos, pizza, wings, pasta, hearty soups, and crave-worthy greens—for some folks looking for a healthier way of eating, these dishes might all seem, well, off the table. Carleigh Bodrug has shown hundreds of

thousands of people that that just isn't true. Like so many of us, Carleigh thought that eating healthy meant preparing the same chicken breast and broccoli dinner every night. Her skin and belly never felt great, but she thought she was eating well--until a family health scare forced her to take a hard look at her diet and start cooking and sharing recipes. Fast forward, and her @plantyou brand continues to grow and grow, reaching +470k followers in just a few short years. Her secret? Easy, accessible recipes that don't require any special ingredients, tools, or know-how; what really makes her recipes stand out are the helpful infographics that accompany them, which made it easy for readers to measure ingredients, determine portion size, and become comfortable enough to personalize recipes to their tastes. Now in her debut cookbook, Carleigh redefines what it means to enjoy a plant-based lifestyle with delicious, everyday recipes that anyone can make and enjoy. With mouthwatering dishes like Bewitchin' Breakfast Cookies, Rainbow Summer Rolls, Irish Stew, and Tahini Chocolate Chip Cookies, this cookbook fits all tastes and budgets. PlantYou is perfect

for beginner cooks, those wishing to experiment with a plant-based lifestyle, and the legions of "flexitarians" who just want to be healthy and enjoy their meals"-
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Sally's Baking Addiction Running Press Adult
Vegan Holiday KitchenSterling Epicure
Gluten-Free Holiday Race Point Publishing
Hearty Plant-Based Indulgences for Every Day of the Week When Melanie McDonald first became a vegan, she was disappointed in the lack of vibrant, flavorful vegan recipes available—so she created her own. Now, she shares all her favorite homey recipes, ensuring that everyone can enjoy tasty plant-based dishes. Pump up your mornings with Black Forest Breakfast Crepes or Rustic Skillet Potato and Greens Hash. Gather around the dinner table with family and friends to enjoy favorites like Soul-Warming Stew and Dumplings, Sticky Sweet-and-Sour Tofu and Rich and Saucy Bolognese. And satisfy all those between-meal cravings with sweets and snacks like Bangin' BBQ Cauliflower Wings and Sky-High Apple Pie. No matter the meal or occasion, Melanie's recipes prove that the vegan versions of

familiar favorites leave you feeling nourished and satisfied.

Orchids & Sweet Tea Clarkson Potter

While most gluten-free baking cookbooks simply replace all-purpose wheat flour, usually with white rice, tapioca and potato flours, this book celebrates the wide array of grains, nuts and seeds that add unique texture and flavor to desserts. Recipes oust hard-to-find gums, such as guar and xanthan, and minimise starches, such as corn, tapioca and potato. Alternative Baker highlights lesser-known flours such as millet, oat, buckwheat, chestnut, sorghum and mesquite. These flours provide recipe with superior texture, flavor and nutritional value to boot. Alternative Baker features fruit-based recipes that range from breakfast breads to pies, tarts, crisps, cobblers, cakes, custards and small treats like cookies and bars. Examples include Cranberry Millet Scones with Vanilla Bean Glaze; Buckwheat, Pear & Walnut Galettes with Salty Honey Caramel; Salty Caramel & Banana Cream Tarts in a Mesquite Crust and Maple Bourbon Peach Cobbler with Brown Butter Biscuits. In addition, the book includes recipes for basics like sauces and accompaniments. Author

Alanna Taylor-Tobin is a classically trained pastry chef who has been developing recipes and techniques for her own gluten sensitivity for more than a decade. Her love of alternative, unrefined flours, sweeteners and organic produce is a product of her upbringing by health-nut hippie parents.

Vegetarian Times Ten Speed Press

A family-friendly collection of simple paleo recipes that emphasize protein and produce, from breakfasts to entrees to treats, from the popular gluten-free blogger of Elana's Pantry. Whether you are looking to eliminate gluten, dairy, grains, or processed foods from your diet, Paleo cooking is the perfect solution for food allergy relief and better all-around health. Naturally based on the foods our Paleolithic ancestors ate for generations, the Paleo diet emphasizes meat and seafood, vegetables, fruit, and nuts. Author and beloved food blogger Elana Amsterdam has been living grain free for over ten years; in *Paleo Cooking from Elana's Pantry*, Amsterdam offers up her streamlined techniques and recipes with minimal ingredients for busy cooks on the run. She transforms simple, classic family

favorites such as pancakes and ice cream with Paleo-friendly ingredients like almond flour and coconut milk. *Paleo Cooking from Elana's Pantry* includes nearly 100 recipes featuring the Paleo mainstays of lean proteins and simple vegetable dishes, plus wholesome sweet treats—all free from grains, gluten, and dairy, and made with natural sweeteners.

The Beginner's Guide to Gluten-Free Vegan Baking Penguin

This is an inspirational guide to baking from the winner of 'The Great British Bake Off 2010'. From the traditional to new twists on old favourites there are recipes to suit all abilities. The book covers cakes, cookies, pastry, desserts, and even ice-creams.

Beyond Celery Juice Vegan Holiday Kitchen Shares recipes for more than one hundred gluten-free baked goods featuring such foods as almond milk, soy butter, coconut oil, and nut creams instead of eggs and dairy products, including children's favorites, desserts, breads, and frostings. *Vegan Casseroles* Fair Winds Press

When it comes to traditional comfort food, most of the key ingredients are off-limits to health-conscious vegans. But giving up

shepherd's pie, eggplant parm, and cheesy rice casserole was not an option for Julie Hasson, who took on the challenge to recreate flavors she loved, but without the cheese, eggs, butter, and cholesterol. The results are a mix of retro flavors, such as Nacho Cheesy Sauce and a lighter Cream of Mushroom Soup, and fresh, veggie-forward dishes like Mediterranean Stuffed Cabbage Rolls and Summer Corn Custard. The recipes come together quickly, focus on healthier substitutions without the trans-fats, and are endorsed by some of the toughest critics, Julie's college-aged children and their visiting friends! With recipes like Zucchini Basil Lasagna and Tamale Pie, you're guaranteed to find a casserole you'll love. You can even make your own casserole creations by pairing any of the super-simple sauces with your favorite veggies and rice or pasta. Of course, desserts are an important cap to any casserole-based meal: satisfy your sweet tooth with dishes like Rustic Bread Pudding. Now: dig in and feel good about it!

Paleo Cooking from Elana's Pantry Penguin

Have yourself a happy vegan holiday!

Nava Atlas brilliantly fills the biggest gap in the repertoire with more than 200 recipes for everything from Thanksgiving, Hanukkah, and Christmas to celebratory brunches, dinners, potlucks, and buffets. Such mouthwatering dishes as Coconut Butternut Squash Soup, Green Chili Corn

Bread, Hearty Vegetable Pot Pie, and Cashew Chocolate Mousse Pie will convince even skeptical eaters that vegan cooking is well worth celebrating. [The Boy Who Bakes](#) Grand Central Life & Style
Live well and feel great - go vegan in 15...

Full of flavour and character, and containing all the nutrients you need for optimum health, Kate Ford's irresistible recipes will inspire you to get the most out of a vegan lifestyle, whether you are an established green eater or simply looking for a way to begin.

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