
Vegan Peppermint Patty Recipe

Chocolate-Covered Katie

Dinner: A Love Story

Pamela Salzman's Quicker Than Quick

One Tin Bakes

The 100 Best Vegan Baking Recipes

My New Roots

Go Dairy Free

Raw. Vegan. Not Gross.

The Accidental Paleo

The Cake Book

The Ultimate Guide to Keto Baking

Every Last Crumb

Oh She Glows for Dinner

Sally's Baking Addiction

Jamie Oliver's Christmas Cookbook

Jane's Patisserie

Seasonal Family Almanac

500 Vegan Recipes
Two Peas & Their Pod Cookbook
Easy Keto Desserts
More Top Secret Recipes
The Kind Earth Cookbook
Healthy Happy Vegan Kitchen
Betty Goes Vegan
Healthy Indian Vegetarian Cooking
The Messy Baker
The Smitten Kitchen Cookbook
Paleo Cooking from Elana's Pantry
The Ultimate Keto Cookbook
Minimalist Baker's Everyday Cooking
Living Vegan For Dummies
BabyCakes
The Prairie Homestead Cookbook
The Silver Palate Cookbook
Casablanca
The Oh She Glows Cookbook
Daily Greens 4-Day Cleanse

Coconuts and Kettlebells
Mayim's Vegan Table

*Vegan
Peppermint
Patty Recipe*

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PAOLA RIVAS

Chocolate-Covered

Katie Harper Collins
ONE TIN, 70 BAKES BBC
Good Food Best Food
Books of 2020 The
Guardian Best Food Books
of 2020 New York Times
Best Cookbooks of 2020
Washington Post Top
Cookbooks for 2020 'A
brilliant idea for a book'
and a 'must-have' Nigella

Lawson 'Edd Kimber's One Tin Bakes is a dazzler of a baking book, using one simple tin to make utterly enviable cakes, gorgeous pies, flavour-loaded buns and bars that'll have you swooping in for seconds. Edd's photography and easy style captures in each recipe a beautiful immediacy and freshness that made me linger on every page without exception.' Dan Leopard Whether you want cookies or cakes, pastries or

desserts, something fruity, chocolatey, spiced or nutty, baking just got a whole lot easier. From Praline Meringue Cake to Matcha Roll Cake, Peanut Butter Brookies to Tahini Babka Buns, all you need is just one standard 9 x 13in baking tin. Varied and versatile, requiring minimal skill and little equipment, Edd Kimber's delicious treats range from simple bakes to slice and serve to impressive but achievable

showstoppers. From the author of *One Tin Bakes* and *Small Batch Bakes*, Edd Kimber shows you how versatile one tin bakes can be. 'A terrifically clever idea - one tin, seventy bakes: From fabulous cakes, cookies and bars to perfect pies and tarts. The recipes are accessible and gorgeous - Edd really knows how to entice - but more importantly, he gives clear instructions for successful bakes. A must-have in your kitchen!' Helen Goh 'This book is a peek inside the mind of

one of my favorite bakers, where creativity with butter and sugar is paired with solid technique and downright fun. Edd shares a true world of possibilities - all within a 9x13 tin. This book is an absolute must-have for every home baker.' Joy Wilson 'I've been a fan of Edd's since he won the bake off, not only because of his recipes but because of his character. There are no gimmicks and his passion and energy are contagious. Most of all, he makes me want to bake his recipes. This book is

accessible yet elegantly photographed and you always feel like he is speaking directly to you, which is special. Of course, being American, I love a sheet cake and the generosity in these recipes makes me want to go to a picnic or a potluck.' Claire Ptak 'Baking requires skill and perfection and Edd's got it' Mary Berry 'Edd Kimber brings baking back into British homes' *Vogue Dinner: A Love Story* St. Martin's Griffin Jill Winger, creator of the award-winning blog *The*

Prairie Homestead, introduces her debut The Prairie Homestead Cookbook, including 100+ delicious, wholesome recipes made with fresh ingredients to bring the flavors and spirit of homestead cooking to any kitchen table. With a foreword by bestselling author Joel Salatin The Pioneer Woman Cooks meets 100 Days of Real Food, on the Wyoming prairie. While Jill produces much of her own food on her Wyoming ranch, you don't have to grow all—or even any—of your own

food to cook and eat like a homesteader. Jill teaches people how to make delicious traditional American comfort food recipes with whole ingredients and shows that you don't have to use obscure items to enjoy this lifestyle. And as a busy mother of three, Jill knows how to make recipes easy and delicious for all ages. "Jill takes you on an insightful and delicious journey of becoming a homesteader. This book is packed with so much easy to follow, practical, hands-on

information about steps you can take towards integrating homesteading into your life. It is packed full of exciting and mouth-watering recipes and heartwarming stories of her unique adventure into homesteading. These recipes are ones I know I will be using regularly in my kitchen." - Eve Kilcher These 109 recipes include her family's favorites, with maple-glazed pork chops, butternut Alfredo pasta, and browned butter skillet corn. Jill also shares 17 bonus recipes for homemade sauces, salt

rubs, sour cream, and the like—staples that many people are surprised to learn you can make yourself. Beyond these recipes, *The Prairie Homestead Cookbook* shares the tools and tips Jill has learned from life on the homestead, like how to churn your own butter, feed a family on a budget, and experience all the fulfilling satisfaction of a DIY lifestyle.

**Pamela Salzman's
Quicker Than Quick**

Clarkson Potter
Dessert lovers, rejoice!

Yes, on a healthy ketogenic diet, you can have your cake and eat it, too. In *Easy Keto Desserts*, bestselling author Carolyn Ketchum shows you how to enjoy the sweet side of keto with a variety of delectable dessert recipes. She brings her considerable expertise in low-carb, grain-free baking to this book and invites you to indulge—healthfully. We live in a sugar-filled world, and temptation is all around us. Birthday parties, holidays, and the

office break room are veritable minefields of sugar and excess carbohydrates. No one wants to feel deprived, and *Easy Keto Desserts* proves that you don't have to. This collection of low-carb, high-fat sweet treats will help you resist the siren call of sugar without sacrificing flavor or texture. Don't be surprised if you find that you don't want to share! *Easy Keto Desserts* includes more than 50 easy-to-make recipes along with full-color photos, detailed

instructions, and helpful tips for spectacular results. Oh, how sweet it is.

One Tin Bakes Clarkson Potter

Get prepared to have your life changed. Every Last Crumb will take you down a revolutionary bread-making road with recipes that look, smell, and taste like their gluten-filled counterparts. These recipes use healthier ingredients, and many of them are accessible to those with dietary restrictions. Dairy-free? Egg-free? Nut-free? Every

Last Crumb has you covered. You will be exposed to coconut flour, almond flour, and chestnut, plantain, and sweet potato flours, which will open your eyes to new ways of making healthy and tasty breads and other baked goods. Experience favorites that you won't find anywhere else, from grain-free croissants and puff pastries to easy-to-prepare sandwich breads, soft pretzels, bagels, rolls, and more. Transform your healthy diet into a magical feel-good

experience with no guilt. You'll find yourself eating Every Last Crumb and then some. Finally, you can experience comfort food the right way! Inside this book you'll find: More than 150 recipes for all types of baked goods, both sweet and savory Lots of egg-free, nut-free, yeast-free, and lower-carb options for those with dietary restrictions Classic, everyday breads like sandwich bread, hamburger buns, and dinner rolls Specialty breads like lavash, naan, arepas, and tortillas

Breakfast treats like bagels, muffins, donuts, scones, waffles, pancakes, and even croissants and danish A variety of burgers and sandwiches, along with condiments to top them Chips, crackers, and pretzels to satisfy every snack craving Desserts for every occasion, from cookies and brownies to decadent cakes An informative overview of grain-free baking ingredients A helpful section of baking tutorials, with tips on measuring ingredients precisely and proofing

dough
The 100 Best Vegan Baking Recipes Knopf 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!

[My New Roots](#) Victory Belt Publishing
NATIONAL BESTSELLER
Angela Liddon, author of
The New York Times

bestselling *Oh She Glows* cookbooks, returns to offer readers nourishing plant-based dinners bursting with layers of flavor. For more than a decade, Angela Liddon has been one of the biggest names in the healthy cooking blogosphere. Famous for her flavourful, creative, and whole foods approach to plant-based cooking, Angela's recipes are beloved by all, whether you are vegan, plant-based curious, or simply looking to add more energizing ingredients to

your meals without sacrificing an ounce of satisfaction. Now, in her third, much-anticipated cookbook, *Oh She Glows for Dinner*, Angela gives readers her foolproof recipes, tips, and tricks for creating super tasty, always nourishing dinners that will have the whole family glowing from the inside out. In *Oh She Glows for Dinner*, Angela shares her Glow Getters meal prep plans, helpful make-ahead tips, and favorite seasonal and holiday menus, as well as recipes for one-pot and

on-the-glow meals that will help streamline your busy week. Storage and reheating instructions remove time-consuming guesswork and a handy new label index helps you look up recipes based on allergies or food preferences such as gluten-free, freezer-friendly, one pot, nut-free, and more. Angela's thorough, easy-to-follow recipes help you feel like she's cooking with you in your kitchen. With irresistible, light meals like Kitchen Sink Sheet Pan Buddha Bowl and

Mediterranean Smashed Chickpea Salad with Tzatziki Aioli and cozy, hearty meals like Portobello Boats with Rosemary-Lentil Crumble and Italian One Pot Buttery Tomato, White Beans, and Farro, dinner can be chock-full of flavour and nutritious at the same time. And don't forget dessert: treats like O Canada! Spiced Maple Cream Torte with Warm Apple Pie Compote and Brain Child Cherry-Lemon Coconut Cream Pops make mealtimes (and snack times) a little extra

sweet while utilizing ingredients you can feel good about. With its inspiring, yet practical approach, Angela's latest collection of feel good recipes will become a dog-eared staple in your kitchen for years to come! [Go Dairy Free](#) Ulysses 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!

Raw. Vegan. Not Gross.
Macmillan

This cookbook isn't just a book of recipes. It is a culinary journey. Written by Lauren Loble, a former sugar addict and pastry chef turned healthy chef and health coach, *The Accidental Paleo* takes a carnivore's

approach to plant based eating. By being mindful of textures, layers of flavor, colors and nutrition in every concoction, the recipes in this book are designed to satisfy every palate, whether they prefer their meals with or without meat. The desserts are refined sugar free (and in most cases, naturally sweetened, like the almond butter banana cheesecake), the appetizers trick the palate with their clever use of cashews and coconut milk to feign a creamy texture (like the warm spinach

and artichoke dip - to die for), and the main meals carefully build upon an array of vegetables and sauces to leave everyone full and satiated (like the butternut squash lasagna). *The Accidental Paleo* is culinary fun for the whole family. A feast for the eyes and the taste buds, get ready to fall in love with plant-based eating like you never imagined you would. *Inside The Accidental Paleo Cookbook*: - 85 easy-to-follow, meat-free, grain-free, hassle-free vegetarian paleo recipes

with a carnivore's approach to plant based eating - Nutrient-dense, colorful dishes that leave you feeling full (even without the meat) - Recipes that the whole family will enjoy - even the littlest of the bunch (Lauren's 2 year old daughter devours the lentil dal and the veggie curry...and basically everything else) - Creative use of nuts and other food pantry staples you never knew could be used to pack in so much flavor and texture (like the cashews in the warm

spinach artichoke dip and the sundried tomatoes in the collard green wraps) - Guilt-free desserts that will have you wondering if they are truly paleo and sugar-free, and that moms can feel good about giving to their little ones because there is no refined sugar (like the chocolate banana pudding or the almond butter banana cashew cheesecake) - Many make-ahead meals that make it easy for the working person or busy parent to be able to heat up dinner in a pinch on a

school night (like the chickpea soup with pesto or the veggie chili) *The Accidental Paleo* Hachette Go Created by the expert hosts of the popular Well-Fed Women Podcast, a step-by-step food and fitness plan for women, that teaches them how to improve their health by changing the quality—not the quantity—of the food they eat. To eat your way to better health, you don't need to limit your calorie intake, or cut out carbs or fat. You don't need to count "points." Better

health doesn't come from limits. It comes from focusing on the quality of food that you eat—not the quantity. Instead of limiting your food intake you should be enriching it, argue Noelle Tarr and Stefani Ruper. The popular hosts of the Well-Fed Women Podcast want you to focus on the good things you eat. They want to make sure you get enough food so that your body has the fuel and nourishment it needs to support a healthy, long, and energetic life. Noelle and Stefani know about

eating for health firsthand. They, too, struggled with confusing and frustrating medical conditions, including infertility, digestive issues, acne, polycystic ovarian syndrome, hypothyroidism, and anemia. They discovered that the secret to improving wellness was actually more food: they ditched the diet books, calorie counters, and scales, and started eating their way to health. In *Coconuts and Kettlebells*, you'll eat at least 2,000 calories a day thanks to a

delicious selection of dishes that are all gluten-free, grain-free, and paleo. Within those 2,000 calories, setting a minimum intakes of protein, fat, and carbohydrates instead of the usual maximums will ensure that your diet is full of nutrients, while also providing flexibility to enjoy what you're eating. Noelle and Stefani identify the Big Four foods—grains, dairy, vegetable oils, and refined sugar—that cause the most health problems among women. While

many diets require you to eliminate these foods entirely, Coconuts and Kettlebells provides an easy-to-follow step-by-step program to test these foods and determine which you need to cut back on—and which you don't—to feel better. To help you discover how your body responds to the Big Four, you'll choose from two simple 4-week meal plans: one for the Butter Lover (people who tend to feel more satisfied eating higher ratios of fats) and one for the Bread Lover

(people who tend to feel more satisfied eating higher ratios of carbs). Each meal plan comes with a weekly shopping list, a guide to kitchen tools and equipment, and instructions on how to batch cook, meal prep, and stock the pantry. In addition, you'll have access to over 75 gluten-free and paleo-friendly flavor-packed recipes (free of the Big Four foods) for every meal of the day, including: Coconut Chai Latte Kale and Bacon Breakfast Skillet Apple Pie Smoothie

Thai Coconut Curry
Shrimp Moroccan Lamb
Meatballs Shrimp and
Cabbage Stir Fry Parsnip
and Carrot Fries Mango
Jalapeno Salsa Chocolate
Cherry Energy Bites
Lemon Raspberry Mini
Cheesecakes To go along
with the meal plans,
Noelle and Stefani also
provide three 4-week
fitness plans tailored to
three experience levels:
beginner, intermediate,
and advanced. All of the
workouts can be done
anywhere—at your home
or on the road—and take
no more than thirty

minutes. A comprehensive whole body program to get and keep you healthy inside and out, *Coconuts and Kettlebells* provides the knowledge and tools you need to heal in a way that is effortless, rewarding, confidence-boosting, and everlasting. *Coconuts and Kettlebells* is illustrated with color photos throughout.

The Cake Book BenBella Books

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 Ultimate Guide to Keto Baking John Wiley & Sons

This cookbook will engage your taste buds with strengthening breakfasts (avocado grapefruit bowls; ginger maple granola), easy weeknight dinners (golden gazpacho; sweet potato curry), crowd-pleasing party food (mango and coconut jicama tacos; spicy mango chile wraps), drinks &

desserts (lavender cheesecake; chile truffles), and many more nutritious, satisfying dishes that are as fun to make as they are healthful

Every Last Crumb Flatiron Books

#1 bestselling Top Secret Recipes series with more than 4 million books sold! Nabisco Oreo Cookies...

J&J Super Pretzels...

Dunkin' Donuts... Little Caesar's Crazy Bread...

These are some of America's greatest food inventions. Now, thanks to intrepid kitchen sleuth

Todd Wilbur, you can make home versions of over 50 more of your favorite foods. All of them are shockingly easy to prepare with ingredients from your local supermarket! Wilbur's fabulous clones leave out the preservatives and include suggestions for making high-cholesterol dishes lower in fat without changing the tastes we all love. Included, too, are the fascinating origins of each product; Todd Wilbur's own amazing kitchen adventures, narrow escapes, and near-

death experiences; and even his learned-it-the-hard-way cooking tips.

Oh She Glows for Dinner
Penguin

BETTY GOES VEGAN is a comprehensive guide to creating delicious meals for today's vegan family. This must-have cookbook features recipes inspired by *The Betty Crocker Cookbook*, as well as hundreds of original, never-before-seen recipes sure to please even meat-eaters. It also offers insight into why Betty Crocker has been an icon in American cooking for so

long-- and why she still represents a certain style of the modern super-woman nearly 100 years after we first met her. With new classics for breakfast, lunch, dinner, and dessert, including omelets, stews, casseroles, and brownies, BETTY GOES VEGAN is the essential handbook every vegan family needs. [Sally's Baking Addiction](#)
Victory Belt Publishing
Popular cooking instructor and author of *Kitchen Matters* shares her easy, healthy recipes and kitchen hacks that make

home cooking a breeze -- without compromising flavor or nutrition. Pamela Salzman, beloved Los Angeles-based cooking instructor and author of *Kitchen Matters*, is back with a collection of quick, delicious meals that don't compromise on flavor or nutrition. In *Quicker Than Quick*, Pamela shares an arsenal of cooking class-tested, family-approved, easy, healthful recipes that will have you covered through breakfast, lunch, and dinner. These inventive sheet pan dinners, stovetop skillet

meals, Instant Pot recipes, and quick versions of time-consuming comfort foods require minimal hands-on time and don't use exotic, hard-to-find ingredients. Equally useful are the techniques and tricks that teach you great ways to hack your meals, without sacrificing quality. With recipes customizable for a range of diets (vegan, vegetarian, gluten-free, dairy-free, grain-free, Paleo, and nut-free), as well as suggestions for how to repurpose almost every recipe in the book and

general ideas for using up leftovers, Quicker Than Quick will make your cooking like a snap -- and your local fast food delivery obsolete. Random House 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
Jamie Oliver's Christmas Cookbook Victory Belt Publishing

Enriched with full-color photographs in honor of its twenty-fifth anniversary, *The Silver Palate Cookbook* is the beloved classic that brings a new passion for food and entertaining into American homes. Its 350 flawlessly seasoned, stand-out dishes make every occasion special, and its recipes, featuring vibrant, pure ingredients, are a pleasure to cook. Brimming with kitchen wisdom, cooking tips, information about domestic and imported ingredients, menus,

quotes, and lore, this timeless book feels as fresh and exciting as the day it was first published. Every reader will fall in love with cooking all over again. [Jane's Patisserie](#) Mitchell Beazley SWEET, SAVORY, DELICIOUS. Think you have to give up baking on a low carb or keto diet? Think again! Grab an apron and your favorite mixing bowl and get ready to dive in as Carolyn Ketchum brings her passion for low-carb baking to life in *The*

Ultimate Guide to Keto Baking. The creator of the popular blog *All Day I Dream About Food* and the author of several beloved cookbooks, Carolyn is famous for her delectable recipes for low-carb baked goods. With this comprehensive cookbook dedicated to ketogenic baking, you too can create mouthwatering baked goods that will satisfy every craving while maintaining your healthy lifestyle. Your family and friends may not even realize that these recipes are keto!

Carolyn Ketchum's mission is to prove to the world that special diets need not be boring or restrictive. When gestational diabetes forced her to begin watching her carb intake, she channeled her passion for baking and cooking into creating low-carb versions of her favorite treats. It's astonishing what you can do with a bag of almond flour, a stick of butter, and a willingness to experiment. The Ultimate Guide to Keto Baking is an astoundingly

comprehensive resource for baking without sugar, wheat flour, or other high-carb ingredients. Carolyn has spent years honing her low-carb baking techniques, and in this book she shares all her secrets. In addition to an extensive review of low-carb baking ingredients and tools, she includes more than 150 thoroughly tested recipes for sweet and savory baked goods, from everyday cookies to special occasion cakes and pies to breads, crackers, and even pizza. Sample Recipes Include: •

Chocolate Mayonnaise Layer Cake • Marble Cheesecake • Dairy-Free Chocolate Chip Skillet Cookie • Key Lime Pie Bars • Maple-Glazed Donuts • Cheddar Garlic Drop Biscuits • Chewy Keto Bagels • Tomato Ricotta Tart • Summer Berry Cobbler No matter what you want to bake, The Ultimate Guide to Keto Baking has you covered with a wide variety of sweet and savory treats. With this comprehensive cookbook, you can create mouthwatering low-carb

goodies that will satisfy every craving while nourishing your body, mind, and soul.

Seasonal Family Almanac

Da Capo Lifelong Books

At long last, Sarah Britton, called the “queen bee of the health blogs” by Bon Appétit, reveals 100 gorgeous, all-new plant-based recipes in her debut cookbook, inspired by her wildly popular blog. Every month, half a million readers—vegetarians, vegans, paleo followers, and gluten-free gourmets alike—flock to Sarah’s

adaptable and accessible recipes that make powerfully healthy ingredients simply irresistible. My New Roots is the ultimate guide to revitalizing one’s health and palate, one delicious recipe at a time: no fad diets or gimmicks here. Whether readers are newcomers to natural foods or are already devotees, they will discover how easy it is to eat healthfully and happily when whole foods and plants are at the center of every plate. *500 Vegan Recipes* Kind

Earth Publishing
The New York Times bestseller from the founder of Oh She Glows
"Angela Liddon knows that great cooks depend on fresh ingredients. You'll crave every recipe in this awesome cookbook!" —Isa Chandra Moskowitz, author of *Isa Does It* "So many things I want to make! This is a book you'll want on the shelf." —Sara Forte, author of *The Sprouted Kitchen* A self-trained chef and food photographer, Angela Liddon has spent years perfecting the art of

plant-based cooking, creating inventive and delicious recipes that have brought her devoted fans from all over the world. After struggling with an eating disorder for a decade, Angela vowed to change her diet — and her life — once and for all. She traded the low-calorie, processed food she'd been living on for whole, nutrient-packed vegetables, fruits, nuts, whole grains, and more. The result? Her energy soared, she healed her relationship with food, and she got her glow

back, both inside and out. Eager to share her realization that the food we put into our bodies has a huge impact on how we look and feel each day, Angela started a blog, ohsheglows.com, which is now an Internet sensation and one of the most popular vegan recipe blogs on the web. This is Angela's long-awaited debut cookbook, with a treasure trove of more than 100 mouthwatering, wholesome recipes — from revamped classics that even meat-eaters will love, to fresh and

inventive dishes — all packed with flavor. The *Oh She Glows Cookbook* also includes many allergy-friendly recipes — with more than 90 gluten-free recipes — and many recipes free of soy, nuts, sugar, and grains, too! Whether you are a vegan, "vegan-curious," or you simply want to eat delicious food that just happens to be healthy, too, this cookbook is a must-have for anyone who longs to eat well, feel great, and simply glow! [Two Peas & Their Pod Cookbook](#) Chronicle Books

115 recipes--wholesome new creations and celebrated favorites from the blog--from the husband and wife team behind Two Peas & Their Pod TWO PEAS & THEIR POD celebrates a family, friends, and community-oriented lifestyle that has huge and growing appeal. Maria the genuine, fun, relaxed mom next door who's got the secret sauce: that special knack for effortlessly creating tantalizing and wholesome (and budget-

friendly) meals with ease. From a Loaded Nacho Bar bash for 200 guests to quick-and-easy healthy weeknight dinners like never-fail favorites like One-Skillet Sausage Pasta or Asian Pork Lettuce Wraps (always followed by a fab dessert!), Maria shares her best lifestyle tips and home cook smarts. An essential resource for parents looking to update their healthy, inexpensive, time-saving, kid friendly

meal roster; aspiring home cooks who want to eat-in delicious food more than they eat out; as well as anyone looking to share their love of food and the giving spirit with their neighbors, TWO PEAS & THEIR POD will help readers bring home that (achievable!) slice of Americana, where families come together to enjoy fresh and nutritious meals and there's always a batch of still-warm cookies waiting on the counter.

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