
Recipe Vegan Pie Crust

BraveTart: Iconic American Desserts
Rose Water and Orange Blossoms
Against All Grain
Gluten-Free & Vegan Pie
The First Mess Cookbook
Sweet Potato Soul
Baked to Perfection
Cozy Vegan Pies and Tarts
The Happy Herbivore Cookbook
The Smitten Kitchen Cookbook
Sally's Baking Addiction
Bake Vegan Stuff, Easy Recipes For Kids (And Adults Too!) Vol. 1
Once Upon a Chef: Weeknight/Weekend
The Vegetarian Epicure
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Eating from the Ground Up
Mississippi Vegan
Alternative Baker
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Let Them Eat Vegan!
The Oh She Glows Cookbook

*Recipe Vegan
Pie Crust*

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BraveTart: Iconic

American Desserts Knopf
The only gluten-free
baking book you'll ever

need, with delicious recipes that work perfectly every time. From proper crusty bread, pillowy soft cinnamon rolls and glorious layered cakes to fudgy brownies, incredibly flaky rough puff pastry and delicate patisserie – everything that once seemed impossible to make gluten-free can now be baked by you. Baked to Perfection begins with a thorough look at the gluten-free baking basics: how different gluten-free flours behave, which store-bought blends work best, and how to mix your own to suit your needs. Covering cakes, brownies, cookies, pastry and bread in turn, Katarina shares the best techniques for the recipes in that chapter, and each recipe is accompanied by expert tips, useful scientific explanations and occasional step-by-step photography to help you achieve gluten-free perfection. Recipes include classic bakes like super-moist chocolate cake, caramel apple pie and chocolate chip cookies, the softest, chewiest bread, including crusty artisan loaves, baguettes, brioche burger buns and soda bread, and mouth-watering showstoppers like toasted

marshmallow brownies, coffee cream puffs and strawberries + cream tart.

Rose Water and Orange Blossoms

Vintage

Get the dough rolling and perfect your pie-making skills to bake beautiful, foolproof versions of the corner bakery classics and French patisserie favorites--plus a host of whimsical, modern pies and tarts of all kinds like sky-high meringue pies, uniquely flavored fruit pies with intricate lattice-woven tops, and lush elegant tarts. The Perfect Pie is the definitive guide to gorgeous pies and tarts. Maybe you want to master homespun pies that celebrate seasonal produce, or get creative with pastry-encased canvases for modern flavor profiles. No matter your pie preference, this collection will inspire you to bake. We've tested our way to the best techniques for building foolproof bakery-quality pies from the crust up: Learn how to create the flakiest pie crust from dough that's a breeze to roll. Become the expert in classics like Sweet Cherry Pie and also wow with pies that show off interesting flavors like Blueberry Earl Grey Pie (tea is infused into the

filling and an adorning glaze) or Browned Butter Butternut Squash Pie with Sage. Make meringues that don't weep, or fruit filling for Deep-Dish Apple Pie that doesn't shrink under the tall-standing top crust. Discover the world of tarts like Chocolate-Hazelnut Raspberry Mousse Tart with looks that deceive its simplicity (we top crispy store-bought puff pastry with a quick mousse), sleek sesame brittle-decorated Chocolate-Tahini Tart, and rustic galettes. When you're ready to up your game, learn to design intricate pie tops (think: braided edges for Pecan Pie; a herringbone lattice pattern for Ginger Plum Pie; creative cutouts for Apricot, Vanilla Bean, and Cardamom Pie; and candied peanut clusters for Peanut Butter and Concord Grape Pie), fashion pies big (slab pies for a crowd) and small (muffin tin pies, jar pies, and pie pops), and use ingredients you never thought to put in pie like husk cherries or rose water.

Against All Grain Race Point Publishing

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

Gluten-Free & Vegan Pie Houghton Mifflin Master the Art of the Perfect Vegan Pie Going vegan doesn't mean giving up flaky pie crusts

and delicious tarts! With this outstanding collection of comforting recipes, it's easy as can be to make delectable plant-based pastries that your family and friends will rave about. Whether you're looking for a classic childhood favorite, a no-bake tart for a hot summer day or a savory galette for a quick yet elegant dinner, Helen Au of *With Helen* has the perfect recipe for you. Traditional favorites such as Blueberry Crumble Pie, Vegan German Chocolate Tart and Pumpkin Caramel Pie are the perfect desserts for any gathering or special occasion. Approachable recipes like Strawberry Matcha Tart, Chinese White Pear and Ginger Pie, Chamomile Grapefruit Tart and Lemony Ricotta Summer Squash Galette feature unique, exciting flavor combinations to please every palate. Packed with beginner-friendly treats and featuring a variety of tested-and-true crust recipes—including gluten-free and refined sugar-free options—this is the only guide you'll ever need to make the perfect vegan pie every time.

[The First Mess Cookbook](#)
Simon and Schuster
An all-purpose vegan

cookbook, with menu suggestions, and many soy-free, gluten-free, and low-fat recipes.

Sweet Potato Soul Da Capo Lifelong Books
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! *Baked to Perfection* Penguin
Travel the world in a tiffin with 55 delicious recipes showcasing the global vegan experience. Italy, Mexico, Thailand, India... Self-taught Indian American chef Priyanka

Naik loves to travel just as much as she loves cooking! So when she set out to write a cookbook, she knew it couldn't be just one cuisine—it had to feature a world of plant-based flavors. Drawing on her heritage and her travels, Chef Priyanka introduces you to a world of mouthwatering vegan dishes in *The Modern Tiffin*. With vegetables as the star of the show, Priyanka takes you to a different part of the world in each chapter, adding her own Indian-inspired twist to each dish. The recipes in the book are made to be put into a tiffin, an Indian-style lunch box, so that each meal can be perfectly packaged to take on your own adventures, near and far. You'll learn recipes like: - Bucatini à la Pumpkin with Pink Peppercorn & Pistachio -Green Chutney Quesadillas -Chili-Maple Skillet Corn Bread -Indian Home Fries with Peanuts - Bondi Blue Tea Cakes - Cardamom Sweet Tea Spritzer -and so many more! Get ready for an international trip from the comfort of your own kitchen: *The Modern Tiffin* will take you on a delicious vegan voyage around the world!
Cozy Vegan Pies and Tarts Ten Speed Press

Celebrate the gorgeous and delicious possibilities of plant-based Southern cuisine. Inspired by the landscape and flavors of his childhood on the Mississippi Gulf Coast, Timothy Pakron found his heart, soul, and calling in cooking the Cajun, Creole, and southern classics of his youth. In his debut cookbook, he shares 125 plant-based recipes, all of which substitute ingredients without sacrificing depth of flavor and reveal the secret tradition of veganism in southern cooking. Finding ways to re-create his experiences growing up in the South--making mud pies and admiring the deep pink azaleas--on the plate, Pakron looks to history and nature as his guides to creating the richest food possible. Filled with as many evocative photographs and stories as easy-to-follow recipes, *Mississippi Vegan* is an ode to the transporting and ethereal beauty of the food and places you love.

[The Happy Herbivore Cookbook](#) BenBella Books
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.

The Smitten Kitchen Cookbook Da Capo Lifelong Books
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.

[Sally's Baking Addiction](#) BenBella Books
DIV Here is your complete guide to homemade vegan pie! First, you'll master your crust, be it flaky, nutty, cookie-based, vegetable-based, or gluten-free. You'll learn to make and roll the dough. Then, you'll craft your filling, finish your pie, decorate it, and make a homemade topping. (Vegan whipped cream, anyone?) Whether you're looking for a filling meal—such as Mushroom-Polenta Pie or Cornish Pasties—or a dessert pie beyond compare—such as Pumpkin Pie or Butterscotch Pudding Pie—Pies and Tarts With Heart has a lovingly crafted pie for you. And with gluten-free and raw options, you'll be sure to find the perfect pie for your family's needs.

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[Bake Vegan Stuff, Easy Recipes For Kids \(And Adults Too!\)](#) Vol. 1
Clarkson Potter
IACP AWARD FINALIST •
The expert baker and bestselling author behind the Magnolia Network

original series *Zoë Bakes* explores her favorite dessert—cakes!—with more than 85 recipes to create flavorful and beautiful layers, loafs, Bundts, and more. “Zoë’s relentless curiosity has made her an artist in the truest sense of the word.”—Joanna Gaines, co-founder of Magnolia

NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT *Cake* is the ultimate symbol of celebration, used to mark birthdays, weddings, or even just a Tuesday night. In *Zoë Bakes Cakes*, bestselling author and expert baker Zoë François demystifies the craft of cakes through more than eighty-five simple and straightforward recipes. Discover treats such as Coconut-Candy Bar Cake, Apple Cake with Honey-Bourbon Glaze, and decadent Chocolate Devil’s Food Cake. With step-by-step photo guides that break down baking fundamentals—like creaming butter and sugar—and Zoë’s expert knowledge to guide you, anyone can make these delightful creations. Featuring everything from Bundt cakes and loaves to a beautifully layered wedding confection, *Zoë* shows you how to celebrate any occasion,

big or small, with delicious homemade cake.

[Once Upon a Chef: Weeknight/Weekend](#) America’s Test Kitchen Eat vegan—for less! Between low-paying jobs, car troubles, student loans, vet bills, and trying to pay down credit card debt, Toni Okamoto spent most of her early adult life living paycheck to paycheck. So when she became a vegan at age 20, she worried: How would she be able to afford that kind of lifestyle change? Then she discovered how to be plant-based on a budget. Through her popular website, Toni has taught hundreds of thousands of people how to eat a plant-strong diet while saving money in the process. With *Plant-Based on a Budget*, going vegan is not only an attainable goal, but the best choice for your health, the planet—and your wallet. Toni’s guidance doesn’t just help you save money—it helps you save time, too. Every recipe in this book can be ready in around 30 minutes or less. Through her imaginative and incredibly customizable recipes, Toni empowers readers to make their own substitutions based on the ingredients they have on

hand, reducing food waste in the process. Inside discover 100 of Toni’s “frugal but delicious” recipes, including: • 5-Ingredient Peanut Butter Bites • Banana Zucchini Pancakes • Sick Day Soup • Lentils and Sweet Potato Bowl • PB Ramen Stir Fry • Tofu Veggie Gravy Bowl • Jackfruit Carnita Tacos • Depression Era Cupcakes • Real Deal Chocolate Chip Cookies With a foreword by Michael Greger, MD, *Plant-Based on a Budget* gives you everything you need to make plant-based eating easy, accessible, and most of all, affordable. Featured in the groundbreaking documentary *What the Health*

The Vegetarian Epicure Macmillan

Being vegan doesn’t have to mean living off kale and quinoa, or spending your money on fancy and expensive ingredients. And it definitely doesn’t have to mean feeling limited for choices of what to eat! What if “vegan food” could mean cheesy nachos and pizza, hearty burritos, gooey spinach and artichoke dip, decadent chocolate cake or even crême brûlée? Well, it can. In *Fuss-Free Vegan*, Sam Turnbull shows you that “vegan”

does not equal unappetizing dishes, complicated steps, ingredients you have never heard of, or even food that tastes healthy. Instead, she gives you drool-worthy yet utterly fuss-free recipes that will bring everyone together at the table, vegans and non-vegans alike, in a chorus of rave reviews. This is the cookbook Sam wishes she had when she went vegan: one that recreates and veganizes the dishes she loved most in her pre-vegan days, like fluffy pancakes and crispy bacon, cheesy jalapeño poppers and pizza pockets, creamy Caesar salad and macaroni and cheese, rich chocolate brownies and holiday-worthy pumpkin pie, to name just a few. (And there's no hummus recipe in sight.) Say goodbye to searching endlessly around for that one special ingredient that you can't even pronounce, or cooking dishes that don't deliver on their promise of yumminess; instead, say hello to ingredients you can pick up at your local grocery store, step-by-step techniques, and Sam's enthusiastic voice cheering you on throughout this fun, approachable cookbook.

With 101 tried-and-tested, one-of-a-kind vegan recipes for every meal, from breakfasts to lunches to dinners, and even snacks, desserts, appetizers and vegan staples, as well as handy menu plans and tips to amp up the recipes and your vegan life, Sam Turnbull and Fuss-Free Vegan are your ultimate guides in the new vegan kitchen.

The Modern Tiffin

Hachette UK

Joy the Baker Cookbook includes everything from "Man Bait" Apple Crisp to Single Lady Pancakes to Peanut Butter Birthday Cake. Joy's philosophy is that everyone loves dessert; most people are just looking for an excuse to eat cake for breakfast. *Eating from the Ground Up* Da Capo Lifelong Books

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!

Mississippi Vegan

BenBella Books, Inc.

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

Alternative Baker Vegan Pie in the Sky

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. **Fuss-Free Vegan** Rux Martin/Houghton Mifflin Harcourt NEW YORK TIMES BESTSELLER • 70 quick-fix weeknight dinners and 30 luscious weekend recipes that make every day taste extra special, no matter how much time you have to spend in the kitchen—from the beloved bestselling author of *Once Upon a Chef*. “Jennifer’s recipes are healthy, approachable, and creative. I literally want to make everything from this cookbook!”—Gina Homolka, author of *The Skinnytaste Cookbook* Jennifer Segal, author of the blog and bestselling cookbook *Once Upon a Chef*, is known for her foolproof, updated spins on everyday classics. Meticulously tested and crafted with an eye toward both flavor and practicality, Jenn’s recipes

hone in on exactly what you feel like making. Here she devotes whole chapters to fan favorites, from *Marvelous Meatballs* to *Chicken Winners*, and *Breakfast for Dinner* to *Family Feasts*. Whether you decide on sticky-sweet *Barbecued Soy* and *Ginger Chicken Thighs*; an enlightened and healthy-ish take on *Turkey, Spinach & Cheese Meatballs*; *Chorizo-Style Burgers*; or *Brownie Pudding* that comes together in under thirty minutes, Jenn has you covered.

[Veganomicon](#) Running Press Adult Presents two hundred whole-foods-based recipes that use fresh, seasonal ingredients and emphasize gluten-free options, natural sweeteners, raw foods, beans, and greens to satisfy even the pickiest eaters.

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