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# Vegan Pecan Pie Recipes

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Rose Water and Orange Blossoms  
Vegan for Everybody  
Mississippi Vegan  
Easy As Vegan Pie  
Joy the Baker Cookbook  
The Everything Gluten-Free & Dairy-Free Cookbook  
Once Upon a Chef: Weeknight/Weekend  
Vegan Ice Cream  
The Ultimate Guide to the Daniel Fast  
Dreena's Kind Kitchen  
Food52 Vegan  
Flying Apron's Gluten-Free & Vegan Baking Book  
Orchids & Sweet Tea  
Go Dairy Free  
The Blender Girl Smoothies  
Chocolate-Covered Katie  
BraveTart: Iconic American Desserts  
Let Them Eat Vegan!  
The Beginner's Guide to Gluten-Free Vegan Baking  
Rawsome Vegan Baking  
Everyday Detox  
Cook's Illustrated Baking Book  
Dada Eats Love to Cook It  
Rebel Recipes  
The Oh She Glows Cookbook  
Ageless Vegan  
Danielle Walker's Against All Grain Celebrations  
Mouthwatering Vegan  
Grandbaby Cakes  
Art of the Pie: A Practical Guide to Homemade Crusts, Fillings, and Life  
The Millennium Cookbook  
Pie for Everyone  
The Smitten Kitchen Cookbook  
Two Peas & Their Pod Cookbook  
Vegan Pie in the Sky  
How It All Vegan!  
Sally's Baking Addiction  
Minimalist Baker's Everyday Cooking  
Sweet Potato Soul

*Vegan Pecan  
Pie Recipes*

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**BETHANY PRESTON**

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Rose Water and Orange

Blossoms Chocolate-Covered Katie  
The owner of one of

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

transitioning to a vegan or gluten-free diet, or simply wanting to indulge a sweet tooth using healthier ingredients.

### **Vegan for Everybody**

Ten Speed Press  
300 gluten- and dairy-free recipes from popular food blogger Audrey Roberts to reset your eating habits to live a healthier life.

Millions of people now suffer from celiac disease and food sensitivity. But switching to a diet without gluten or dairy not only benefits those with gluten sensitivity or lactose intolerance, but benefits anyone who needs more energy, wants to lose weight, or simply craves a much healthier lifestyle. And now cooking without them is simple! You no longer need to give up the foods you love because with easy substitutions, some creative cooking, and the recipes in this book, you will still enjoy all your favorite foods. The *Everything Gluten-Free & Dairy-Free Cookbook* includes 300 gluten- and dairy-free recipes that your whole family will enjoy—from eggs benedict casserole to coconut cream pie. These easy and delicious recipes make it painless to start living a healthier life and feel better. Audrey Roberts, founder

of the popular food blog *Mama Knows Gluten Free*, teaches you how to make the most satisfying recipes from breakfast to dinner and snacks in between meals. The *Everything Gluten-Free & Dairy-Free Cookbook* makes it easy to meet your family's dietary needs while keeping them happy and healthy.

### **Mississippi Vegan**

Grand Central Publishing  
NEW YORK TIMES BEST SELLER • Celebrated food blogger and best-selling cookbook author Deb Perelman knows just the thing for a Tuesday night, or your most special occasion—from salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe. "Innovative, creative, and effortlessly funny." —Cooking Light  
Deb Perelman loves to cook. She isn't a chef or a restaurant owner—she's never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the

perfect birthday cake on Google? You'll get more than three million results. Where do you start? What if you pick a recipe that's downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, Smitten Kitchen, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, *The Smitten Kitchen Cookbook* is all about approachable, uncompromised home cooking. Here you'll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you'll bookmark and use so often they become your own, recipes you'll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need

for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion. Look for Deb Perelman's latest cookbook, *Smitten Kitchen Keepers! Easy As Vegan Pie Da Capo* Lifelong Books. 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.

*Joy the Baker Cookbook*  
Penguin

A beautiful collection of vegan smoothies from powerhouse blogger The Blender Girl, featuring photographs, flavor boosters, and nutritional add-ons for every recipe. The Blender Girl takes smoothies to the next level in this comprehensive guide, helping you blast your way to good health and blended bliss. These 100 creative and delicious recipes are designed to fit your every need, whether you want to detox, lose a few pounds, get energized, or guard against seasonal colds. Each smoothie has three optional boosters (like chia seeds, ginger, coconut oil, or wheat grass) that allow you to ramp up flavor, nutrient value, or both. Featuring gorgeous photography throughout, a smoothie pantry that demystifies unusual ingredients, icons to identify smoothies that fit your particular dietary needs, and strategies for achieving smoothie success, this accessible

handbook makes it fun and easy to find your perfect blend.

*The Everything Gluten-Free & Dairy-Free*

*Cookbook* Zondervan

This revised edition of *Vice Cream* features more than 90 delicious ice cream recipes using all-vegan ingredients like nuts, dates, coconut milk, maple syrup, and fruit, plus recipes for raw vegan ice creams and sauces. Whether you're vegan, lactose intolerant, or following a dairy-free diet, you don't have to miss out on one of the world's favorite desserts.

Although ice cream substitutes are available, none of them achieves the richness of the real thing or offers the breadth of delicious flavors—until now. *Vegan Ice Cream* offers decadent frozen alternatives that don't rely on milk, cream, or refined white sugar. Instead, these luscious recipes use nut milks, fresh fruit, and natural sweeteners to create simple and inventive ice cream flavors, from old favorites like Chocolate Chip and Strawberry to exotic creations such as Pecan Pie, Pomegranate, Kiwi Mandarin, Piña Colada, Chai, Peanut Butter Chocolate Chip, Gingersnap, and many

more. This fully revised edition now features more than 90 recipes, including raw vegan ice creams and sauces, and full-color photography throughout. From the very first taste, you'll be astonished at just how tasty and rich vegan ice cream can be. So make room in your freezer, and never miss out on the joys of ice cream again.

*Once Upon a Chef: Weeknight/Weekend*  
Penguin

One of 2016's BEST COOKBOOKS\*, THE Pie-Baking Bible\*\*, an INSTANT CLASSIC\*\*\*, with raves from NPR, Oprah.com, USA Today, Bon Appetit, Cosmopolitan, Outlander Kitchen, and more "A new baking bible." (\*Wall Street Journal) "If there's such a thing as a pie guru, it's Kate McDermott." (\*Sunset Magazine) "The next best thing to taking one of her classes." (\*The Washington Post) "Gorgeous...a dream of a cookbook." (\*Eat Your Books) "Heartwarming and funny...an instructive debut." (\*Library Journal) "Utterly exquisite, will steal your heart. RUN, don't walk, to order your copy. (\*\*The Blender Girl) "Not just on crusts and fillings but life itself. A keeper." (\*\*\*)Atlanta

Journal-Constitution)

"Whether you're a seasoned pie hand or a beginner with more enthusiasm than skill, Kate's got you covered." (Dorie Greenspan) "One of the best books written on the topic." (Publishers Weekly) Kate McDermott, who learned to make pie from her Iowa grandmother, has taught the time-honored craft of pie-making to thousands of people. Here she shares her secrets to great crusts (including gluten-free options), fabulous fillings, and to living a good life. This is the only PIE cookbook you need.

**Vegan Ice Cream** W. W.

Norton & Company

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

*The Ultimate Guide to the Daniel Fast* Harmony Author Hannah Kaminsky writes, "It's time to end the stereotype that merely making crust can bring a newcomer to their knees, placing pies on an unattainable pedestal that scares away those who simply hunger for a slice of comfort. Bring pie back to the table where it belongs, accessible to anyone with the desire to throw down a bit of flour and watch it transform by way of some ancient alchemy into something delicious in the oven." Featuring more than one hundred simple but scrumptious recipes, *Easy*

as *Vegan Pie* offers alternatives to America's favorite dessert, normally heavily laden with butter, eggs, and other animal products. The recipes in this book take some unexpected twists, offering vegan bakers a whole new pie experience. The gorgeous photography will lure bakers to try chocolate chipotle sweet potato pie, skinny mint tart, caramel macadamia crumb pie, and pomegranate pecan pie. Savory treats are well-represented as well, with Thanksgiving quiche, primavera pot pies, and wasabi pea pie, among others. Kaminsky offers an unprecedented treat for vegan bakers, providing a unique and inspiring mix of culinary adventure and down-home comfort food.

*Dreena's Kind Kitchen* Rodale Books Baking demystified with 450 foolproof recipes from *Cook's Illustrated*, America's most trusted food magazine. The *Cook's Illustrated Baking Book* has it all—definitive recipes for all your favorite cookies, cakes, pies, tarts, breads, pizza, and more, along with kitchen-tested techniques that will transform your baking. Recipes range from easy (drop cookies

and no-knead bread) to more ambitious (authentic croissants and dacquoise) and the trademark test kitchen expertise shines through each one.

Discover why spreading the dough and then sprinkling the berries leads to better Blueberry Scones, why cubed versus shredded extra-sharp cheddar cheese makes all the difference in our irresistible Cheese Bread, how we found three ways to squeeze more lemon flavor into our Lemon Bundt Cake, and how to keep the best Buttermilk Waffles your family will ever taste warm and crispy. An illustrated Baking Basics chapter at the front of the book provides information on key ingredients and equipment and lays the groundwork for a lifetime of baking success. A shopping guide at the back recommends our favorite brands. The recipes in this book represent all the wisdom of the bakers that came before us as well as all we've learned through literally thousands of trial-and-error sessions in our kitchens.

Food52 Vegan The Countryman 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.

**Flying Apron's Gluten-Free & Vegan Baking Book** Race Point

Publishing

Show Stopping Gluten-Free and Vegan Baked Goods for Every Craving Gina Fontana, founder of the Healthy Little Vittles blog, has cracked the code to baking without dairy, eggs and gluten. In this game-changing guide she shares 60 foolproof recipes plus essential tips and tricks for avoiding common gluten-free vegan baking mishaps. Finally, you can satisfy any sweet craving, regardless of dietary restrictions! Now, it's easy to create comforting classics you may have thought impossible to make plant-based and gluten-free, including fudgy brownies, creamy cheesecake and crème



brûlée with a perfectly caramelized top. Chapters are organized by techniques like egg swaps, dairy and butter alternatives, batter consistency and natural sweeteners, so you'll learn to problem-solve while building your baking repertoire. From Perfectly Spiced Carrot Cake and Bourbon Peach Ice Cream to Edible Chocolate Chip Cookie Dough and Apricot Pie Pops, the simple yet delicious options are endless. Packed with invaluable information and 60 gorgeous full-color photo-graphs, this is the must-have handbook for anyone interested in crafting exceptional sweets that just happen to be gluten-free and vegan.

#### **Orchids & Sweet Tea**

Grand Central Life & Style  
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.

#### **Go Dairy Free** Da Capo Lifelong Books

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.

### **The Blender Girl**

**Smoothies** BenBella

Books

Chocolate-Covered

KatieGrand Central Life & Style

### **Chocolate-Covered**

**Katie** Victory Belt

Publishing

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  
[BraveTart: Iconic American Desserts](#) Ten Speed Press  
 NEW YORK TIMES BESTSELLER • 125 recipes for grain-free, dairy-free, and gluten-free comfort food dishes for holidays and special occasions  
 NAMED ONE OF THE FIVE BEST GLUTEN-FREE COOKBOOKS OF ALL TIME BY MINDBODYGREEN  
 When people adopt a new diet for health or personal reasons, they worry most about the parties, holidays, and events with strong food traditions, fearing their fond memories will be lost along with the newly eliminated food groups. After suffering for years with a debilitating autoimmune disease and missing many of these special occasions herself,

Danielle Walker has revived the joy that cooking for holidays can bring in *Danielle Walker's Against All Grain Celebrations*, a collection of recipes and menus for twelve special occasions throughout the year. Featuring a variety of birthday cakes, finger foods to serve at a baby or bridal shower, and recreations of backyard barbecue standards like peach cobbler and corn bread, Danielle includes all of the classics. There's a full Thanksgiving spread—complete with turkey and stuffing, creamy green bean casserole, and pies—and menus for Christmas dinner; a New Year's Eve cocktail party and Easter brunch are covered, along with suggestions for beverages and cocktails and the all-important desserts. Recipes can be mixed and matched among the various occasions, and many of the dishes are simple enough for everyday cooking. Stunning full-color photographs of every dish make browsing the pages as delightful as cooking the recipes, and beautiful party images provide approachable and creative entertaining ideas. Making recipes using unfamiliar



ingredients can cause anxiety, and while trying a new menu on a regular weeknight leaves some room for error, the meal simply cannot fail when you have a table full of guests celebrating a special occasion. Danielle has transformed her most cherished family traditions into trustworthy recipes you can feel confident serving, whether you're hosting a special guest with food allergies, or cooking for a crowd of regular grain-eaters.

### **Let Them Eat Vegan!**

Skyhorse

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.

### **The Beginner's Guide to Gluten-Free Vegan Baking**

Running Press

Adult

Gathers recipes for appetizers, soups, pasta, main dishes, and desserts  
*Rawsome Vegan Baking*

Clarkson Potter

Harness the healing power of plant-based foods for vibrant health and longevity Vegan lifestyle expert Tracye McQuirter teams up with her mother Mary to share their secrets for maintaining radiant health for more than 30 years (hint: it's all in the greens), and 100 of their favorite plant-based recipes that have kept them looking and feeling ageless. They break down the basics of nutrition, how to build a vegan pantry, and how to make sure you're getting the best nutrients to promote longevity and prevent

chronic disease. They also provide a 14-step guide with practical, easy-to-follow advice on how to transition to vegan foods, jumpstart your healthy eating habits, and how to up your game if you're already a vegan. Their 100 fresh, simple, and flavorful recipes are based on everyday whole food ingredients, including Maple French Toast with Strawberries, Thai Coconut Curry Soup, Cajun Quinoa with Okra and Tomato, Vegetable Pot Pie, Citrusy Dandelion Greens Salad, and Perfect Pecan Pie. Illustrated with beautiful, full-color photographs, *Ageless Vegan* helps you kiss diet-related disease and fatigue goodbye and gives you the information, inspiration, and affirmation you need to live a long, glowing, and healthy life you love.

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