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Vegan Smash Cake Recipe

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KRUEGER DOUGLAS

Bake with Shivesh Clarkson Potter

While applying the invaluable principles of gluten-free and Paleo lifestyles, Lexi's Clean Kitchen: 150 Delicious Paleo-Friendly Recipes to Nourish Your Life takes a practical approach to clean eating that won't deprive you of your favorite foods. This cookbook transcends dietary labels—it is for everyone who loves preparing delectable meals that satisfy every palate and craving. Lexi's Clean Kitchen is a complete guide to putting together delicious meals from nutrient-dense whole foods. It's packed with more than 150 nourishing recipes, full-color photos, shopping lists, how-to guides, and simple tips for customizing your clean lifestyle, making each step of the way approachable and, above all, enjoyable! Lexi delivers healthy meals packed with flavor, like Thai Meatballs, Classic Chili, One-Pan Arroz con Pollo, Maple-Glazed Salmon, and Sriracha Lime Chopped Chicken Salad, with healthier options of your favorite indulgent foods, like French Toast Sticks, Perfect Waffles, Birthday Cake, Easy Sandwich Bread, and more.

The Food Babe Way Hachette UK

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 re-creations 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.

The Sprouted Kitchen Victory Belt Publishing

From the powerhouse blogger behind Detoxinistadotcom, here are 100 quick, affordable, and delicious whole-food recipes that make it easy for you and your family to follow a healthy lifestyle. In No Excuses Detox, Megan Gilmore presents a collection of satisfying, family-friendly recipes developed

with speed, convenience, and optimum digestion in mind. Because enjoying what you eat on a daily basis is crucial to maintaining health goals, these recipes for comfort food favorites—from Freezer Oat Waffles, Butternut Mac n' Cheese, Quinoa Pizza, Loaded Nacho Dip, and Avocado Caesar Salad to Frosty Chocolate Shakes, No-Bake Brownie Bites, and Carrot Cake Cupcakes—taste just as good as their traditional counterparts, but are healthier versions packed with nutrients. Megan Gilmore sharply identifies many of the reasons people fail to stick to a healthy diet—too busy, budget conscious, cooking for picky eaters, concerns about taste or fullness, and more—addressing them head on and offering simple solutions. This beautifully packaged and artfully photographed book gives readers no excuse to not eat well year-round.

Kale & Caramel Simon and Schuster

An accessible guide for vegan, vegetarian, or veg-curious parents from the dietitian duo behind online community Plant-Based Juniors®—includes a bonus chapter on feeding infants up to six months! More of us are turning to plant-focused diets for our health and the health of the environment. But there haven't been reliable, evidence-based resources out there for a new generation of compassionate, conscientious parents—until now. The Plant-Based Baby and Toddler is your go-to resource, offering easy-to-digest nutritional facts and guidelines that aren't available elsewhere, with a special focus on the most important period of a child's life when it comes to developing good eating habits: infancy and toddlerhood. Whitney and Alex discuss: • the PB3 plate: a visual guide to structuring meals that are nutritionally balanced—1/3 fruits and vegetables; 1/3 legumes, nuts and seeds; and 1/3 grains and starches—and easy to adapt for the entire family • how to meet needs for critical nutrients such as iron • a primer on both traditional purees and the baby-led weaning/feeding approach • strategies for dealing with challenges such as picky eaters • sorting fact from fiction when it comes to nondairy milks and other substitutes • 50+ plant-based recipes created specifically for stages from first bites to age three As dietitians and moms, Whitney and Alex pored over nutrition journals and called on the experts to learn how to provide their babies with the best diet possible. They found that plant-based diets are associated with a reduced risk of obesity, decreased cholesterol levels, and increased fruit and vegetable intake; in short, not only are they safe for kids, they're pretty freaking awesome.

The Vegucated Family Table Ten Speed Press

Turn a cake mix into a cake masterpiece! Discover 175 decadent and quick modern recipes with from-scratch flavor from the bestselling author of The Cake Mix Doctor. Anne Byrn is known for her cake mix magic, and A New Take on Cake makes baking from a boxed mix as inspiring as it is easy—everything from vegan tortes to gluten-free cakes, doughnuts to cake pops, and whoopie pies to a wedding cake. All for snacking, celebrating, and everything in between! With 50 modernized classics and 125 brand-new recipes, no one will believe your Ice Cream Cone Cake, Vegan Chocolate Cake with Creamy Nutella Frosting, or Blood Orange Loaf with Campari Glaze were made from boxed mixes. Whether you are following a gluten-free, sugar-free, or plant-based diet, or are just a fan of a good old-fashioned yellow layer cake with chocolate fudge icing, you'll find your calling—and won't have to spend all day making it.

A New Take on Cake Ten Speed Press

More Vegan. More Vengeance. More Fizzle. Ten years ago a young Brooklyn chef was making a name for herself by dishing up amazing vegan meals—no fuss, no b.s., just easy, cheap, delicious food. Several books later, the punk rock priestess of all things tasty and animal-free returns to her roots—and we're not just talking tubers. The book that started it all is back, with new recipes, ways to make those awesome favorites even awesome-r, more in-the-kitchen tips with Fizzle—and full-color photos of those amazing dishes throughout.

Zoë Bakes Cakes Grand Central Publishing

Pre-order Ella Mills' new book, How to Go Plant-Based: A Definitive Guide for You and Your Family - out in August! THE PERFECT GIFT FOR THE FOODIE IN YOUR LIFE! The Sunday Times number one bestselling cookbook and the fastest selling vegan cookbook of all time. 'She has become the biggest thing in healthy eating' - The Times 100 all-new plant-based recipes - by bestselling author Deliciously Ella. Ella's latest book features the most popular, tried and tested recipes from her supper clubs, pop-ups and deli to show how delicious and abundant plant-based cooking can be. The simple vegan recipes cover everything from colourful salads to veggie burgers and falafel, creamy dips and sides, hearty one-pot curries and stews, speedy breakfasts, weekend brunches, muffins, cakes and brownies. They're the recipes that Ella's thousands of customers have been asking for since the deli first launched in 2015, and each recipe has a beautiful photograph to show you how it should look. In addition to over 100 brand new plant-based recipes, for the first time we are treated to a personal insight into Ella's journey - how she grew her blog, which she began writing to help get herself well while suffering from illness, into a wellbeing brand - and all that she has learnt along the way, as well as what drives the Deliciously Ella philosophy and her team's passion for creating delicious healthy food. With diary excerpts that document the incredible journey that Deliciously Ella has taken and over 100 tried-and-tested irresistible recipes for every day, using simple, nourishing ingredients, this vegan bible will be a must-have for fans and food-lovers alike, it's also perfect for anyone looking to experiment with vegan cooking for the first time.

My New Roots The Countryman Press

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.

Vegan Chocolate 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.

Vegan Desserts Penguin

In this timely, unique cookbook, America's Test Kitchen tackles the monumental challenge of creating foolproof, great-tasting baked goods that contain less sugar and rely only on natural alternatives to white sugar. White sugar is one of the most widely demonized health threats out there, even more than fat, and consumers are increasingly interested in decreasing the amount of sugar they use and also in using less-processed natural sweeteners. But decreasing or changing the sugar in a recipe can have disastrous results: Baked goods turn out dry, dense, and downright inedible. We address these issues head-on with 120 foolproof, great-tasting recipes for cookies, cakes, pies and more that reduce the overall sugar content by at least 30% and rely solely on more natural alternatives to white sugar.

The Vegan 8 Ten Speed Press

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.

Dessert For Two: Small Batch Cookies, Brownies, Pies, and Cakes Allen & Unwin

Raise happy and healthy plant-powered children with more than 125 family favorite recipes by Vegucated film creator Marisa Miller Wolfson, plant-based chef Laura Delhauer, and parents in the vegan community. "The Vegucated Family Table comes at a perfect time, when it's never been more urgent for people to live more in line with their own values."—Senator Cory Booker For both vegans and the veg-curious, The Vegucated Family Table answers the question every caregiver ponders on a daily basis: "What should I feed my child?" But this book goes a step further, showing parents how to navigate the early years of childhood as a vegan, giving not only recipes and nutritional advice but also tips for holidays, packed lunches, play dates, and more. Unlike other family-oriented vegan cookbooks, The Vegucated Family Table is the first to focus on raising vegans "from scratch," from five months through elementary school. A Q&A section focuses on nutrition, with advice by renowned pediatric plant-based expert Reed Mangels. With more than 125 rigorously tested recipes for beloved dishes like Baby Mac-o-Lantern and Cheeze, Chickpea Sweet Potato Croquettes, PBJ Smoothie Bowl, Tempeh Tacos, Baby's First Birthday Smash Cake, and more, this book will become the go-to reference for parents raising vegan children.

Danielle Walker's Against All Grain Celebrations Book Publishing Company

Jamie Oliver—one of the bestselling cookbook authors of all time—is back with a bang. Focusing on incredible combinations of just five ingredients, he's created 130 brand-new recipes that you can cook up at home, any day of the week. From salads, pasta, chicken, and fish to exciting ways with vegetables, rice and noodles, beef, pork, and lamb, plus a bonus chapter of sweet treats, Jamie's got all the bases covered. This is about maximum flavor with minimum fuss, lots of nutritious options, and loads of epic inspiration. This edition has been adapted for US market.

Naturally Sweet Appetite by Random House

Welcome to food freedom: 100+ recipes that prove you can make healthy choices without sacrificing the meals, snacks, and sweets you love—with plenty of gluten-free, Paleo, and plant-based options. Rachel Mansfield's vibrant debut cookbook proves that living a healthy lifestyle doesn't mean adhering to restrictive diets or giving up all the foods you crave. Using better-for-you ingredients, such as grain-free flours, collagen peptides, and coconut sugar, you can indulge while still maintaining a balanced approach to eating. Rachel's recipes focus on creative, flavor-forward takes on favorite, comfort food dishes—think Almond Butter Pad Thai, Sweet Potato Nachos with Cashew Cheese, Homemade Pastry Tarts with Berry Chia Jam, and Epic Quinoa Burrito Bowls. Though Rachel personally doesn't prescribe to a single diet or label, many recipes are Paleo-friendly, dairy-free, and gluten-free, and none include any refined sugar. This highly approachable book is organized to reflect the rhythms of real life: grab-and-go breakfasts, meat and vegetables perfect to mix and match for meal prep, easy solo dinners, potluck-friendly spreads, shareable snacks, and, of course, sweets—lots of 'em because as Rachel says, "You can have your gluten-free cake and eat it too!" Perfect for those who are new to cooking or learning how to incorporate healthy ingredients into their everyday lives, Just the Good Stuff includes an entire chapter on food prep (both a money and time saver!), lots of confidence-building tips, and inspirational advice. Praise for Just the Good Stuff "In Just the Good Stuff, Rachel creates recipes that are gluten-free, dairy-free, and deliciously vibrant. Her Crunchy Tahini Chocolate Grain-Free Granola and Paleo Everything Bagel Bread are just two of the many recipes you'll crave over and over again. Plus, having a guide to prepping food for the week, this book has you covered for all aspects of eating."—Frank Lipman, MD, bestselling author of The New Health Rules and How to Be Well "Rachel's recipes are modern, approachable, and simple enough that anyone can make them! Just the Good Stuff is a new staple on my bookshelf!"—Gina Homolka, New York Times bestselling cookbook author and founder of Skinnytaste

Orchids & Sweet Tea Flatiron Books

Featuring more than one hundred simple but scrumptious recipes, Vegan Desserts offers alternatives to treats that are normally heavily laden with butter, eggs, and other animal products. With a new recipe for each season, Kaminsky keeps the emphasis on fresh fruits, vegetables, and herbs, offering desserts that are truly inspired and yet simple enough for anyone to make. Kaminsky insists that fresh, local produce—at the peak of

ripeness—offers incomparable flavors that cannot be replicated with any amount of sugar, salt, or any baking extracts. As a result, her creative recipes will appeal to health-conscious bakers (all recipes are low in cholesterol and many feature natural sweeteners and whole grains), though even the sweetest sweet tooth among us will be more than satisfied by these tantalizing treats. From luscious lemon mousse and roasted apricot ice cream to black velvet cupcakes and almond chocolate blossoms, readers will find exciting new desserts as well as 100 percent-vegan versions of old favorites. Clear, precise directions guide readers through every step, and a mouthwatering photo accompanies each recipe. Golden saffron pound cake, no-bake pumpkin crême brûlée, black pearl truffles, chai poached pears, apricot frangipane tart—this cookbook has something for every dessert lover. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

The Plant-Based Baby and Toddler Yellow Kite

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.

Red Velvet and Chocolate Heartache Simon and Schuster

Born out of the popular blog Kale & Caramel, this sumptuously photographed and beautifully written cookbook presents eighty recipes for delicious vegan and vegetarian dishes featuring herbs and flowers, as well as luxurious do-it-yourself beauty products. Plant-whisperer, writer, and photographer Lily Diamond believes that herbs and flowers have the power to nourish inside and out. "Lily's deep connection to nature is beautifully woven throughout this personal collection of recipes," says award-winning vegetarian chef Amy Chaplin. Each chapter celebrates an aromatic herb or flower, including basil, cilantro, fennel, mint, oregano, rosemary, sage, thyme, lavender, jasmine, rose, and orange blossom. Mollie Katzen, author of the beloved Moosewood Cookbook, calls the book "a gift, articulated through a poetic voice, original and bold." The recipes tell a coming-of-age story through Lily's kinship with plants, from a sun-drenched Maui childhood to healing from heartbreak and her mother's death. With bright flavors,

gorgeous scents, evocative stories, and more than one hundred photographs, Kale & Caramel creates a lush garden of experience open to harvest year round.

No Excuses Detox America's Test Kitchen

Eliminate toxins from your diet and transform the way you feel in just 21 days with this national bestseller full of shopping lists, meal plans, and mouth-watering recipes. Did you know that your fast food fries contain a chemical used in Silly Putty? Or that a juicy peach sprayed heavily with pesticides could be triggering your body to store fat? When we go to the supermarket, we trust that all our groceries are safe to eat. But much of what we're putting into our bodies is either tainted with chemicals or processed in a way that makes us gain weight, feel sick, and age before our time. Luckily, Vani Hari -- aka the Food Babe -- has got your back. A food activist who has courageously put the heat on big food companies to disclose ingredients and remove toxic additives from their products, Hari has made it her life's mission to educate the world about how to live a clean, organic, healthy lifestyle in an overprocessed, contaminated-food world, and how to look and feel fabulous while doing it. In *The Food Babe Way*, Hari invites you to follow an easy and accessible plan that will transform the way you feel in three weeks. Learn how to: Remove unnatural chemicals from your diet Rid your body of toxins Lose weight without counting calories Restore your natural glow Including anecdotes of her own transformation along with easy-to-follow shopping lists, meal plans, and tantalizing recipes, *The Food Babe Way* will empower you to change your food, change your body, and change the world.

Two Peas & Their Pod Cookbook Ten Speed Press

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!

Fast Easy Cheap Vegan Victory Belt Publishing

The Vegucated Family Table Ten Speed Press

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