

# What Is Vegan Bread

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 Vegan Pizza  
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*What Is Vegan Bread*

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## HODGES GOOD

*The "I Love My Instant Pot®" Vegan Recipe Book* The Happy Herbivore Cookbook  
 Want tasty vegan, vegetarian, eggless, or dairy-free bakes? This book is packed with vegan baking recipes that are quick, simple, and delicious. Packed with savory and sweet ideas for vegan desserts, breads, and even mains such as dairy-free pizza and eggless quiche, every recipe uses straightforward techniques and easy-to-source ingredients, and has a beautiful photograph to tempt your taste-buds. Authors Jérôme Eckmeier and Daniela Lais are longtime vegans with a passion for cooking, teaching you to bake irresistibly good treats such as gooey vegan brownies, light and fluffy vegan pancakes and eggless cakes, or a smooth and creamy vegan "cheesecake." Use their clever tips to avoid disappointing, dry, or unrisen results, and follow their instructions to make your own everyday vegan substitutions for mainstream baking ingredients such as cream cheese and buttermilk. With Jérôme and Daniela's reassuring guidance, even beginning bakers will triumph in the kitchen. So whether you're thinking about going vegan, are a longtime vegan or vegetarian, are egg- or dairy-free because of food allergies, or are simply looking for healthier alternatives to your favorite treats—look no further than *Easy Vegan Baking*.

### The Vegan 8 Penguin

Entertaining friends and family can be a challenge when you're vegan and gluten-free. It can be even trickier when you're not, but a family member or close friend is. So what do you do when you want to prepare a gluten-free and vegan holiday dinner for eight? Turn to *Gluten-Free and Vegan Holidays* for help! Jennifer Katzinger, author of the popular *Flying Apron's Gluten-Free & Vegan Baking Book* makes celebrating the holidays simple and stylish with seventy delicious, satisfying recipes for our most cherished holidays. Here you'll find both sweet and savory gluten-free and vegan menus for Thanksgiving and Christmas feasts, for a romantic Valentine's Day dinner for two, for springtime Easter and Passover celebrations, a 4th of July picnic, and many more. Whether you're gluten-free and vegan or not, you'll please the ones you love with these simple yet sophisticated and pleasing menus.

### 500 Vegan Recipes Fair Winds Press

The blogger behind the Savor award-winning blog *The First Mess* shares her eagerly anticipated debut cookbook, featuring more than 125 beautifully prepared seasonal whole-food recipes. Home cooks head to *The First Mess* for Laura Wright's simple-to-prepare seasonal vegan recipes but stay for her beautiful photographs and enchanting storytelling. In her debut cookbook, Wright

presents a visually stunning collection of heirloom-quality recipes highlighting the beauty of the seasons. Her 125 produce-forward recipes showcase the best each season has to offer and, as a whole, demonstrate that plant-based wellness is both accessible and delicious. Wright grew up working at her family's local food market and vegetable patch in southern Ontario, where fully stocked root cellars in the winter and armfuls of fresh produce in the spring and summer were the norm. After attending culinary school and working for one of Canada's original local food chefs, she launched *The First Mess* at the urging of her friends in order to share the delicious, no-fuss, healthy, seasonal meals she grew up eating, and she quickly attracted a large, international following. *The First Mess Cookbook* is filled with more of the exquisitely prepared whole-food recipes and Wright's signature transporting, magical photography. With recipes for every meal of the day, such as Fluffy Whole Grain Pancakes, Romanesco Confetti Salad with Meyer Lemon Dressing, Roasted Eggplant and Olive Bolognese, and desserts such as Earl Grey and Vanilla Bean Tiramisu, *The First Mess Cookbook* is a must-have for any home cook looking to prepare nourishing plant-based meals with the best the seasons have to offer.

### BabyCakes The Experiment

"Appealing, fun, and doable recipes for the vegan pizzaiolo at home" with a guide to ingredients and equipment included (Diane Morgan, author of *Roots: The Definitive Compendium*). Love a warm, crisp, chewy thin-crust pizza with creamy, melty cheese? Just because you're vegan doesn't mean that you can't bake amazing pizzas right in your own oven. Julie Hasson offers 50 deliciously innovative recipes and simple techniques that will have you making artisan-style, thin-crust vegan pizzas right in your own kitchen. *Vegan Pizza* is filled with 50 modern recipes from easy-to-make pizza dough (including spelt, whole wheat, and gluten-free crusts), creamy dairy-free cheese sauces, vibrant-flavored pestos and spreads, and meatless and wheat-less burger crumbles. Also included are inventive toppings and pizzas that run the gamut from comfort food like Eggplant Parmesan Pizza to fresh vegetable-laden pizzas like Asparagus, Tomato and Pesto Pizza. You'll even find desserts like Babka Pizza and Coconut Caramel Dream Pizza. "Julie Hasson has broken all the rules for pizza and taken it to uncharted territory . . . How about a Korean Bibimbap or Chili Mac pizza? Or one that marries peanut butter with barbecue sauce for a peanut Barbecue pizza? If you want the classics, you'll find those, too. After reading Julie's recipes, who needs pepperoni?" —Miyoko Schinner, cohost of *Vegan Mashup* "[A] compelling and thorough take on vegan artisan pizza. Classic pizzas such as garlic, sausage, and onion pizzas are reimagined and every bit as flavorful and toothsome as their traditional counterparts." —Diane Morgan, author of *Roots: The Definitive Compendium* "Vegans, rejoice . . . With a dazzling array of

globally inspired toppings, pizza night will be healthier—and more fun—than ever before!" —Nava Atlas, author of *Wild About Greens*

### Easy Vegan Baking Sasquatch Books

Whether you want to be vegan, plan-based, or simply plant biased, this guide will be all you need to get started. Making the transition to a plant based diet can be daunting. Learn how to make the change easier, even if your whole family isn't on board. Discover the most important ingredients and tools you'll need in your kitchen to get started in addition to helpful meal planning. Finally, you'll find mouth-watering recipes to fit any time of day! From healthy chocolate breakfast muffins to creamy one-pot pastas, you won't have a reason to go hungry.

### Minimalist Baker's Everyday Cooking Penguin

The cookbook that makes using your Instant Pot easier than ever! This is the must-have plant-based cookbook for the must-have appliance—the Instant Pot! A vegan, plant-based diet is healthy, nutritious, and environmentally friendly. Now, it's easier than ever to create plant-based dishes thanks to the Instant Pot. With 175 vegan recipes and photographs throughout, this cookbook is perfect for fans who want to learn how to make delicious plant-based dishes for every meal. Whether you're a dedicated vegan, vegetarian, or an omnivore looking to eat less meat, you're sure to find easy, healthy, and satisfying recipes that the whole family will love.

### Plant Biased 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.

**The Happy Herbivore Cookbook** Victory Belt Publishing  
 With praise from Dorie Greenspan, Jim Lahey, and David Lebovitz, the definitive bread-baking book for a new generation. But this book isn't just about baking bread-- it's about what to do with the slices and heels and nubs from those many loaves you'll bake. Alexandra Stafford grew up eating her mother's peasant bread at nearly every meal—the recipe for which was a closely-guarded

family secret. When her blog, Alexandra's Kitchen, began to grow in popularity, readers started asking how to make the bread they'd heard so much about; the bread they had seen peeking into photos. Finally, Alexandra's mother relented, and the recipe went up on the internet. It has since inspired many who had deemed bread-baking an impossibility to give it a try, and their results have exceeded expectations. The secret is in its simplicity: the no-knead dough comes together in fewer than five minutes, rises in an hour, and after a second short rise, bakes in buttered bowls. After you master the famous peasant bread, you'll work your way through its many variations, both in flavor (Cornmeal, Jalapeno, and Jack; Three Seed) and form (Cranberry Walnut Dinner Rolls; Cinnamon Sugar Monkey Bread). You'll enjoy bread's usual utilities with Food Cart Grilled Cheese and the Summer Tartine with Burrata and Avocado, but then you'll discover its true versatility when you use it to sop up Mussels with Shallot and White Wine or juicy Roast Chicken Legs. Finally, you'll find ways to savor every last bite, from Panzanella Salad Three Ways to Roasted Tomato Soup to No-Bake Chocolate-Coconut Cookies. Bread, Toast, Crumbs is a 2018 nominee for The IACP Julia Child First Book Award, and Alexandra's Kitchen was a finalist for the Saver Blog Awards Most Inspired Weeknight Dinners 2016 *Bread & Butter* Independently Published

The Happy Herbivore Cookbook BenBella Books, Inc.  
[The First Mess Cookbook](#) National Geographic Books

At long last, the holy grail of gluten-free vegan baking: airy, light, and tender breads, from Erin McKenna, founder of BabyCakes NYC and Erin McKenna's Bakery NYC and the visionary who also cracked the code of vegan frosting For two decades, a gluten sensitivity forced Erin McKenna to ignore the bread basket that accompanies dinner at her favorite restaurants. Brunch was even worse: flaky croissants, biscuits, bagels . . . As an act of self-preservation, she tried to pretend they didn't exist. After pioneering vegan and gluten-free dessert baking at her beloved bicoastal bakery, Erin set about righting this wrong, tackling the beautiful treats in those forbidden bread baskets. The result is all the savory bread a gluten-free vegan guy or gal could want and more, including English Muffins, Cinnamon Raisin Bread, Sweet Potato Sage Rolls, Pizza Dough, Corn Tortillas, Puff Pastry Dough, Pretzels, Scallion Pancakes, even a simple and perfect Sandwich Bread. And since you can't say "bread" without saying "butter," she created a rich and creamy vegan butter unlike anything else, too. The world's bread basket just got a whole lot fuller.

[The Oh She Glows Cookbook](#) Bast & Rune

Inspired by her travels around the globe, Niki Webster gathers some of her favourite recipes together into this rebellious new book. You won't find any limp lettuce or boring old-school vegan dishes here. Expect to find all kinds of awesomeness, such as mouth-watering spicy Indian crepes; baked aubergine with cashew cheese and pesto; sweet potato, cauliflower and peanut stew; and chocolate cherry espresso pots. While a number of vegan and plant-based books focus on health, Rebel Recipes is unashamedly about taste; it's all about pleasure, vibrancy and flavour - food for the soul. Niki's delicious recipes are bought to life with photography from Kris Kirkham.

*YumUniverse* Ten Speed Press

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* *Delicious Vegan Bread Cookbook* BenBella Books, Inc.

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.

*Whole Grain Vegan Baking* Chronicle Books

More than 150 plant-based, gluten-free, soy-free recipes! No matter where you land on the diet spectrum, more whole, plant-based foods can enrich your life and improve your health. If you're transitioning to a plant-based diet or you just want some ideas for preparing scrumptious veggie dishes, Heather Crosby provides a step-by-step guide to simply adding more delicious, health-boosting meals to your existing routine, whether you're a meat-eater or a vegan. YumUniverse: Infinite Possibilities for a Gluten-Free, Plant-Powerful, Whole-Food Lifestyle offers a creative collection of more than 150 craveable recipes without meat, dairy, gluten, or soy. But this is more than just a cookbook—it's a treasure chest that will help you build health-promoting habits and recipes of your own for a lifetime. As a former veggie-phobe, Heather knows firsthand how overwhelming yet rewarding the transition toward a plant-powerful diet can be, so she offers expert advice for folks seeking to adopt and maintain a whole-food approach to what they eat. Fans of YumUniverse.com, Heather's inspirational food website, and new readers alike will discover recipe goodness like her Fig & Caramelized Onion Tart and Almond-Cardamom Cream Chia Pudding with Fresh Berries, as well as divine desserts like Mexican Unfried Ice Cream and Chocolate & Salted Caramel Stack Cake. A plant-powerful, gluten-free lifestyle is delicious and doable. So, say "goodbye" to the dieting roller coaster and embrace a long-term wellness adventure with tasty, healthy, plant-inspired cuisine.

*Vegan Bread Machine* Time Home Entertainment

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, Zoëy 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 Bread: The Revolutionary No-Work, No-Knead Method* W. W. Norton & Company

Flavorful Recipes to Suit Your Every Taste and Craving! Here are our favorite bread recipes from the best-selling 500 Vegan Recipes. These recipes give you an array hearty and healthy breads. Vegans and non-vegans alike can satisfy their every craving with these recipes, which feature international cuisines, as well as hearty and comforting dishes. Individual recipes are also marked with such distinctions as Soy Free, Gluten Free, Low Fat, and Under 30 Minutes. Recipes in this mini-book include: Cinnamon Quick Bread Lemon Thyme Quick Bread Peanut Butter Quick Bread Beer Bread Pesto Bagels Cast-Iron Deep Dish Pizza Dough and Bread Bowls Potato Bread Dried Fruit Rum Bread Blooming Onion Rolls Matcha Spelt Rolls with Bittersweet Chocolate Filling and Almond Icing With 500 Vegan Recipes, eating healthfully has never been easier—or more kind!

*Vegan Casseroles* Sasquatch Books

Whilst it is commonly known that the Keto, Vegan and Gluten-Free diets are all good for you and your health, it will normally mean cutting bread out of your diets completely. Which to most people, is one of the hardest parts of a diet. Bread is widely known as a guilty pleasure, but thanks to a few tweaks in some ingredients, you can now enjoy all different types of delicious breads whilst also maintaining that diet. This book provides mouth watering recipes from sweet breads to savory breads all to be baked in your bread machine. It is not always easy to find breads that meet your dietary needs and often people will turn to making their own breads, but it can be very difficult to think of different bread types and the process can also be very time consuming. This book will not only provide plenty of mouth watering recipes, it also comes with a simple set of instructions for each recipe to guide you through the process.

*Gluten-Free and Vegan Holidays* Clarkson Potter

Irresistible Plant-Based Treats with Less Than 300 Calories Per Serving Enjoy vegan takes on decadent cakes, gooey brownies, flaky biscuits, savory breads and so much more without worrying about your waistline! Jillian Glenn, author of *Easy Low-Cal Vegan Eats*, is back with 60 scrumptious recipes that taste like the ultimate splurge—but their low calorie count means you can feel good about enjoying them. Jillian shares her secrets to recreating your favorite treats, whether you're craving something sweet, like Brown Sugar Chocolate Chip Cookies and Rich Red Velvet Cake with Cream Cheese Frosting, or something savory, like Vegan Pull-Apart Cheesy Bread and Salted Soft Baked Pretzel Bites. Thanks to generous serving sizes that will leave you feeling satisfied, you won't believe these are low-calorie or vegan. And with the option to make the recipes gluten-free, you can easily adapt each dish to meet your dietary needs. Jillian's use of fuss-free ingredients and clever techniques, like combining traditional sugar with no-calorie sweeteners, will have you eager to bake your way through every chapter—and her straightforward, easy-to-follow instructions guarantee perfect results every time.

*Food52 Vegan* Sasquatch Books

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.

[Top With Cinnamon](#) Knopf

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!

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