

Vegan Desserts 50 Delicious Recipes For Vegan Beginners Vegan Cookbook For Beginners Clean Eating

VEGAN DESSERTS EVEN NON-VEGANS WILL LOVE! Those that think going vegan consists of eating only fruits, vegetables and soybean will be surprised at just how appealing vegan food can be. Many food manufacturers are making vegan dessert ingredient alternatives taste even more delicious than regular desserts. Many people actually prefer the taste of vegan desserts. There are so many vegan desserts: Vegan cookies, non-dairy ice-cream, cakes, cupcakes, pies, the list goes on. Vegan Desserts Cookbook contains some truly delicious-tasting dessert recipes that will establish your love for the vegan diet and veganism. Whether you're vegan, lactose intolerant, diabetic, or looking to lose weight, these indulgent vegan dessert recipes are sure to satisfy. Vegan desserts, vegan dessert cookbook, vegan dessert book, vegan desserts cookbook, vegan cookbooks, vegan cookbook, vegan cookbooks for beginners, easy vegan cookbook, vegan deserts, vegan desert cookbook, vegan desserts book, vegan dessert recipes.

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!

Satisfy your sweet tooth with delicious, decadent vegan desserts From cakes and candies to puddings, bars, and beyond—you can whip up magical, mouthwatering desserts without using dairy or eggs. Whether you've embraced a plant-based lifestyle or you're living with an egg or dairy allergy, the "50 VEGAN RECIPES" will show you how simple and satisfying vegan desserts can be! No matter your skill level, you're sure to find sweet success with this dessert cookbook. Master practical techniques, including troubleshooting tips and ways to enhance your desserts. The 50 Vegan Recipes includes: - Classic Candies - Chocolate Almond Nuggets - Strawberry Pistachio Truffles - Fruit-Based Candies - Sugar Plums - Cookies And Other Familiar Favorites - Coconut Cream Tarts - Pumpkin Muffins - Banana Nut Muffins - Choco-Cado Pudding - Classic-Style Sweets - Snack Bars And Granola - Chocolate Granola - Fruity Treats - Shakes And Other Drinks - Carrot Cake Smoothie - Piña Colada - and much, much more! Taste how much better baking without butter can be with these creative and dairy-free delicacies!

Whether you are a full-time vegan or you choose to cut out animal products whenever possible, there's no need to miss out on your favourite cakes. Baking without eggs, butter and milk is not only possible, but also easy and just as delicious as what you are used to baking. There are now so many alternative ingredients available from supermarkets and health food stores and with Angela Romeo's inspired recipes, you'll have all the know-how and inspiration you need to start baking. Bake small treats such as Lemon Meringue and Marbled Go-nuts cakes; traybakes including Indulgent Chocolate Chip Brownies and Gin & Tonic Traybake; everyday bakes like Rooibos Tea Loaf or larger fancy cakes for special occasions such as a Pistachio, Lime & Raspberry Wowzer Cake or Chocolate & Salted Caramel Mud Cake. Also included are show-stopping seasonal treats including Vegan Vanilla Thriller for Halloween and Knickerbocker Glorious Cake for summer days.

Satisfy your sweet tooth with delicious, decadent vegan desserts From cakes and candies to puddings, brownies, and beyond—you can whip up magical, mouthwatering desserts without using dairy or eggs. Whether you've embraced a plant-based lifestyle or you're living with an egg or dairy allergy, the Vegan Dessert Cookbook will show you how simple and satisfying vegan desserts can be! No matter your skill level, you're sure to find sweet success with this dessert cookbook. You'll find guidance on choosing affordable, easy-to-find substitutes for dairy and egg products, plus advice on how to adapt recipes for other dietary needs. Master practical techniques, including troubleshooting tips and ways to enhance your desserts. Then, try your hand at dozens of tasty recipes like Cinnamon-Pecan Swirls, Black Forest Cake, and Rainbow Sherbet—sure to satisfy vegans and non-vegans alike. The Vegan Dessert Cookbook includes: Stepping stones—Whether you're new to the vegan lifestyle or a pro at plant-based cooking, this dessert cookbook offers recipes for every skill level and taste. Plant-based pantry—Find help on essential equipment and must-have ingredients, plus easy swaps for other allergens and dietary needs. Make it vegan—This dessert cookbook is packed with dozens of delightful desserts, as well as sweet staples like Dairy-Free Buttercream Frosting. With the Vegan Dessert Cookbook, you'll have everything you need to make all of your favorite desserts egg-free, dairy-free, and wholly delicious.

The 50 plant-based boards and platters in Vegan Boards are incredibly beautiful to the eye and deliciously tempting to the palate.

They're easy. They're flavorful. And they're right at your fingertips. The 50 Best Grilling Recipes is an appetizing selection of delicious dishes you can cook out on the grill. From Stuffed Hot Dogs to New England Lobster Flamed with Brandy, there's plenty included so you can whip up satisfying and tasty snacks and meals. Enjoy!

SWEET TREATS IN CHARMING JARS With easy-to-follow recipes and gorgeous color photos, Vegan Desserts in Jars shows how to make tasty treats that are already in the perfect dish for serving, storing and sharing at parties. Portable, gift-able and delicious, this book's little delights are sure to make a big impression, including: • No-Bake Pecan Pie • Raspberry Brownie Bombs • Cream-Filled Carrot Cake • Grasshopper Pies • Pumpkin Crème Brûlée • Salty Almond Cheesecake • Peanut Butter Cream Cups • Chocolate Babka Blossoms

Chef Chloe, the first vegan winner of Cupcake Wars, brings her signature creativity and fun to the best part of every meal: Dessert! CHEF CHLOE'S first all-dessert cookbook, Chloe's Vegan Desserts, will satisfy your sweet tooth from morning to night with more than 100 recipes for cakes and cupcakes, ice cream and doughnuts and pies—oh my! And you just will not believe these delicious dishes are vegan. You can start the day with New York—Style Crumb Cake, light and zesty Lemon Poppy Seed Muffins, luscious Chocolate Babka, or decadent Tiramisu Pancakes (topped with a dollop of cool Coconut Whipped Cream). Here, too, are more than a dozen inventive, innovative, irresistible cupcake recipes, including Chloe's Cupcake Wars' Award-Winning Chocolate Orange Cupcakes with Candied Orange Peel, saffron- and cardamom-spiced Bollywood Cupcakes, and rich and boozy Chocolate Beer Cupcakes with Irish Whiskey Buttercream. Chloe's got you covered for the holidays with her Easy Apple Pie and Absolutely Perfect Pumpkin Pie, Holiday Trifle, Nuts for Hot Cocoa, and Pumpkin Spice Latte. She re-creates classic

desserts and treats from Chocolate Chip Cookies to Classic Crème Brûlée, and veganizes store-bought favorites with her Oreo-style Chloe O's, Pumpkin Whoopie Pies, Animal Cookies, and Black-and-White Cookies—which are better (and healthier) than what you'll find at the grocery store. Chloe also serves up brand-new triumphs like her dreamy Lemon Olive-Oil Cake, Rosemary Ice Cream with Blueberry Sauce, Coconut Cream Pie, Chocolate Cream Pie, Coconut Sorbet with Cashew Brittle, and good-to-the-last-drop milkshakes. Who can possibly resist? Go ahead and lick that spoon—there are no worries when you bake vegan! With gorgeous color photography, clever tips, and a comprehensive section on vegan baking basics to get you started, Chloe's Vegan Desserts will be your new vegan dessert bible.

Vegan cooking: Would you like to satisfy your sweet-tooth the vegan way? In this latest installment of 'The Veggie Goddess' vegan cookbooks series, you'll enjoy 50 delectable vegan dessert recipes that are easy to make and delicious to eat. These cruelty-free dessert recipes call for no animal products and no animal by-products. These dessert recipes are rich in flavor, easy to prepare, and like all of 'The Veggie Goddess' vegetarian and vegan cookbooks, these dessert recipes do not require any special kitchen appliance or gadgets to prepare. Here's what you'll find inside 'Vegan Cooking: 50 Delectable Vegan Dessert Recipes': Chapter 1: Vegan Cakes and Cupcakes Chapter 2: Vegan Cookies Chapter 3: Vegan Puddings and Pies Chapter 4: Vegan Breads, Brownies and Squares Chapter 5: Vegan No-Cook, Raw Desserts Chapter 6: Vegan Frozen Treats Chapter 7: Miscellaneous Vegan Treats (Be sure to check out the full line of 'The Veggie Goddess' vegetarian and vegan cookbooks available on Amazon Kindle. You can also follow 'The Veggie Goddess' @ <http://www.facebook.com/theveggiegoddess> and <http://www.theveggiegoddess.co>

55% discount for bookstores! NOW for \$ 16,62 instead of \$ 36,95! Would you like to know delicious recipes for vegan desserts? Improve your self with vegan life style.

Now, you can still satisfy your sweet tooth with vegetarian desserts (100% gluten / dairy-free; with no meat or egg). These vegan recipes include cupcakes, vegan cookies and other snacks, proving that you don't need animal products to make a dessert show. The best part: these easy-to-make recipes don't contain untraceable ingredient lists. In fact, many of the recipes only require some staple food that you already have in your storage room. Browse through this awesome book and find out our best vegetarian desserts and select (one or two or more...) you like, and you will not believe that it tastes like the real thing. You don't even have to enjoy these simple recipes vegan alone, you can share them with friends and family who like meat (they won't even notice the difference!).Purchase a copy now and satisfy your sweet tooth! Happy Vagan baking!!

are you looking for new tasty vegetarian recipes, but you don't know where to start? don't worry here is the solution No more boring recipes... This cookbook is made easy for busy people looking for 5 ingredient or less, recipes to make delicious meals for them and their family. This book Covers: . Recipes for breakfast, lunch, and dinner Vegetables, salads, side dishes . Snacks . Desserts . Smoothies . Soups ...And so much more! Ready to find out how many delicious vegetarian dishes you can make using five ingredients or less? Click the "Buy Now" button and get started! are you looking for new tasty vegetarian recipes, but you don't know where to start? don't worry here is the solution No more boring recipes... This cookbook is made easy for busy people looking for 5 ingredient or less, recipes to make delicious meals for them and their family. This book Covers: . Recipes for breakfast, lunch, and dinner Vegetables, salads, side dishes . Snacks . Desserts . Smoothies . Soups ...And so much more! Ready to find out how many delicious vegetarian dishes you can make using five ingredients or less? Click the "Buy Now" button and get started!

Were you under the impression that leading a healthy lifestyle means swearing off sweets forever or suffering through dry, tasteless cardboard disguised as cookies? Well, Baked with Love is here to dispel that myth. This book serves up wholesome recipes for a wide range of dietary preferences that taste so delicious they'll have you and your loved ones coming back for seconds (and thirds, let's be honest), proving once and for all that you can have your cake and eat it, too. Brittany Berlin, the food blogger behind The Banana Diaries, dishes up a yummy batch of simple and fun vegan twists on classic treats, a feat that has consistently surprised and delighted her readers. Need to whip up an allergy-friendly birthday cake for your child's party that they and their friends will truly love? (We won't tell them it's refined-sugar-free if you don't!) Want to prepare a gluten-free pumpkin pie that will satisfy even the pickiest of uncles at Thanksgiving dinner? How about grain-free, vegan chocolate chip cookies that remind you of Grandma's beloved specialty? Baked with Love has you covered. With easy-to-follow recipes illustrated with rich photography, along with handy tips and tricks for healthy baking, Britt provides all the how-tos. All you need to do is bake with love. Brittany flawlessly brings together the healthiest and most delicious aspects of many popular dietary choices. Baked with Love features only the highest-quality ingredients and offers many gluten-free, grain-free, nut-free, and allergy-friendly options. All of the recipes are vegan, which means that they are free of dairy and eggs. Sample Recipes Include: S'mores Brownies Caramel Stuffed Chocolate Chip Cookies Red Velvet Cupcakes Chocolate Hazelnut Cake Brownie "Cheesecake"

If you are struggling with weight loss, you know how challenging it is to give up desserts. The good news is that you absolutely do not have to do it! This clean eating cookbook offers healthy recipes of the most delicious desserts that perfectly fit into the concept of healthy eating In this healthy eating cookbook you will find: Cakes & Bars Puddings & Smoothies Ice-creams & Sorbets Fruit Desserts Cookies The book comes with a gift - Sprouting Guide: How to Sprout Grains, Seeds and Beans at home. Eat healthy desserts for weight loss!

Vegan Desserts50 Delicious Recipes for Vegan BeginnersCreatespace Independent Publishing Platform

In Incredible Plant-Based Desserts, Instagram star Anthea Cheng (@rainbournourishments) shares her trade-secret recipes for seriously luscious, showstopping vegan sweet treats that will delight everyone, from healthy eaters pursuing a plant-based diet to those who simply appreciate a beautifully crafted dessert. Whether you are an eager home cook or a more experienced chef, Anthea shows you that sponge cakes can still be fluffy and moist and pastry can still melt in your mouth without animal-derived ingredients. Find playful, modern spins on classic desserts, such as fail-safe tiramisu trifles topped with caramelized popcorn or Snickers transformed into a multi-layered cake with peanut brittle. For when life gets busy, simplify with recipes like three-ingredient pancakes and fruit-filled muffins. If you want something indulgent, the Homer Simpson pink donuts, baklava custard tart, and chocolate brownie peanut butter sandwich cookies are for you. You'll also find wholesome choices like a berry chocolate mousse tart and cupcakes with rainbow cashew buttercream. Anthea has carefully selected ingredients to ensure you won't accumulate odd, once-used stuff in your pantry. And with plenty of options for people avoiding gluten, refined sugar, nuts, and other common allergens, no one misses out on the

deliciousness. All of the recipes have been tested and approved by vegans and non-vegans alike. Accompanied by stunning photography, these recipes will bring some magic to your every day, dinner table, or special occasion.

Whether you are a full-time vegan or you choose to cut out animal products whenever possible, there's no need to miss out on your favorite cakes. Baking without eggs, butter and milk is not only possible, but also easy and just as delicious as what you are used to baking. There are now so many alternative ingredients available from grocery and healthfood stores and with Dunja Gulina's recipes, you'll have all the inspiration you need to start baking. Simple Cakes and Muffins to try include Muffins with Summer Berries; Fancy Cakes like the stunning Chocolate Layer Cake are sure to impress; for a mid-morning snack, try Slices & Bars like Bean Brownies and Fruity Oat Bars; choose from Cookies such as Dada's Hazelnut Triangles and Coffee-Toffee Cookies; vegan Pies, Tarts & Strudels can be just as good as real pastry, so try an Aromatic Pear Strudel; bake vegan Herb Focaccia and you will never buy regular Bread again; and finally, Special Baked Treats like Plum Dumplings make mouthwatering desserts.

A Food Network Cupcake Wars winner shares her scrumptious recipes in a new cookbook that has vegans and omnivores alike clamoring for more. When Sticky Fingers Sweets & Eats opened in 2002, it instantly became one of the most popular bakeries in D.C.-a bakery that just happens to be vegan. Soon, Sticky Fingers was voted D.C.'s best bakery by The Washington City Paper, and chef Doron Petersan found herself beating out traditional bakers on the Food Network's Cupcake Wars. Sticky Fingers' Sweets is packed with one hundred of her beloved recipes- from indulgent snacks like Fudgetastic Brownies and Oatmeal Raisin Cookies to breakfast treats like Pecan Spice Coffee Cake and Cranberry Ginger Scones, and from celebratory desserts like Chocolate Seltzer Cake and Red Velvet Cupcakes to Sticky Fingers' most popular sweets- Little Devils, Cowvins, and Sticky Buns. Petersan also includes "love bite" nutritional tips and valuable tricks-of-the-trade techniques that every home baker will appreciate. The number of people embracing a vegan lifestyle continues to grow. Like Erin McKenna's BabyCakes and Isa Chandra Moskowitz's bestselling cookbooks, Sticky Fingers' Sweets and Petersan's delectable-and secretly healthy-recipes will be greeted enthusiastically by anyone and everyone who loves to bake.

Make Undeniably Delicious and Eye-Catching Raw, Vegan and Gluten-Free Treats Emily Von Euw, creator of the popular blog This Rawsome Vegan Life, makes treats that are so phenomenal and so stunning they should be considered masterpieces. Oh yeah, and they're raw, vegan AND gluten-free. So whether you're a vegetarian, a raw vegan or even a meat-lover just looking for something healthy, new and delicious, this book has something for you. Emily's popular blog won the Vegan Woman's 2013 Vegan Food Blog Award, was named one of the Top 50 Raw Food Blogs of 2012 and is nominated for "Favorite Blog" for the 2013 VegNews Veggie Awards. Every recipe is accompanied by a photograph so you can see each brilliant sweet before you eat. Emily's beautiful and easy-to-make recipes, like her Peppermint Chocolate Molten Lava Cakes, S'mores Cupcakes and Go-Nuts Donuts with Frosting & Fruit Sprinkles, are so tasty that you won't even realize they're vegan. Quite simply, Rawsome Vegan Baking will wow your taste buds and impress your friends and family with new great tastes in dessert.

Make Decadent Treats without Ever Turning on the Oven In this incredible collection of delectable plant-based sweets, Christina Leopold, founder and recipe developer behind the blog Addicted to Dates, walks you through her easy-to-follow no-bake method for preparing all of your favorite vegan treats. Make everything from three-tier cakes and glazed donuts to filled cupcakes and fudgy brownies all without greasing a pan, preparing a cooling rack or pre-heating your oven! With Christina's genius combinations of plant-based ingredients, you'll yield perfect textures and flavors in every recipe. Fall in love with the delicate crunch of her roasted buckwheat piecrust or the creamy richness of her cashew and coconut milk cheesecake base. These heavenly goodies are naturally sweetened with dates, maple syrup and coconut sugar and most are gluten-free to boot. You won't believe you're eating cleaner with recipes like: • Creamy Pistachio Tart • Dark Chocolate-Earl Grey Tart with Blackberry Coulis • Snickerz Chocolate Bars • Cherry Bomb Cheezecake • Peanut Butter and Jelly Cheezecake • Triple Chocolate Brownies • White Chocolate, Macadamia and Pistachio Cookies • Banoffee Cupcakes • Salted Caramel Donuts • Cardamom, Vanilla and Clementine Crème Brûlée • Dark Chocolate with Maca and Sea Salt Whether you're vegan or simply want to try something new, you'll be amazed at what delicious treats you can bake without baking at all!

Enjoy all of your favorite ice creams — without the dairy! In this Storey BASICS® guide, Nicole Weston shows you how to make vegan "ice creams" right at home, with soy, almond, or coconut milk. Fill your bowl with classics like vanilla, chocolate, and strawberry, or get creative with flavors like chai tea, peanut butter and banana, and coconut-raspberry-lime. Weston also includes recipes for vegan sorbets, granitas, pops, and even vegan cookies for making dairy-free ice cream sandwiches.

55% discount for bookstores! Do you want to lose weight and not compromise on the food you love? Your customers will never stop using this great cookbook!

? 55% OFF for Bookstores! NOW at \$ 15.29 instead of \$ 33.97! LAST DAYS! ? Your Customers Never Stop to Use this Awesome Cookbook! Are you looking for some really healthy, plant based snack and desserts, to add into your diet? Would an easy-to-understand guide improve your journey to a Vegan Diet? Vegetarian Snack And Desserts Cookbook provides all the information to explore further, embrace this way of eating, and change to a healthy plant-based diet for the long-term. The recipes in this book will be easy to make and will take only a few minutes. Inside this guide, you'll discover: What a Plant-Based Diet is If it Works Its Benefits How to change to a plant-based diet on a budget Helpful Tips Plant-Based Substitutions A Shopping List Breakfast Recipes Snack and Desserts Recipes and so much more! The book will have many types of foods because it's about creating a healthy diet (no cholesterol, no saturated fat). For each recipe, I've included what kind of plants were used to make it. This cookbook contains many tasty treats, so if you are not used to a plant-based diet, don't worry, because all the treats are healthy and delicious. Buy it NOW and let your customers get addicted to this

amazing book ? 55% OFF for Bookstores! NOW at \$ 15.29 instead of \$ 33.97! LAST DAYS! ?

Would you like to - Lose weight quickly and effortlessly? - Prepare tasty and rich desserts? - Surprise your family and friends with incredible cooking skills? You may ask, "Vegetarian Sweets Cookbook?" Of the numerous motivations to go plant-based, maybe the best of all is the absence of a reasonable counterargument, so you should ask, "Why not the plant-based diet?" Eating too much meat and eating it often can cause uncomfortable side effects and long-term health risks. For example, if you're trying to lose weight, too much meat could slow your progress. Also, you could increase your risk of diseases like certain cancers cardiovascular illness. Most people shy away from vegetables because they think they have bland taste and texture or too complicated to prepare. One thing they don't know and have - the secrets and recipes found in this book. This cookbook will teach you all the tricks you need to become a master chef when cooking plant-based desserts. All the recipes are delicious and tasty, and be sure to try them all out. Here's what you can find in this cookbook: - Easy and tasty recipes Follow the detailed, mouthwatering recipes, and every dessert you prepare will look incredible and taste even better. - 100+ recipes for every occasion Discover the collection of over a thousand dessert recipes. Even if you never cooked plant-based dessert before, that shouldn't stop you from missing out on these delicious recipes. Introduce something new to your diet and surprise your body and senses. Buy Now and Get Your Copy!

The holiday season is officially underway! Dinners, parties, family gatherings, and special treats at work are just a few of the ways in which we indulge. Let's face it: celebration with food is a huge part of our culture and during the holidays it's no different. And we don't celebrate with fruit salads and lightly steamed veggies. Hey, we go big with our rich gravies and cheesy foods, creamy casseroles, dressings, decadent desserts. Remember why you and your family are gathering. Allow fellowship with your family and friends to represent the nibble, and the food the side dish. Before digging in to your celebratory meal, allow time for everyone present to share thankfulness for one another. Be healthy, safe, and thankful this holiday season! 7 DINNER PARTY MENUS & 50 DELICIOUS RECIPES> THESE ARE SOME HOLIDAY RECIPES COLOR PHOTOS MEAT FISH SAUCE SNACKS SIDE DISHES CASSEROLES SALADS DESSERTS COCKTAILS VEGETARIAN MENU VEGETARIAN MENU COOKIES Lisa Brown is a best-selling writer that had sold the whole year and also knows a thing or two things about cooking. Cooking and experimenting with foods is her life passion and also it is healthy food, tasty food for children and adults, for the whole family. Focused by her desire for cooking for others (and herself), Lisa Brown spends a lot of time in the kitchen! She enjoys sharing her love of food with the world by creating recipe books that anyone can use. SCROLL UP AND CLICK 'BUY' TO ENJOY THESE DELICIOUS AND EASY RECIPES TODAY!

Transform your meals with this bumper collection of vegan dessert recipes! Get a FREE ebook with this guide If you are looking for original, delicious and healthy vegan dessert recipes, this is the perfect book for you. I will guide you step by step through the process of creating over 50 amazing desserts. The vegan diet comes with huge health benefits. Ranging from reducing your risk of developing all cancer types to preventing the onset of heart disease. You will feel more energetic, motivated and vitalized. You will lose visible amounts of fat in just weeks! Why? The vegan diet is just so full of nutritious foods it's impossible not to feel amazing whilst on it. Loaded with vitamins, nutrients and all the other wonderful micronutrients, the vegan foods are health powerhouses. This cookbook will prove to anyone that vegan desserts can be just as varied and exciting as any other diet! Here are some of the delicious desserts you will find in this cookbook! Rum and Chocolate Cheesecake Tofu Fudge Mocha Bars Raw vegan Strawberry Pie Lemon Scones With Chia Vegan Truffles With Toasted Coconut Eggless Crepes Over 45 more amazing vegan dessert recipes!

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.

Presents recipes for cakes that do not include any animal products, along with tips about which ingredients to use and recipes for toppings and fillings.

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 an emphasis on fresh fruits, vegetables, and herbs, this is a cookbook that any dessert lover will enjoy. 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 teeth 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 crème brûlée, black pearl truffles, chai poached pears, apricot frangipane tart—this cookbook has something for every dessert lover.

Would you like to - Lose weight quickly and effortlessly? - Prepare tasty and rich desserts? - Surprise your family and friends with incredible cooking skills? You may ask, "Vegetarian Snack And Desserts?" Of the numerous motivations to go plant-based, maybe the best of all is the absence of a reasonable counterargument, so you should ask, "Why not the plant-based diet?" Eating too much meat and eating it often can cause uncomfortable side effects and long-term health risks. For example, if you're trying to lose weight, too much meat could slow your progress. Also, you could increase your risk of diseases like certain cancers cardiovascular illness. Most people shy away from vegetables because they think they have bland taste and texture or too

complicated to prepare. One thing they don't know and have - the secrets and recipes found in this book. This cookbook will teach you all the tricks you need to become a master chef when cooking plant-based desserts. All the recipes are delicious and tasty, and be sure to try them all out. Here's what you can find in this cookbook: - Easy and tasty recipes Follow the detailed, mouthwatering recipes, and every dessert you prepare will look incredible and taste even better. - 100+ recipes for every occasion Discover the collection of over a thousand dessert recipes. Even if you never cooked plant-based dessert before, that shouldn't stop you from missing out on these delicious recipes. Introduce something new to your diet and surprise your body and senses. Buy Now and Get Your Copy!

? 55% OFF for Bookstores! NOW at \$ 10.79 instead of \$ 23.97! LAST DAYS! ? Your Customers Never Stop to Use this Awesome Cookbook! Are you looking for some really healthy, plant based snack and desserts, to add into your diet? Would an easy-to-understand guide improve your journey to a Vegan Diet? Plant Based Snack And Dessert Recipe Cookbook provides all the information to explore further, embrace this way of eating, and change to a healthy plant-based diet for the long-term. The recipes in this book will be easy to make and will take only a few minutes. Inside this guide, you'll discover: What a Plant-Based Diet is If it Works Its Benefits How to change to a plant-based diet on a budget Helpful Tips Plant-Based Substitutions A Shopping List Breakfast Recipes Snack and Desserts Recipes and so much more! The book will have many types of foods because it's about creating a healthy diet (no cholesterol, no saturated fat). For each recipe, I've included what kind of plants were used to make it. This cookbook contains many tasty treats, so if you are not used to a plant-based diet, don't worry, because all the treats are healthy and delicious. Buy it NOW and let your customers get addicted to this amazing book ? 55% OFF for Bookstores! NOW at \$ 10.79 instead of \$ 23.97! LAST DAYS! ?

The most amazing collections of delicious vegan desserts for a healthy lifestyle! In this book you will find original, easy and delicious healthy vegan recipes from all over the world (Cakes, Muffins, Cookies and Ice creams). After the dizzying success of the three previous bestsellers, Daniel Nadav's third cookbook is mainly for people who are crazy about desserts and, on the other hand, want to ...more

Baking without eggs, butter and milk is not only possible, but also easy and just as delicious as what you are used to baking. There are now so many alternative ingredients available from supermarkets and healthfood stores and with Dunja Gulin's recipes, you'll have all the inspiration you need to start baking. Simple Cakes and Muffins to try include Muffins with Summer Berries; Fancy Cakes like the stunning Chocolate Layer Cake are sure to impress; for a mid-morning snack, try Slices & Bars like Bean Brownies and Fruity Oat Bars; choose from Cookies such as Dad's Hazelnut Triangles and Coffee-Toffee Cookies; vegan Pies, Tarts & Strudels can be just as good as real pastry, so try an Aromatic Pear Strudel; bake vegan Herb Focaccia and you will never buy regular Bread again; and finally, Special Baked Treats like Plum Dumplings make mouthwatering desserts.

Would you like to - Lose weight quickly and effortlessly? - Prepare tasty and rich desserts? - Surprise your family and friends with incredible cooking skills? You may ask, "Plant Based Cookbook - Only Snacks And Desserts?" Of the numerous motivations to go plant-based, maybe the best of all is the absence of a reasonable counterargument, so you should ask, "Why not the plant-based diet?" Eating too much meat and eating it often can cause uncomfortable side effects and long-term health risks. For example, if you're trying to lose weight, too much meat could slow your progress. Also, you could increase your risk of diseases like certain cancers cardiovascular illness. Most people shy away from vegetables because they think they have bland taste and texture or too complicated to prepare. One thing they don't know and have - the secrets and recipes found in this book. This cookbook will teach you all the tricks you need to become a master chef when cooking plant-based desserts. All the recipes are delicious and tasty, and be sure to try them all out. Here's what you can find in this cookbook: - Easy and tasty recipes Follow the detailed, mouthwatering recipes, and every dessert you prepare will look incredible and taste even better. - 100+ recipes for every occasion Discover the collection of over a thousand dessert recipes. Even if you never cooked plant-based dessert before, that shouldn't stop you from missing out on these delicious recipes. Introduce something new to your diet and surprise your body and senses. Buy Now and Get Your Copy!

Try These Simple, Quick, And Delicious Vegan Dessert Recipes To Immediately Cook Better Desserts! Are you tired of eating complicated, flavorless vegan desserts? If you are then you need to try the amazing creations found in this book! People all around the world are becoming vegan but most can't stomach the "desserts" we associate with as being vegan. What happened to mouth-watering cakes? Or gooey, chocolatey cookies? These are desserts we grew up loving and they don't have to disappear for anyone to go vegan. In fact, the recipes in this book recreate classic favorites and make them yummiier than ever before! Fixing your baking and sweet creations as a vegan is not hard. Inside this value-packed cookbook, you'll not only find recipes for some of the most delicious tasting desserts on the planet, but you'll also get simple guidelines on how to turn any non-vegan dessert into one that is 100% plant-based. Start making desserts that you're proud of, and to just that, you need this book. Here's a preview of what's inside... What Exactly Is A Vegan Diet? The Different Types Of Vegan Diet Simple-To-Follow Guidelines For The Diet Allowed Foods And Restricted Foods The Advantages Of Going Vegan! 50 Dessert Recipes And Much, Much More! Click the BUY button and start cooking desserts like a pro Today!

Dessert is seldom equated with healthy food. Typically we consider it to be an excess or just a required indulgence or a health hazard. But don't think about that, because baking becomes healthier with vegan baking. When you know how to use the food you consume in a healthy way, you can see things differently. You know that baked desserts are indeed a pleasant meal that promotes a healthier lifestyle. Now, with vegetarian treats (100% dairy/gluten-free), you can still satisfy your sweet tooth. The vegan recipes include cupcakes, vegan cookies tarts, pudding, popsicles, sorbets, ice creams, and other snacks, proving that a dessert show does not require the use of animal products. The best part: these easy-to-make recipes don't feature untraceable ingredient lists. Many of the recipes needed are just some staple food that you have in your storehouse. Explore this fantastic book to find our favorite vegetarian baked goods and choose (one, two, or more...) that you like. You won't believe how much it tastes like the real thing. You don't even have to eat these easy vegan baked foods all by yourself; you can share them with meat-eating friends and family (they won't know the difference!). Vegan baking is the best diet for everyone because of its health benefits and they are; Vegan baking is simple It is the perfect replacement for animal-based nutrients Vegan baking is nutrient-dense and healthier Now is the right time to get your hands on a copy and satisfy your sweet tooth! Enjoy your vegan baking!!

LIMITED-TIME BONUS FREE EBOOK INCLUDED Are you tired of eating complicated, flavorless vegan desserts? If you are then you need to try the amazing creations found in this book! People all around

