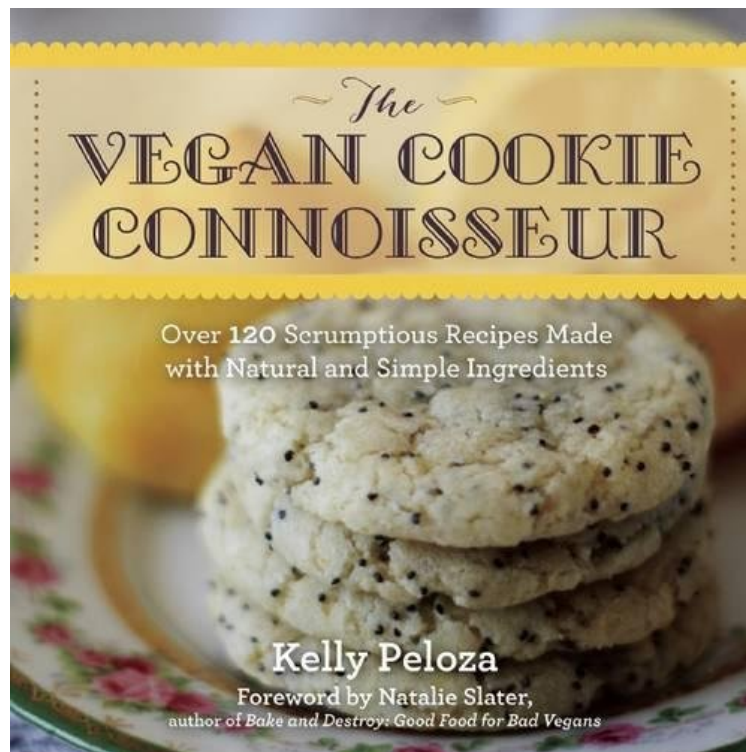


[E-BOOK] The Vegan Cookie Connoisseur: Over 120 Scrumptious Recipes Made with Natural and Simple Ingredients

The Vegan Cookie Connoisseur: Over 120 Scrumptious Recipes Made with Natural and Simple Ingredients

Kelly Peloza

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Kelly Peloza : The Vegan Cookie Connoisseur: Over 120 Scrumptious Recipes Made with Natural and Simple Ingredients before purchasing it in order to gage whether or not it would be worth my time, and all praised The Vegan Cookie Connoisseur: Over 120 Scrumptious Recipes Made with Natural and Simple Ingredients:

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6 of 6 people found the following review helpful. THE DEFINITIVE, UNBEATABLE, STUPENDOUS and VEGAN APPROVED COOKIEBOOKBy BHBThe best, most affordable, and most accessible cookie recipes anywhere, whether you're vegan or not.Astound your friends! Convert the devoted carnists (or just don't tell them) and slowly save the world from the cruelty inherent in egg and dairy production.Seriously these cookies are amazing. My favorites are the coffee laced one, the chewy spiced one, and the banana one. Chocolate chip recipes are good too, but since opinions vary soo widely on what the optimal chocolate chip cookie looks, feels, smells and tastes like, you'll have to experiment to get them the way you want.The gluten free chocolate chip recipe is actually pretty sweet. The no-bakes are too convenient also, you can make them in a rice cooker with zero effort every day and will get hella fat

if you don't heed this warning!**TWO IMPORTANT TECHNIQUES NOT TOUCHED UPON IN DETAIL**No omissions, these, both are relatively recent knowledge to the general cooking public, and would be undue stress and complication to place on novice bakers:1) If you mix up your dough the day before, let it sit in a tupperware overnight in the fridge, magic happens. Something about the flour being able to uptake more of the oils and liquids, you get caramelization of the not-raw-sugar carbohydrates or something and somehow the flavor profile gets much more broad and all the main notes go deeper. Seems to improve texture too! I'm not sure why the rest time doesn't kill the leavening agents but it doesn't, though the rise **is** affected and you may have to compensate. I do this with every recipe I have the patience for, it is truly the only way to make next-level cookies. Remember, with no eggs or dairy, risk of spoilage is basically nil over a day's time.2) A newfangled but **extremely** effective and versatile vegan-egg-replacement is "aquafaba." Don't shoot me, but it is most simply described as the watery solution that comes with the garbanzo beans in a can of garbanzo beans. It works, I prose you, about 2-3Tbsp of that stuff per "egg" called for. Depending on how much it has been reduced from water to the thicker brine, you may have to adjust the final moisture content a bit. You can also make your own by making your own beans, though I have found it difficult to get the viscosity and behavior quite where it wants to be. But, if you use it as directed, aquafaba is the best egg-sub around. My opinion, but you can look it up, and if you try it I bet you'll agree. So easy!

Kelly Peloza started experimenting with vegan baking as a high school student and blogged about her vegan adventures. From double peanut butter sandwich cookies, pink lemonade cookies, and caramel hazelnut brownie-bars, to classics like snicker doodles, peppermint patties, and various chocolate-chip cookies, these delicious and imaginative recipes are sure to inspire bakers of all ages. Peloza is committed to using ingredients that are easy to find, natural, and simple to use. You won't find egg replacer, expensive cooking oils, or hydrogenated margarine in her recipes—"Making a batch of chocolate-chip cookies shouldn't involve running to five different health-food stores searching for some elusive ingredient," she writes. But you will find helpful tips for things like substituting margarine for oil in recipes, experimenting with non-dairy milks, using whole-wheat flour, and ensuring the sugar you use was not processed with animal bone char. The result is a simple, thorough, and inspiring collection of mouthwatering cookies that anyone can make and everyone will love. 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.

"A must-have for vegans and non-vegans alike . . . I recommend it to anyone who wishes they were eating a cookie right now."—Natalie Slater, *BakeandDestroy.net* "Never again will you have to choke down another dry, bland vegan cookie! Kelly Peloza has concocted a veritable bible of every sort of bar, square, cut-out, drop cookie, and everything in between, and not one will disappoint."—Hannah Kaminsky, author of *My Sweet Vegan*, *Vegan a la Mode*, and *Easy as Vegan Pie* "Cute and creative cookies form a cute and creative girl! Kelly Peloza makes cookies you will crave."—Isa Chandra Moskowitz, author of *Vegan with a Vengeance* and *Veganomicon*