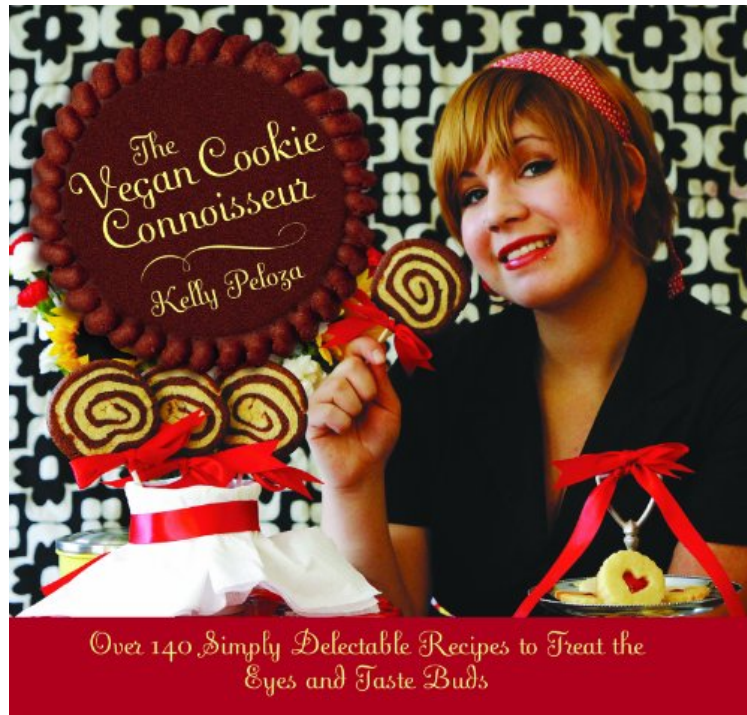


[Mobile pdf] The Vegan Cookie Connoisseur: Over 140 Simply Delicious Recipes That Treat the Eyes and Taste Buds

The Vegan Cookie Connoisseur: Over 140 Simply Delicious Recipes That Treat the Eyes and Taste Buds

Kelly Pelozo

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Kelly Pelosa : The Vegan Cookie Connoisseur: Over 140 Simply Delicious Recipes That Treat the Eyes and Taste Buds before purchasing it in order to gage whether or not it would be worth my time, and all praised The Vegan Cookie Connoisseur: Over 140 Simply Delicious Recipes That Treat the Eyes and Taste Buds:

1 of 1 people found the following review helpful. My favorite thing about them is they don't call for any ...By Sami I've purchased many cookbooks over the years and this one is consistently one of my favorites. I use it almost exclusively for cookie recipes. The recipes are solid. My favorite thing about them is they don't call for any specialty products aside from soymilk and sometimes vegan butter (but it usually calls for oil instead). No egg replacers, no gums, nothing weird! I can bring this book to a friend's house and a small container of soymilk and be set! The only criticism I have for this book is that the pictures are AWFUL. Impressively awful, really. Poor lighting, incorrect focus, bad color balance. Some of the cookie pictures look down right unappetizing. If you can get past the terrible pictures this is seriously a great recipe book. My favorites are the apple cider cookies and the chai snickerdoodles! 3 of 3 people found the following review helpful. A masterwork By BHB This book revolutionizes people's ideas of veganism and baking in general. The greatly overrated egg, the unnecessary milk, the overpriced and unhealthy butter, none are essential for MIND BLOWING cookies. My coworkers live when I bring a batch even though it hurts their fitness goals. Pro tip not included in the book: letting your dough rest for 12-24 hrs in the fridge (sealed in a tuppy or wrapped in plastic) will GREATLY enhance the flavor and depth of your cookies. 3 of 3 people found the following review helpful.) and I am

sooo happy I got this book! I have made a few of the more unique recipes from this book (Pina Colada bars for one!) and I am sooo happy I got this book! I was tired of the more typical cookies in my other cookbooks. I wanted something more special. And this book hasn't let me down yet!

Kelly Peloza started experimenting with vegan baking as a high school student, blogging about her vegan adventures all the while. Her amazing recipes and gorgeous photos drew a crowd of eager readers who have been begging her for a cookbook ever since. Now an energetic, spunky college student, her book is finally ready for her anxious audience. From double peanut butter sandwich cookies and coconut caramel butter cookies to raspberry almond cookies and inside out peppermint patties, 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 anyone can make and everyone will love.

"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*