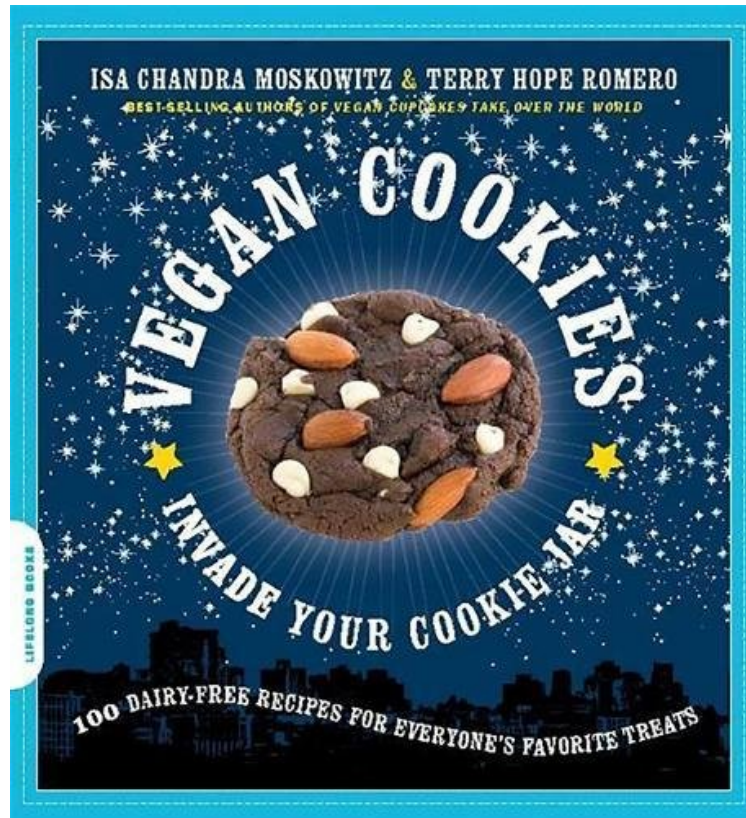


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Vegan Cookies Invade Your Cookie Jar: 100 Dairy-Free Recipes for Everyone's Favorite Treats

Isa Chandra Moskowitz, Terry Hope Romero
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Isa Chandra Moskowitz, Terry Hope Romero : Vegan Cookies Invade Your Cookie Jar: 100 Dairy-Free Recipes for Everyone's Favorite Treats before purchasing it in order to gauge whether or not it would be worth my time, and all praised Vegan Cookies Invade Your Cookie Jar: 100 Dairy-Free Recipes for Everyone's Favorite Treats:

8 of 8 people found the following review helpful. Great variety of flavors, with a handful of genuine knockouts. By K. Jordan This is a great cookie book with a wide variety of flavors/types of cookie. I have enjoyed the recipes I've made; if I waited until I'd made them all to review I'd never leave one! (I count 81 recipes; must be 100 including all the variations. I have made 9 or so.) I have made: Chocolate chip Chocolatey crinkle Snickerdoodles Mocha mamas (once with AP flour and once with their Gluten Frida mix) Mexican hot chocolate snickerdoodles (once with AP flour and once with their Gluten Frida mix) Hazelnut fudge dreamies Key lime shortbread rounds Gingerbread cutout cookies (There may be a couple more I'm forgetting...) Positives: The flavors and textures have all worked pretty well for me. The Gluten Frida mix is wonderful, I use it in all kinds of things. I use it in all the Vegan Cupcakes Take Over the World cupcakes with no problems. I prefer to sub sorghum flour for some of the quinoa flour to reduce the

"grassy" smell. As mentioned in the book the GF versions of cookies will not spread like the wheat flour ones, but overall I have had huge success with this mix. I did have a few trays of cookies come out a bit dry, so watch your baking time and temperature even more carefully when doing gluten free. Recipes: I usually reduce the heat in the Mexican hot chocolate snickerdoodles because I am a wimp, but everyone else I've fed them to loves them, and said I could even go spicier. I'll guess I'll have to make separate "wimp" batches for myself! I thought the mocha mamas could use a touch more coffee flavor, but they are very tasty, and soft yet with a good bite to them. I thought the snickerdoodles were perfect! I hate "snickerdoodle" recipes that are just regular sugar or "butter" cookies with cinnamon. A proper snickerdoodle has a different texture. As soon as I saw cream of tartar in the recipe I had hope they'd come out right! It has a crisp, chewy outside, which gives way to a soft almost creamy inside, coated with crunchy sugar cinnamon on the outside. (I saw another review mention it so I just have to say - spices do not belong mixed into snickerdoodle dough! no no no no!) These are the real deal. The key lime shortbread rounds had a nice shortbread texture and were deliciously tangy. I made the gingerbread cutouts for the holidays and they were well received. They are a little crispier than the gingerbread cookies I grew up making, but very tasty and as a bonus the dough is easier to work with. I could write a book about how good the hazelnut fudge dreamies are. If you are looking for a Fancy Cookie to knock some socks off, this is your buddy. The only downside to them is they are kind of a lot of work, versus throwing a dozen cupcakes in the oven. They are well worth it though!--Rather than scooping dough as suggested, I like to form the dough into a log and chill it, then slice and bake. It's faster (other than the chilling time, which you can do something else during anyway) and also easier for me to get 1) evenly sized cookies to make pairs for sandwiching, and 2) thinner cookies so you don't get too-much-hazelnut-not-enough-fudge.--That fudge filling is amazing. There's a recipe note that you can make truffles out of any extra - sometime skip the cookies and just make truffles for the yum of it!--This recipe also makes perfect Macadamia Nut White Chocolate Fudge Dreamies! Substitute ground macadamia nuts for the hazelnuts, and vegan white chocolate for the chocolate. Do not add all the liquid to make a white chocolate fudge filling, though; the first time I got more of a glaze than a filling, but they were still delicious! If I come up with a perfect white chocolate fudge adaptation I'll post a comment. Negatives: I do find some of the cookies to be oily, even after baking and cooling. Now I always under-measure the oil and am trying to make notes in the book for what measurements I like better as far as oil goes. The chocolate chip cookies are the main offender here. They are tasty. They just aren't... perfect. These are better than other recipes that I have had come out very crunchy, they just don't have that perfect balance of chewy, crisp edges, not TOO soft. The flavor is good I'm just looking for a very particular texture. They do make great ice cream sandwiches with some homemade vegan ice cream!...The hazelnut fudge dreamies are so good I can't seem to get around to trying any more recipes now, but I don't know that that counts as a "negative"! I'll probably stick with veganizing my old recipes for chocolate chip, oatmeal, PB cookies (childhood favorites, most subject to extremely picky personal preference!) but for new flavor combinations, finicky textured cookies that are trickier to veganize, and cookie types I never baked much in the past (shortbreads, biscotti, etc.), this book can't be beat! 0 of 0 people found the following review helpful. Delicious... Nuff Said. By Kelly Klepfer I bought this tiny little cute book for a cookie baking blitz last November. It's joined us for two years of Vegan baking. Will it join me for a third? Uh Yeah! Great pictures and some great recipes. I think I've made ten or so of them. So here is the list of favorites.... The Peanut Butter Chocolate Pillows are worth the price of the book if you are a peanut butter chocolate fan. My pillows looked like little hats when finished so I'd recommend parchment paper or more chilling time. But the taste? Sweet mercy. She calls for black cocoa which is the stuff that makes oreos dark, but I used the regular stuff and they were fab. I'm a cheapskate so I don't buy a lot of non-dairy flavored chips like peanut butter and butterscotch etc and my hubby loves those chocolate cookies with peanut butter chips so I have yet to have made them since going vegan. Now I don't have to, the Peanut Butter Chocolate Pillows scratch that itch. The second recipe that makes the the book a must keep forever... Caramel Pecan Bars. Warning. If you have a sweet tooth, you will be tempted to eat the whole pan. A-m-a-z-i-n-g. We also tried the following which involved mixed opinions but were solid none the less: Mocha Mamas which were nice, tasty little cookies. Starry Fudge Shortbreads were kinda meh in my opinion and a lot of work, but one girl who joined us both years is still waxing eloquently about how much she loved them. They have classic Christmas recipes, too. The Roll Out Sugar Cookies and the Gingerbreads were both great, and turned out well. The ladies know their biscotti, we didn't make a recipe from this book but the ones in Veganomicon were outstanding. So the biscotti recipes are on my radar. The cookies we haven't tried in Vegan Cookies Invade Your Cookie Jar: Roasted Almond Cookies with Fleur De Sel, Rocky Roads, Peanut Apple Pretzel Drops, Citrus Glitters, Macadamia Ginger Crunch Drops...and the list goes on. It's a keeper. For sure. 1 of 1 people found the following review helpful. Isa's recipes are easy to follow and absolutely delicious. By Karin This is my go-to book for all things cookie. Isa's recipes are easy to follow and absolutely delicious, there's no reason to use dairy and eggs when recipes like these exist. You will not be disappointed.

Don't run. Don't hide. Vegan cookies are going to invade your cookie jar, one delicious bite at a time. Join award-winning bakers Isa Chandra Moskowitz and Terry Hope Romero (authors of the hit cookbook *Vegan Cupcakes Take Over the World*) as they continue their world-domination mission-with dairy- and egg-free batches of everyone's

favorite treats. *Vegan Cookies Invade Your Cookie Jar* includes more than 100 irresistible recipes for cookies, bars, biscotti, brownies, and more. Discover festive desserts that are sure to impress family and friends at any occasion, from birthdays to bake sales. Or simply tempt yourself with: · Magical Coconut Cookie Bars · Chocolate Chip Cream Cheese Brownies · Peanut Butter Crisscrosses · NYC Black Whites · Key Lime Shortbread Rounds · Call Me Blondies · Macadamia Lace Cookies Throughout the book, Isa and Terry share their best mixing, baking, and decorating techniques and tackle age-old cookie conundrums. Learn the secrets of vegan-izing name-brand favorites (Nutter Butters, anyone?), whipping up gluten-free batches, and even making cookies you can eat for breakfast. When vegan cookies invade your cookie jar, it's yummy to give in!

From Publishers Weekly From the authors of the excellent—and cheeky—*Vegan Cupcakes Take Over the World* comes this winning collection of vegan cookie recipes that should appeal to vegans and nonvegans alike (if those nonvegans are willing to seek out a few specialty ingredients—the authors helpfully provide suggestions and resources—and make the unfortunate substitution of margarine for butter). Without a hint of preachiness, and with plenty of sass, the book delivers veganized versions of traditional cookies such as New York City's black and white cookies, Pepperidge Farm Milanos (called minonos) and lemon bars, about which the authors explain, “For too long we vegans have had our faces pressed against the glass of the dessert case and longing for the sweet tartness of those shimmering lemon bars. Well, you can stop scaring the staff of that bakery.” There are also sophisticated confections like toasted almond cookies with fleur de sel and macadamia lace cookies. While there are cookies that sound suspiciously healthy, such as fruity oat bars and whole wheat chocolate chip cookies, decadent recipes like caramel pecan bars and starchy fudge shortbread, filled with non-dairy chocolate ganache, show that you can be vegan and still indulge in delicious treats. (Nov.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. Bust, December/January 2009/2010 “With their newest collection, classic cookie recipes get...magical treatment...Out just in time for holiday cookie-swap season, this treasure trove also has options for every dietary restriction...ensuring your baking will be the hit of the party no matter where you go.” regarding the Caramel Pecan Bars, Naples Daily News FL, 12/3/09 “All the taste testers for *Vegan Cookies Invade Your Cookie Jar* apparently raved about this goody, nutty bar cookie. It’s a treat for the enlightened, for those with dairy allergies—and for the rest of us.” The Hippo NH, 12/2/09 “The answer to the question ‘What cookies can I make that both grandma and the newly vegan cousin can eat?’ Moskowitz has become the authority on hip, fun, not-scoldy vegan eating...An ideal reference for those dealing with allergies as well as philosophical restrictions.” Kingman Daily Miner, 11/27/09 “A delicious sequel to *Vegan Cupcakes Take over the World* and *Veganomicon*...Recipes which would whet any appetite and still be healthy...When you see the beautiful pictures, you can just about taste them.” Rockford Register Star, 12/9/2009 “Tempt yourself...Isa and Terry share their best mixing, baking and decorating techniques and tackle age-old cookie conundrums.” VegNews, January/February 2010 “Takes the beloved, versatile dessert and turns it on its dairy-free head...Culinary powerhouses on their own, when Moskowitz and Romero team up, the results are spot-on and memorable. This cute, compact collection of 100 crowd-pleasing hand-holds hits the spot...[The] ultimate cookie manual...One read through the colorful pages and every kitchen is destined to be a full-blown cookie factory in no time.” Suite101.com, 12/13/09 “Takes the guesswork out of making vegan cookies. They delve into the science of cookie-making, so their readers don’t have to (thank goodness!). And while there are some healthier offerings among this recipe book’s 200-plus pages, the cookies themselves are universally indulgent and delicious. The recipes, combined with its comprehensive guide to vegan ingredients, substitutions and cookie troubleshooting guide, make *Vegan Cookies Invade Your Cookie Jar* a five-star cookbook. Perfect for everyone from beginner bakers to seasoned cooks...Nobody will stop to wonder if these recipes are vegan, because they’re just plain good.” Publishers Weekly, 10/19/09 “[A] winning collection of vegan cookie recipes that should appeal to vegans and nonvegans alike...decadent recipes like caramel pecan bars and starchy fudge shortbread, filled with non-dairy chocolate ganache, show that you can be vegan and still indulge in delicious treats.” Washington Express, 11/10/09 “Isa Chandra Moskowitz and Terry Hope Romero certainly make dairy-free baking accessible. Most importantly, the duo makes dairy-free baking seem so effortless, with thorough descriptions of all of their ingredients and tips on how and where to find vegan versions of common items.” New York Times, 12/2/09 “Once I read the introductory pages of this one, I was on board. The authors are not preachy or intolerant of heathens like me who eat and drink everything, which made me feel less defensive and more interested in what they had to say.” Library Journal, 11/15/09 “The authors...return with another sweet collection of vegan goodies...Recommended for vegan bakers and cookie lovers.”