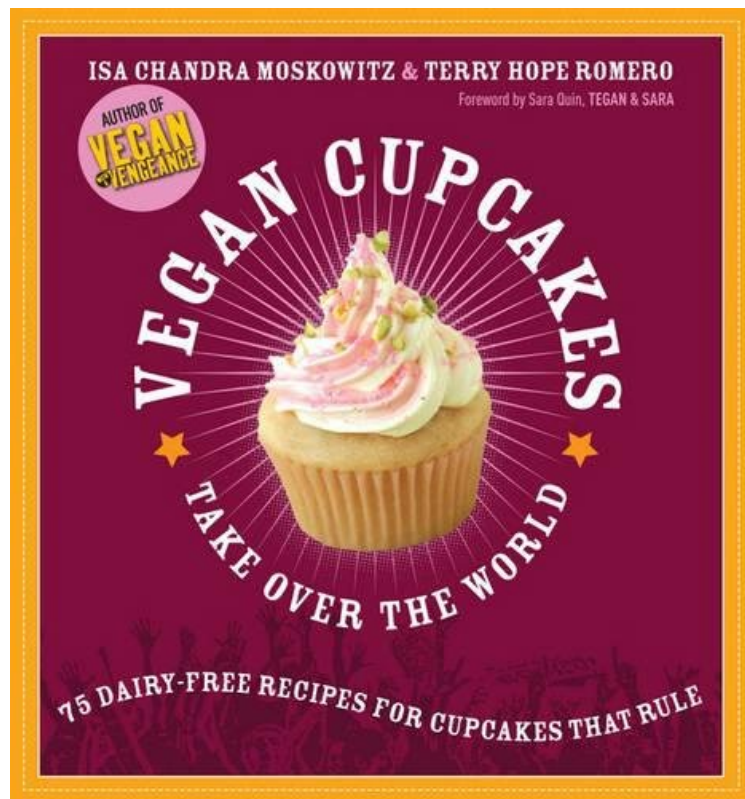


[Ebook free] Vegan Cupcakes Take Over the World: 75 Dairy-Free Recipes for Cupcakes that Rule

Vegan Cupcakes Take Over the World: 75 Dairy-Free Recipes for Cupcakes that Rule

Isa Chandra Moskowitz, Terry Hope Romero
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Isa Chandra Moskowitz, Terry Hope Romero : Vegan Cupcakes Take Over the World: 75 Dairy-Free Recipes for Cupcakes that Rule before purchasing it in order to gage whether or not it would be worth my time, and all praised Vegan Cupcakes Take Over the World: 75 Dairy-Free Recipes for Cupcakes that Rule:

7 of 7 people found the following review helpful. its just not really suited for it but I got it to work and they are the most delicious and beautiful cupcakes I have ever made By Ted Nitz I made the oreo cupcakes in this book and they were delicious. They cooked up perfectly and you would never lose in a taste test between these vegan cupcakes and a non vegan version. The frosting took a little extra work I think I will not use the kitchenaid for that again, its just not really suited for it but I got it to work and they are the most delicious and beautiful cupcakes I have ever made. I do wish they said how long to curdle the soy milk, my vegan friend said thats the only thing she finds important is you curdle long enough, so I did so for 10 minutes after whisking the soy milk and vinegar and they came out perfect. I am not vegan nor will I ever be, but i'm also not sure I will ever make non vegan cupcakes again. 268 of 270 people found the following review helpful. Vegan Cupcakes Have Taken Over My World! By AG Pym I love love LOVE this book. The recipes are simple and perfect, every time; I have had VCTOtW for about a month and a half now, and despite at least weekly bakings, haven't had a single recipe fail yet. Not one. Since I bought it I seriously can't stop baking and

am beginning to fear for my waistline! I would like to second another reviewer who pointed out that the recipes don't ask you to use egg replacers or other "substitutions" common in vegan baking (usually because someone is trying to veganize a non-vegan recipe); instead, the recipes are just designed vegan from the ground up, and call for simple ingredients that anyone would have (oil, baking powder, etc.). Also, there are tons of beautiful color pictures of finished cupcakes throughout, which is one of the most important things about a cookbook, to me. Then, too, they suggest enough variations on each cupcake recipe (there's 6 suggested ways to dramatically alter the chocolate cupcake recipe alone) that this book will keep you occupied for quite a long time. Since every baker likes a little external validation, here's mine: I have gotten absolute raves on every cupcake I have made so far, and most of these raves were from non-vegans who were comparing my vegan cupcakes with regular [non-vegan] cupcakes. For example, last night I fed a chocolate cupcake with cookies 'n cream frosting (vegan buttercream frosting with Newman's O's mixed in... this is a recipe from the book, obviously) to a friend who didn't just enjoy it, but was absolutely WOWED. "Geeze, it's amazing what they're doing without dairy or eggs these days; these are better than regular cupcakes" was one comment that I particularly appreciated because most vegan desserts can taste good, but in my experience it's the rare vegan dessert that can taste identical or even BETTER than the regular omni thing. I would recommend this book to anyone, vegans and omni's alike, because even if you're not vegan (or lactose intolerant), the cupcakes taste fabulous. The recipes are so simple they're basically idiot-proof, and I have seriously never in my life had better chocolate cupcakes than the ones I made from this book: moist and fluffy and ooh... just perfect. And I'm not even a chocolate person. Anyway, do yourself (and everyone in your life who will be eating your baked goods) a favor and buy this wonderful book! I'd give it 10 stars if they'd let me... 3 of 3 people found the following review helpful. Great cookbook for all diets By Mike stulz I own a cupcake business out of my home, specializing in allergy friendly cupcakes. My daughter has dairy and egg allergies (among others), and this opened my eyes to vegan baking. These recipes have brought my cupcake variety to the next level. There are so many good recipes within this book, and unlike some other recipes I have followed, when it says it makes enough for 12 cupcakes, it really does (minus the carrot cake one I made last night; I only got 11 out of that batch so I will probably up the flour next time I make it to 3/4 cup). The chocolate buttercream frosting is so good, I still get comments on how great it tasted. And you can't go wrong with the Oreo cupcake. Pictured is Oreo cupcake.

The hosts of the vegan cooking show *The Post Punk Kitchen* are back with a vengeance — and this time, dessert. A companion volume to *Vegan with a Vengeance*, *Vegan Cupcakes Take Over the World* is a sweet and sassy guide to baking everyone's favorite treat without using any animal products. This unique cookbook contains over 50 recipes for cupcakes and frostings — some innovative, some classics — with beautiful full color photographs. Isa and Terry offer delicious, cheap, dairy-free, egg-free and vegan-friendly recipes like Classic Vanilla Cupcakes (with chocolate frosting), Crimson Velvet Cupcakes (red velvet with creamy white frosting), Linzer Torte Cupcakes (hazelnut with raspberry and chocolate ganache), Chai Latte Cupcakes (with powdered sugar) and Banana Split Cupcakes (banana-chocolate chip-pineapple with fluffy frosting). Included also are gluten-free recipes, decorating tips, baking guidelines, vegan shopping advice, and Isa's true cupcake anecdotes from the trenches. When *Vegan Cupcakes Take Over the World*, no dessert lover can resist.

GirlGetStrong.com, 4/30/10 "Another gem by Isa Moskowitz, this cupcake bible includes 75 different recipes for cupcake batter and frosting... Vegan Cupcakes will tantalize and inspire, especially with the beautiful photos of each recipe." The Auburn Citizen, 12/29/10 "Will satisfy almost everyone's sweet tooth and visions of sugarplums." iVillage.com, 1/18/11 "These [Peanut Butter] cupcakes are pushed to maximum peanut capacity and still remain moist and fluffy. Chunky peanut butter, molasses and flaxseed give them an intense flavor and nutty texture." iVillage.com, 1/18/11 "[The Sexy Low-Fat Vanilla Cupcakes are] vanilla-scented gems." The RetailMeNot Insider, 5/23/11 "Granted, these authors aren't on restricted diets due to allergies or celiac disease, but their wildly inventive vegan desserts are dairy- and egg-free, and they have a whole section on how to make cookies without wheat." BizIndia.net, 11/21/11 "Isa and Terry deserve top marks with for this unique collection of highly creative recipes for out-of-this-world cupcakes. Get your copy now, get cookin' and get tremendous satisfaction from making these unusual cupcakes." VegNews, September/October 2012 "Marks an important milestone for veganism in that it proved to the mainstream that vegan food can be awesome."