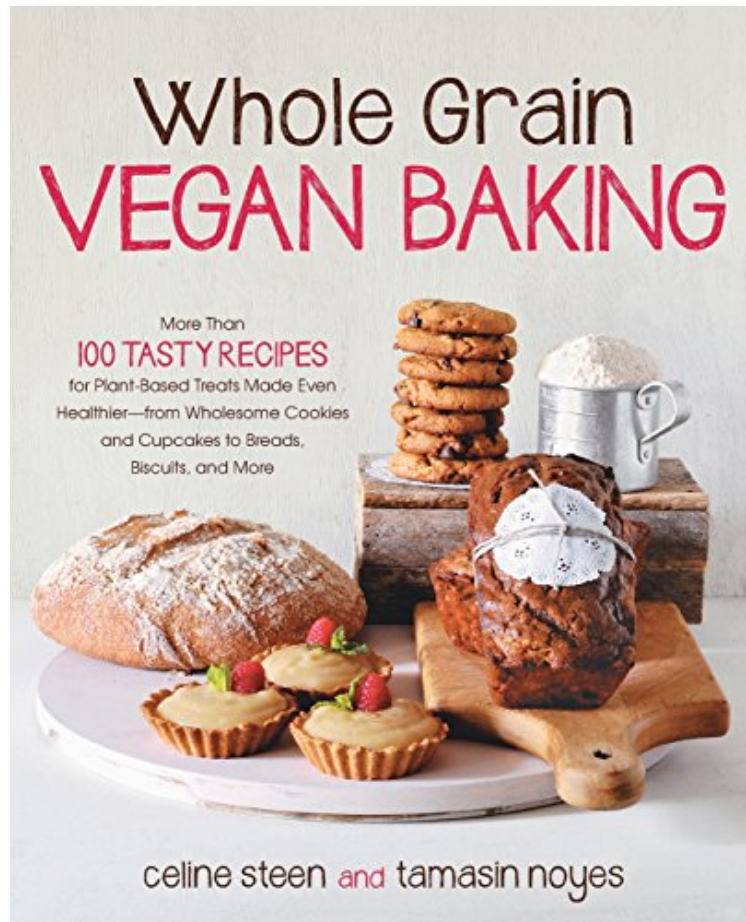


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WGreat looking recipes but they all call for so many different ingredients... I have altered several because I can't keep that many ingredients on hand nor can I afford to buy them all every time I use them. Still, the fee I have made turned out well.3 of 3 people found the following review helpful. Measurement primary/secondary units used are not consistent for all ingredients in a recipeBy J. KellyI've made two recipes so far and I'm happy with the results. But I find that the way the recipes are written is rather distracting. If you are used to grams and ml measurements instead of cups and tablespoons, you will find that there is no consistency in the order of these. For some ingredients the g/ml are primary with the c/tbsp in parentheses and for other ingredients in the same recipe it is the opposite. This requires you to jump back and forth between the primary/secondary measurements when getting your ingredients together.11 of 11 people found the following review helpful. Everything I've tried so far is deliciousBy Constance J. CoquilletI love this book! This morning we had the Sweet Potato Waffles. They were great. They reminded me a little of pumpkin pie:) I have made all of the scones and granolas, and they are also excellent. I just want to try everything in the book. I'm still on the first chapter.

Have Your Cake and Feel Good About It Too!

"Expand your pantry and palate at the same time with truly inspired whole grain creations. Be it sweet or savory, Celine and Tami have a satisfying answer to your every craving. This book will delight eaters and bakers for years to come." -Hannah Kaminsky, author of *My Sweet Vegan*, *Vegan Desserts*, and *Vegan ? la Mode*