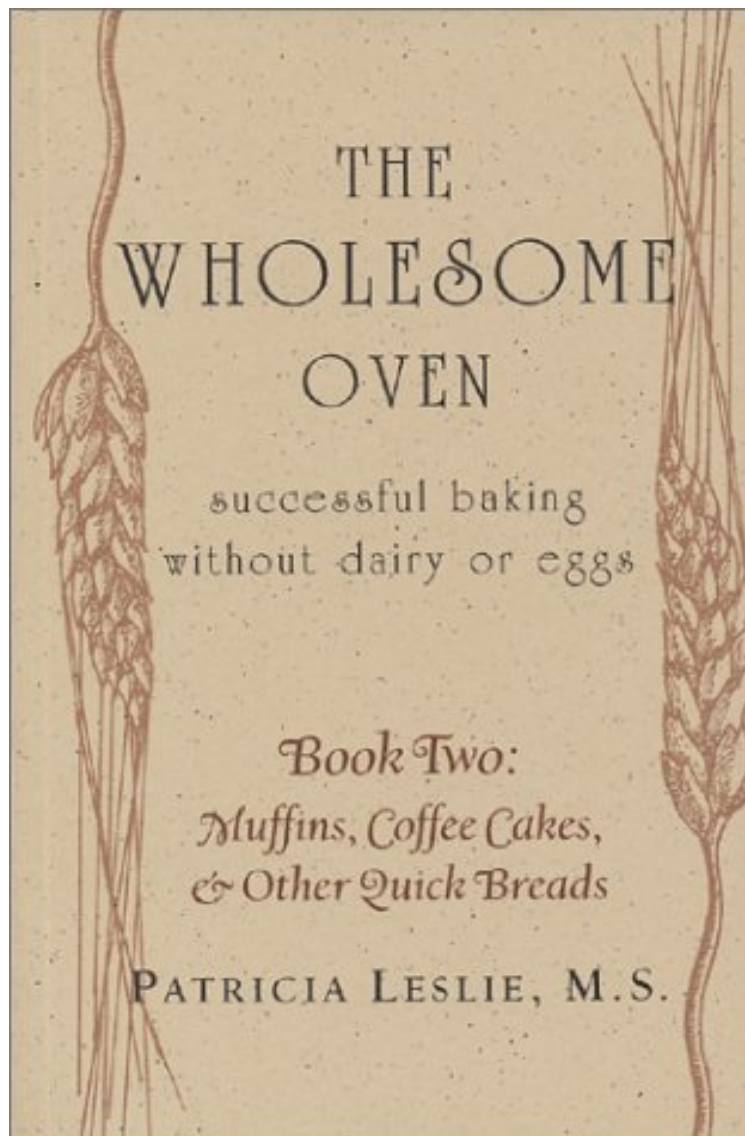


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## Wholesome Oven Book Two: Successful Baking Without Dairy Or Eggs: Muffins, Coffee Cakes Other Quick Breads

*Patricia Leslie*

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**Patricia Leslie : Wholesome Oven Book Two: Successful Baking Without Dairy Or Eggs: Muffins, Coffee Cakes Other Quick Breads** before purchasing it in order to gage whether or not it would be worth my time, and all praised Wholesome Oven Book Two: Successful Baking Without Dairy Or Eggs: Muffins, Coffee Cakes Other Quick Breads:

0 of 0 people found the following review helpful. Five Stars  
By Kathleen O'Connor  
Nice basic vegan baking book. Basic no frills but good.  
4 of 4 people found the following review helpful. Enhanced with preparation techniques  
By Midwest Book Review  
The second volume of a four cookbook series dedicated to baking without the use of dairy products or eggs, *The Wholesome Oven: Book Two - Muffins, Coffee Cakes Other Quick Breads* is a 140-page, thoroughly "kitchen cook friendly", compendium of recipes that arising from a concern for showcasing the benefits of eliminating dairy and eggs from a even a vegetarian diet. From Carrot Cake Muffins; Banana Bread; Crumb-Topped Coffee Cake; and Gingerbread; to Raisin Maple Loaf; Vanilla Sauce; Celtic Soda Bread; Tomato Biscuits; and Chocolate Scones; these are recipes which keep the use of unrefined sugar and liquid canola oil to a minimum. Enhanced with preparation techniques, a guide to natural ingredients, and even a list of source companies, *The Wholesome Oven: Muffins, Coffee Cakes Other Quick Breads* will make a welcome and appreciated contribution to any vegetarian (or non-vegetarian!) cookbook collection.

This woman can bake! And so can you, if you follow these 45 great treats, in the rather easy to use recipies. Muffins, coffee cakes, teabreads, scones, pan breads, biscuits, and all the toppings! All the recipies are 100% vegan, salt-free, and low on oil and sweeteners. And they taste good! What more can you ask for.

From the Author  
I started creating these recipes during the first few years aftershifting from lacto-veg to vegan. I had to re-learn baking with a lot of different ingredients, so I started keeping notes on what I wasreplacing. Before long, I had a lot of recipes. Sad to say, many of theingredients I was relying on in 2002, are not even being made any more.(Can't remember the last time I was able to buy soy milk powder.) Sohonestly, I don't know how useful this cookbook will be to the averagevegan baker who just wants to follow a straightforward recipe, and nothave to get creative. On the other hand, if you're trying to learn tobake, my detailed technique guidelines will still be invaluable to you;and some of the recipes don't require any out-of-production ingredients.About the Author  
Patricia A. Leslie holds a Bachelor's degree in cultural anthropologyfrom U.C. Berkeley. She now write wonderful "comedy of manners" typenovels in the speculative fantasy genre; that series is called *TheRandolph Family Saga*.