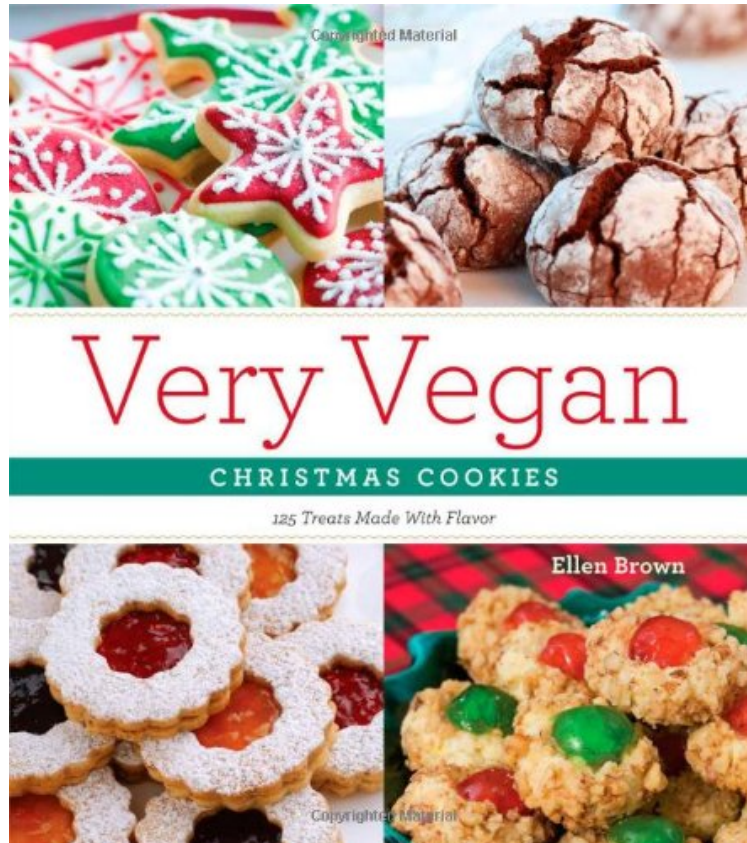


(Free) Very Vegan Christmas Cookies: 125 Festive and Flavorful Treats

Very Vegan Christmas Cookies: 125 Festive and Flavorful Treats

Ellen Brown

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Ellen Brown : Very Vegan Christmas Cookies: 125 Festive and Flavorful Treats before purchasing it in order to gage whether or not it would be worth my time, and all praised Very Vegan Christmas Cookies: 125 Festive and Flavorful Treats:

5 of 5 people found the following review helpful. DisappointedBy Susan K. CorradoFirst off, I bought this book specifically for the thumbprint cookies. The picture on the front of the book looked really good. As you can see in the picture, the cookies have walnuts covering them, as all good thumb prints should. The recipe, however, is with peanut butter in the dough and I believe the dough is rolled in peanuts. There are substitutions but none with walnuts. Why picture them with walnuts if that's not the recipe you are providing? Also, the sugar cookies were hard to deal with. It would have been nice if they would have explained which icing they used as the base color and which one to decorate with. I usually love all my vegan cookbooks but this one has been a disappointment so far.0 of 0 people found the following review helpful. I need to keep playing with the recipesBy Kindle CustomerFirst, let me say that I have only tried one of the recipes in the book. I am allergic to dairy proteins and although I can eat eggs, it's sometimes easier to look for Vegan recipes. I tried to make the spritz cookies. They didn't turn out so well. I'm not sure whether it was the margarine or the egg substitute I used but we threw the whole batch away.I will be trying some of the other recipes and adjusting them as needed to fit in with my dietary needs. I will also try using other substitutes in the recipes.

Therefore, at this point, I like the cookbook and would recommend it if you are looking for several recipes all in one place. If you are looking for only one or two recipes, I would try searching the web first. 3 of 3 people found the following review helpful. 1:1 conversions, too sweetBy Patrick CauldwellI was hoping for something other than one for one conversions of "classic" recipes. Everything in here is full of egg replacer and tons of margarine. I tried two recipes, and while I was pretty happy with them both I found them way to sweet. There are some good ideas here, but I was hoping for something else, I guess.

Going beyond vegan basics, this full-color cookbook takes a festive turn with more than 125 Christmas cookie recipes designed without eggs or dairy products. Take vegan charge of the holidays and impress your friends and family with your baking skills all without milk or eggs! With more than 125 innovative recipes created by a well-known cookbook author, a feast of flavors awaits.

"I recently got the Very Vegan Christmas Cookies cookbook in the mail! I love it! It is a gorgeous book with great energy! (I believe books have energy!) Anyway I made the Cashew Caramel Bars. They were simply to die for and they were VEGAN! This book would make a great gift." (Sandy PeacefulDaily.com) About the Author Ellen Brown is the consummate foodie and follower of food trends. She is well-respected, prolific cookbook author who writes a weekly column for the Providence Journal featuring her own recipes. Brown gained the national limelight in 1982 as the founding food editor of USA Today and was included in the prestigious Who's Who of Cooking in America. Ellen's writing has appeared in more than two dozen publications, including The Washington Post, The Los Angeles Times syndicate, the Prodigy computer network, Bon Appetit, Art Culinaire, Museum and Arts Washington, Texas Monthly, The Baltimore Sun, The San Francisco Chronicle, Fort Lauderdale News Sentinel, Tables, Good Food, Dossier, Showcase, and Diversion. She has lectured frequently on New American Cuisine and food trends at the annual meetings of the American Institute of Wine Food and the International Association of Culinary Professionals. Profiles of Ellen have appeared in The Washington Post, The Detroit News, Coastal Living, The Providence Journal, and The Miami Herald. Ellen's cooking on Nantucket was the subject of an episode on Food Finds, shown nationally on the Television Food Network. Ellen lives in Providence, Rhode Island.