

## Vegan Cheese Simple Delicious Plant Based Recipes

Chef Chloe, the first vegan winner of Cupcake Wars, brings her signature creativity and fun to the best part of every meal: Dessert! CHEF CHLOE'S first all-dessert cookbook, Chloe's Vegan Desserts, will satisfy your sweet tooth from morning to night with more than 100 recipes for cakes and cupcakes, ice cream and doughnuts and pies—oh my! And you just will not believe these delicious dishes are vegan. You can start the day with New York–Style Crumb Cake, light and zesty Lemon Poppy Seed Muffins, luscious Chocolate Babka, or decadent Tiramisu Pancakes (topped with a dollop of cool Coconut Whipped Cream). Here, too, are more than a dozen inventive, innovative, irresistible cupcake recipes, including Chloe's Cupcake Wars' Award-Winning Chocolate Orange Cupcakes with Candied Orange Peel, saffron- and cardamom-spiced Bollywood Cupcakes, and rich and boozy Chocolate Beer Cupcakes with Irish Whiskey Buttercream. Chloe's got you covered for the holidays with her Easy Apple Pie and Absolutely Perfect Pumpkin Pie, Holiday Trifle, Nuts for Hot Cocoa, and Pumpkin Spice Latte. She re-creates classic desserts and treats from Chocolate Chip Cookies to Classic Crème Brûlée, and veganizes store-bought favorites with her Oreo-style Chloe O's, Pumpkin Whoopie Pies, Animal Cookies, and Black-and-White Cookies—which are better (and healthier) than what you'll find at the grocery store. Chloe also serves up brand-new triumphs like her dreamy Lemon Olive-Oil Cake, Rosemary Ice Cream with Blueberry Sauce, Coconut Cream Pie, Chocolate Cream Pie, Coconut Sorbet with Cashew Brittle, and good-to-the-last-drop milkshakes. Who can possibly resist? Go ahead and lick that spoon—there are no worries when you bake vegan! With gorgeous color photography, clever tips, and a comprehensive section on vegan baking basics to get you started, Chloe's Vegan Desserts will be your new vegan dessert bible.

Expanded and updated second edition of the Gourmand World Cookbook Awards, 2018, Vegan Category Winner. Learn the craft of making authentic, delicious non-dairy cheese from acknowledged master plant-based cheesemaker Karen McAthy. Comprehensively updated and expanded, the second edition of the "plant-based cheesemaking bible" takes vegan cheesemaking to a new level. Containing over 150 full color photos and enhanced step-by-step instructions, coverage and new information includes: Eight new cheesemaking recipes plus dozens more from beginner to pro New coverage of "mixed method" fast-firming cultured cheeses Going beyond nuts and seeds and using legumes for cheesemaking Dairy-free cultured butter, coconut milk yogurt, oat and cashew milk yogurt, and sour cream Growing plant-based cultures, including rejuvelac, sprouting, fermentation, kefir, and probiotic capsules Lactic acid fermentation and how to use it in cheesemaking Expanded coverage of flavors, aging, rind curing and smoking, and working with white and blue molds New recipe section for cooking with dairy-free cheeses including Coeur a la Creme, Buttermilk Fried Tempeh and more. The Art of Plant-based Cheesemaking, Second Edition is a must-have for aspiring DIY non-dairy cheesemakers, vegans, and serious foodies alike. The texture, the sharpness, the taste; you will be proud to serve up your creations.

Do you miss that cheesy-bliss that is gotten from eating cheesy pastas, toasted cheese sandwiches, pizzas and other cheesy meals? Here's the good news, you can maintain the vegan lifestyle and still enjoy several delicious cheese flavors that other dairy cheese-lovers eat. You can have these yummy vegan cheeses wedged into your meals, and giving your vegan taste-buds that needed kick! Vegan cheeses can be as fine as brie, as tasteful as parmesan and as silky as cheddar. You have a wide range of tasty cheese flavors to choose from. In this book you will find... \* Classy Vegan Cheese Recipes \* Nut-Free Vegan Cheese Recipes \* Herbed Vegan Cheese Recipes \* Spicy vegan Cheese Recipes \* Aged Vegan Cheese Recipes \* Meltable, Spreadable Cheese & Cheese Dip and more. This book contains 70 delicious vegan cheese recipes that are easy to read, easy to understand and easy to make. Written with a simple step by step approach that will make vegan cheese making a smooth ride for you.

Vegan cheese is a dairy-free version of regular cheese. As it is 100% plant-based, it does not contain cholesterol at all. I love making it at home to customize it with my favorite spices There are a lot of different vegan cheese recipes. They can be made with cashews, nutritional yeast, and other ingredients, but this version mostly contains potatoes, carrots, and a bunch of spices. You can have this vegan cheese as an appetizer or even a snack and serve it with tortilla chips, crudités, pita bread or whatever you want. It's also a good alternative to real cheese to make pizza, lasagna, or pretty much anything that is made with cheese. I also add it to my burgers sometimes instead of sliced cheese.

Delicious Vegan Cheese at Home

More than 100 Exciting New Recipes for Cookies and Pies, Tarts and Cobblers, Cupcakes and Cakes--and More!

The PlantPure Kitchen

The Vegan Meat Cookbook

Guide To The Vegan Cheese Recipes For Beginners: Vegan Mac And Cheese Recipe

From Everyday to Gourmet

The Art of Plant-Based Cheesemaking

30-Minute Vegan Dinners

***Gourmet restaurateur and vegan food expert Miyoko Schinner shares her secrets for making homemade nondairy cheeses that retain all the complexity and sharpness of their dairy counterparts while incorporating nutritious nuts and plant-based milks. Miyoko shows how to tease artisan flavors out of unique combinations of ingredients, such as***

*rejuvelac and nondairy yogurt, with minimal effort. The process of culturing and aging the ingredients produces delectable vegan cheeses with a range of consistencies from soft and creamy to firm. For readers who want to whip up something quick, Miyoko provides recipes for almost-instant ricotta and sliceable cheeses, in addition to a variety of tangy dairy substitutes, such as vegan sour cream, creme fraiche, and yogurt. For suggestions on how to incorporate vegan artisan cheeses into favorite recipes, Miyoko offers up delectable appetizers, entrees, and desserts, from caprese salad and classic mac and cheese to eggplant parmesan and her own San Francisco cheesecake.*

*Being vegan doesn't have to mean living off kale and quinoa, or spending your money on fancy and expensive ingredients. And it definitely doesn't have to mean feeling limited for choices of what to eat! What if "vegan food" could mean cheesy nachos and pizza, hearty burritos, gooey spinach and artichoke dip, decadent chocolate cake or even crème brûlée? Well, it can. In *Fuss-Free Vegan*, Sam Turnbull shows you that "vegan" does not equal unappetizing dishes, complicated steps, ingredients you have never heard of, or even food that tastes healthy. Instead, she gives you drool-worthy yet utterly fuss-free recipes that will bring everyone together at the table, vegans and non-vegans alike, in a chorus of rave reviews. This is the cookbook Sam wishes she had when she went vegan: one that recreates and veganizes the dishes she loved most in her pre-vegan days, like fluffy pancakes and crispy bacon, cheesy jalapeño poppers and pizza pockets, creamy Caesar salad and macaroni and cheese, rich chocolate brownies and holiday-worthy pumpkin pie, to name just a few. (And there's no hummus recipe in sight.) Say goodbye to searching endlessly around for that one special ingredient that you can't even pronounce, or cooking dishes that don't deliver on their promise of yumminess; instead, say hello to ingredients you can pick up at your local grocery store, step-by-step techniques, and Sam's enthusiastic voice cheering you on throughout this fun, approachable cookbook. With 101 tried-and-tested, one-of-a-kind vegan recipes for every meal, from breakfasts to lunches to dinners, and even snacks, desserts, appetizers and vegan staples, as well as handy menu plans and tips to amp up the recipes and your vegan life, Sam Turnbull and *Fuss-Free Vegan* are your ultimate guides in the new vegan kitchen.*

*Who says vegans can't have macaroni and cheese? In this inspiring volume by best-selling vegan author Robin Robertson, you will find more than 50 awesome plant-based recipes for deeply flavorful dishes that take this timeless comfort food in exciting new directions. Like most people, chances are you've eaten a lot of macaroni and cheese in your life. If you're new to a plant-based diet, you might be wondering if you can still enjoy this comforting meal. You'll be happy to know the answer is "Yes!" Robin shows you how to make what she calls Mac Uncheese—rich, delectable pasta dishes featuring vegan cheese sauces that start with plant milks, vegetables, and nuts as their base ingredients. Using these sauces—or, if you prefer, using store-bought vegan cheese—you can make many tempting variants of the cheesy pasta dish, from the familiar and homey, such as Mom's Classic Mac UnCheese, to the globally adventuresome, such as Indian Curry Mac or Salsa Mac and Queso. An entire chapter is devoted to veggie-loaded mac and cheese dishes, like Buffalo Cauliflower Mac, Arugula Pesto Mac UnCheese, or Smoky Mac and Peas with Mushroom Bacon. Another chapter serves up meatless mac and cheeses made meaty with lentils, jackfruit, mushrooms, and more. And, for delicious fun, there are recipes for Mac and Cheese Balls, Mac 'n' Cheese Pizza, Waffled Mac and Cheese, and Cheesy Mac Muffins. In addition to the recipes, *Vegan Mac and Cheese* features lists of toppings, add-ins, and other ways to be creative with these plant-based mac and cheese recipes, which will warm your soul all year long.*

*100+ hearty, succulent, people-pleasing meals featuring vegan meat, from comfort food classics and speedy weeknight dinners to global flavors and showstoppers, plus recipes for DIY vegan meats and cheeses. "When vegan cheese queen Miyoko Schinner pens a new cookbook, you don't walk to your nearest bookstore. You run. . . . Get ready for your weeknight dinners to never be the same."—VegNews From the Impossible Burger and Beyond Meat to MorningStar Farms, Boca Burgers, and more, plant-based meats are a growing trend for those who want to help the planet, animals, and their health but don't want to give up the meaty flavors they love. In *The Vegan Meat Cookbook*, bestselling author Miyoko Schinner guides you through the maze of products available on store shelves and offers straightforward guidance on how to best use them in everything from Sausage Calzones with Roasted Fennel and Preserved Lemon to Hominy and Carne Asada Enchiladas with Creamy Green Sauce. Dig in to a satisfying vegan meal of Weeknight Shepherd's Pie with Bratwurst and Buttery Potatoes or Meaty, Smoky Chili. Wow your guests with Coq au Vin, Linguine with Lemon-Garlic Scallops and Herbs, or Lettuce Wraps with Spicy Garlic Prawns. For those interested in making their own vegan meats and cheese from scratch, there are recipes for Juicy Chicken, King Trumpet Mushroom Bacon, Easy Buffalo Mozzarella, Miyoko's famous Unturkey, and many more that you'll never find in stores. Whether you're cutting back on meat for your health, the environment, animal welfare, or affordability, *The Vegan Meat Cookbook* will satisfy the cravings of flexitarians, vegans, vegetarians, and even carnivores.*

*DIY Vegan*

*The Art of Plant-Based Cheesemaking, Second Edition*

*The Plantpower Way: Italia*

*100 Simple, Delicious Recipes Made with 8 Ingredients Or Less*

*Vegan Cooking*

*Vegan Mac and Cheese*

*Over 100 Easy, Delicious Recipes to Slash Your Grocery Bill in Half: A Cookbook*

*The Veginner's Cookbook*

*The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-*

**free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes:** • Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare. • Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap • Essential plant-based pantry and equipment tips • Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements **Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.**

**Offers dairy-free recipes for such dishes as mac-and-cheese and cheesecake, as well as base recipes for making plant-based cheeses.**

**Super Easy Vegan Cheese Cookbook 70 Delicious Plant-based Cheeses Rockridge Press**

**"Packed with simple methods, clear recipes, and straightforward guidelines, The Art of Plant-Based Cheesemaking arms the reader with a clear understanding of the processes for creating authentic cultured, non-dairy, plant-based cheese using traditional (dairy) cheesemaking methods."--**

**The Non-Dairy Evolution Cookbook**

**101 Everyday Comfort Food Favorites, Veganized**

**The Great Vegan Bean Book**

**120+ Recipes for Every Day or Every So Often**

**Artisan Vegan Cheese**

**Vegan Cheese Recipes**

**The Amazing Homemade Vegan Cheese Recipes: Artisan Cheese Making At Home**

**Vegan Cheese Cookbook**

The Super Easy Vegan Cheese Cookbook offers the simplest, no-fail recipes for the taste, texture, and cheesiness you crave. Vegan cheese making has come a long way from hard- and specialty equipment. In the Super Easy Vegan Cheese Cookbook, you'll find the easiest recipes to make rich and creamy homemade vegan cheeses--and rival traditional cheese in taste. From Zesty Dijon Cheddar to Roasted Garlic Pistachio Cheese, this vegan cheese cookbook serves up plant-based alternatives to classic cheeses along with new favorites using nut-free ingredients like cauliflower. Requiring nothing more advanced than a blender and using few, easy-to-find ingredients, the Super Easy Vegan Cheese Cookbook has everything you need to bring the art of making to your kitchen. The Super Easy Vegan Cheese Cookbook includes: A fool-proof introduction to vegan cheese making that outlines basic ingredients, kitchen set-up, pantry staples, prep, best practices, and storage tips. Easy recipes that use staple ingredients and equipment to make homemade vegan cheese affordable and doable. 75 classic and new vegan cheese recipes, including sauces and spreads, soft cheese, semihard pressed cheeses, hard and aged cheeses, and fermented, cultured cheeses. Enjoy your favorite cheeses--and make them too--with the simple recipes from the Super Easy Vegan Cheese Cookbook.

The debut cookbook from the Saveur blog award-winning Internet expert on making eating cheap dependably delicious As a college grad during the recent great recession, Beth Mottus herself, like so many others, broke. Unwilling to sacrifice eating healthy and well—and armed with a degree in nutritional science—Beth began tracking her costs with obsessive precision, cutting her grocery bill in half. Eager to share her tips and recipes, she launched her blog, Budget Bytes. Soon the blog received millions of readers clamoring for more. Beth's eagerly awaited cookbook proves cutting back on cost does not mean cutting back on taste. Budget Bytes has more than 100 simple, healthy, and delicious recipes, including Greek Steak Tacos, Coconut Chorizo Sweet Potato Enchilada, and Teriyaki Salmon with Sriracha Mayonnaise, to name a few. It also contains expert principles for saving in the kitchen—including how to combine ingredients with expensive to ensure that you can still have that steak you're craving, and information to help anyone get acquainted with his or her kitchen and get maximum use out of it. Whether you're urban or rural, vegan or paleo, Budget Bytes is guaranteed to delight both the palate and the pocketbook.

Five years ago, popular blogger Brandi Doming of The Vegan 8 became a vegan, overhauling the way she and her family ate after a health diagnosis for her husband. The effects have been life-changing. Her recipes rely on refreshingly short ingredient lists that are ideal for anyone new to plant-based cooking or seeking simplified, wholesome, family-friendly options for weeknight dinners. All of the recipes are dairy-free and most are oil-free, gluten-free, and nut-free (if not, Brandi offers suitable alternatives), and ideally tailored to meet the needs of an array of health conditions. Each of the 100 recipes uses just 8 or fewer ingredients (not including salt, pepper, or water) to create satisfying, comforting meals from breakfast to dessert that your family--even the pickiest eaters--will love. Try Bakery-Style Blueberry Muffins, Fool 'Em "Cream Cheese" Spinach-Artichoke Dip, Cajun Veggie and Potato Chowder, Skillet Baked Mac n' Cheese, and No-Bake Chocolate Espresso Fudge Cake.

Is Your Kitchen a PlantPure Kitchen? The grassroots plant-based nutrition movement inspired by the film PlantPure Nation has helped foster a growing community of whole food, plant-based eaters. Key to its success has been the PlantPure Director of Culinary Education Kim Campbell's inspiring and delicious recipes. In 2015, her cookbook, The PlantPure Nation Cookbook, helped change the way people view the food they put in their bodies. Now, Campbell is back with even more inventive recipes bursting with flavor in The PlantPure Kitchen. Campbell builds on the success of her last cookbook, turning recipes like the Creamy African Stew into tasty African Wraps, and shares tons of new recipes that will turn any plant-based eater into a chef with compassion for the challenges of following a plant-pure diet, Campbell lends advice about the best natural sweeteners, the most useful kitchen tools for plant-based cooking, vegetable substitutions for making recipes gluten-free, and a whole lot more. Whether you are new to the lifestyle or looking to expand your own recipe repertoire, The PlantPure Kitchen makes your health through eating plant-based exciting, accessible, and easy! From dips and spreads, like Crockpot Apple Butter, to classic dinners, like Welsh Rarebit, The PlantPure Kitchen will inspire you to lead a more plant-pure life. Recipes include: Strawberry Rhubarb Streusel Muffins Asian Noodle Salad Southwestern Chili Mac Potato-Crusted Mushroom Quiche Welsh Rarebit Slow Cooker Jackfruit Tacos Hot Fudge Sundae Cake Featuring a foreword by T. Colin Campbell, coauthor of the groundbreaking national bestseller The China Study, this book will b

kitchen staple for PlantPure veterans and newcomers alike.

Super Easy Vegan Cheese Cookbook

This Cheese is Nuts!

A Modernist Culinary Approach to Plant-Based, Dairy Free Foods

More Than 125 Plant-Based Recipes for Indulging in the World's Ultimate Comfort Food

More Than 100 Easy Recipes to Create an Awesome Plant-Based Pantry

Healthy Eating

Vegan, at Times

Delicious Vegan Recipes for Under \$30 a Week, in Less Than 30 Minutes a Meal

**A guide to creating vegan versions of pantry staples--from dairy and meat substitutes such as vegan yogurt, mayo, bacon, and cheese, to dressings, sauces, cookies, and more. Kitchen crafters know the pleasure of making their own staples and specialty foods, whether it's cultured sour cream or a stellar soup stock. It's a fresher, healthier, more natural approach to eating and living. Now vegans who are sick of buying over-processed, over-packaged products can finally join the homemade revolution. Studied with full-color photos, The Homemade Vegan Pantry celebrates beautiful, handcrafted foods that don't take a ton of time, from ice cream and pizza dough, to granola and breakfast sausage. Miyoko Schinner guides readers through the techniques for making French-style buttercreams, roasted tomatoes, and pasta without special equipment. Her easy methods make "slow food" fast, and full of flavor. The Homemade Vegan Pantry raises the bar on plant-based cuisine, not only for vegans and vegetarians, but also for the growing number of Americans looking to eat lighter and healthier, and anyone interested in a handcrafted approach to food.**

**Collects recipes for boozy green drinks, including sage berry sparkler, Georgia peach gingerade, and tumeric honey bomb.**

**From the author of One-Hour Cheese, more than 30 dairy-free cheese recipes made from easy-to-find ingredients that deliver maximum flavor and rich, creamy textures.**

**"Detailed step-by-step instructions are provided for creating non-dairy butter, milks and creams using a variety of plant-based ingredient options"--**

**How to Craft Real, Cultured, Non-Dairy Cheese**

**BOSH!**

**Make Mozzarella, Cheddar, Feta, and Brie-Style Cheeses--Using Nuts, Seeds, and Vegetables**

**Fuss-Free Vegan**

**More Than 125 Plant-Based Recipes for Indulging in the World's Ultimate Comfort Food**

**Savory and Fresh Cocktails for the Enlightened Drinker**

**The Ultimate Starter Guide for New Vegans and the Veg-Curious**

**Delicious Plant Based Cheese Recipes For Everyone**

A plant-fueled lifestyle guide to la bella vita, complete with 125 vegan Italian recipes the whole family will love, from the authors of The Plantpower Way. Julie Piatt and Rich Roll have inspired countless people to embrace a plant-fueled lifestyle, and through their advocacy efforts, podcasts, and talks, thousands of people are now living healthier and more vibrant lives. Now, with their new cookbook, they're doing it again but with added Italian flair. If you think a healthy vegan lifestyle means giving up your favorite creamy pastas and cheesy pizzas, then think again. In The Plantpower Way: Italia, they pay homage to Italy's rich food history with an inspiring collection of 125 entirely plant-based recipes for the country's most popular and time-honored dishes. Julie is known for her creativity and resourcefulness in the kitchen, and her recipes will show just how rich and luscious Italian cuisine can be, without a drop of dairy in sight! Filled with fresh vegan takes on Italian staples, inventive new recipes, and stunning photographs of the Italian countryside, The Plantpower Way: Italia is a celebration of Italy's most delicious flavors and will show everyone a fresh, beautiful, and healthful side to Italian cooking.

In the book, Plant based diet detox cookbook, you will find Daily meal plan - to help you start and keep the new eating plan Easy, fast and Health Recipes - includes salads, breakfasts, main dishes and salads including key nutrient information. This Cookbook will show you how simple it can be to prepare balanced, delicious plant based recipes made with fresh and whole foods in 30 minutes or less. Plant based cookbook basics - diet and essential kitchen tools and ingredients for cooking. In the book, NATURAL AND CREAMY VEGAN CHEESE you will learn the secrets for making soft cheeses that you can grate, or slice. The cheeses in this book has many spreadable options which include vegetables, nut milks, lemon juice, probiotics, nutritional yeast and agar-agar. They are also enhanced with spices and herbs. They are real replacement to classic cheese. In the book, you will learn about -A fool proof introduction to vegan cheese making: that makes use of ingredient prep, storage tips and best practices-Recipes that uses affordable and doable ingredients Like cultured butter; cultured raw buttermilk; cultured cashew-based creams -30 New and Classic vegan cheeses for soft cheese, hard and aged cheeses, fermented and cultured cheese, semi hard pressed cheese, cheese spreads and sauce.

Make your own real, non-dairy cheese at home — traditional methods for making plant-based cheese As plant-based, dairy-free diets continue to expand in popularity for health and ethical reasons, cheese often becomes the "last hurdle." Much of what passes for non-dairy "cheese" lacks the quality and depth of authentic, cultured cheese. Yet for aspiring DIY plant-based cheesemakers, much of the knowledge of this new craft is scattered in isolated kitchens, and there's no real reliable guidance to what works, what doesn't, and why, when making real, cultured plant-based cheese. This

book aims to change all that and bring this new craft into the kitchens of the world. Written by a pioneering plant-based cheesemaker who draws deep from the well of experience, *The Art of Plant-based Cheesemaking* is a clear, highly practical guide that extends traditional cheesemaking methods into the realm of plant-based media as a substitute for dairy. Coverage includes: Understanding culturing and fermentation Essential ingredients and equipment for crafting plant-based cheese Plant and nut-based media and how to make them How to create and train plant-based cultures Delicious recipes for quick cheeses Advanced recipes for cultured and aged cheeses Resources for sourcing equipment and cultures. Packed with step-by-step recipes, straightforward processes, and encouraging experimentation, this book makes plant-based cheesemaking accessible for beginners and serious foodies alike. Simply everything you need to make delicious non-dairy cheese right at home. Karen McAthy is Executive Chef of Zend Conscious Lounge and Chef and Founder of Blue Heron Creamery in Vancouver, BC, which creates and supplies authentic cultured plant-based cheeses to restaurants, retail outlets, and private customers.

**INSTANT NEW YORK TIMES BESTSELLER** An all-new collection of more than 120 recipes that are so delicious and easy to make, you might forget they're vegan, from the #1 New York Times bestselling author of *Deceptively Delicious*, *Double Delicious*, *The Can't Cook Book*, and *Food Swings*. Jessica Seinfeld isn't a committed vegan. Her husband and her children aren't, either. Instead of convincing you to become vegan or shaming you for eating meat, she simply wants to show you how easy it is to be a vegan, at times, by cooking flavorful, affordable, and robust plant-based meals whenever you want—whether that's every day, once a week, or just once in a while. With her reassuring and accessible style, Jessica shows you step-by-step recipes for sweet and savory breakfasts, comforting and healthy meals for lunch and dinner, delicious snacks that can be whipped together quickly, and essential sauces and dressings—all tailored to home cooks. She also demonstrates how to create a basic vegan pantry filled with the essential items to keep in stock, explains what kitchen equipment you'll want to have on hand, gives sample menus for combining recipes, and tells relatable stories from her adventures in vegan cooking with her family. Simple, affordable, and comforting, and infused with Jessica's "encouraging attitude" (*Publishers Weekly*), *Vegan*, at Times is the perfect gateway to a healthier and more balanced you.

Budget Bytes

Meatless Favorites. Made with Plants. [A Plant-Based Cookbook]

70 Delicious, Easy & Healthy Vegan Cheese Recipes: Delicious Plant-based Recipes

Plant-Based on a Budget

Minimalist Baker's Everyday Cooking

75 Fast Plant-Based Meals You're Going to Crave!

130 Mouthwatering, Whole Food Recipes and Tips for a Plant-Based Life

A Simple Guide with 75 Recipes for Non-Dairy Cheese Made from Plant-Based Milks and Nutritious Nuts

Features over one hundred vegan recipes starring beans, from soups and spreads to cakes and cookies, and provides information on soaking and cooking times as well as preparation methods.

From the bloggers and foodie couple behind *Elephantastic Vegan*, Bianca Haun and Sascha Naderer bring seventy-five delicious plant-based recipes to the table. *The Veginner's Cookbook* is for anyone thinking about transitioning to a vegan diet or having difficulties maintaining a vegan lifestyle; Bianca and Sascha call them Veginners. In their debut cookbook, Bianca and Sascha combine their favorite easy recipes with their knowledge about how to handle difficult situations as a vegan. Readers will learn how to make easy vegan swapping alternatives and time-saving tricks, order at restaurants, and what to tell family and friends. *The Veginner's Cookbook* is designed for everyday use and all recipes are made from simple ingredients and instructions that any Veginner can follow. Recipes include: Sunflower & Flaxseed Bread Red Mushroom Soup No-Bake Lime Blueberry Cheesecake Fancy Apple Roses Stovetop Avocado Pizza And More! Vegan cooking doesn't have to be difficult, expensive, or time intensive to make easy, delicious, homemade food that anyone can enjoy!

Cheese is the reason why so many people are vegetarians and can't go 100% plant-based. However, you can make delicious plant-based cheeses, like this amazing vegan cheese. If there's one thing that vegans are tired of hearing, it's "I love cheese too much to be vegan!" And with good reason, because there are so many creative, simple, and healthier ways to make cheese, all without the dairy! In this book, you will learn: -How to make Kick-Ass Vegan Cheese -Different Types Of Vegan Cheese -Techniques And Tips To Make Artisan Quality -For Sauces, Soft, Hard, Melted, And More -Make An Amazing Cheese Board For Parties -And Much Much More!

Stay In, Save Time, Eat Vegan! This brilliant cookbook reveals the secrets to cooking dinners that you crave—the kind that comfort, nourish and inspire you, without a ton of work. With every recipe clocking in under 30 minutes (prep included!), anyone can enjoy incredible plant-based meals every night of the week. Fabulous recipes like Roasted Cauliflower Romesco Tacos, Spicy Buffalo Tempeh Wraps or Date Night Truffled Mac 'n' Cheez mean you can cut back your restaurant spending by making your own photo-worthy dishes at home. Megan Sadd has your back with smart tips for cooking efficiently, and a recipe for every mood you may find yourself in. Many of these amazing meals are gluten-free to boot, helping you maximize healthy eating in as little time as possible. These vegan dinners will satisfy the herbivorous and the omnivorous (and not just on Meatless Monday)! Whether you're craving Jerk Lettuce Wraps with Caramelized Pineapple or Texas-Style Chili with Cashew Sour Cream, these easy plant-based dinners are more than salads and stir-fries—they're fun, fast and scrumptious.

70 Cheeses and Recipes to Make at Home

Healthy Vegan Cheese Cookbook

The Oh She Glows Cookbook

More than 50 Delicious Plant-Based Recipes for the Ultimate Comfort Food

Vegan Creamy Cheese Fast and Easy Cheap Plant Based Recipes

The Homemade Vegan Pantry

The Vegan 8

More Than 100 Delicious Plant-Based Dishes Packed with the Kindest Protein in Town! - Includes Soy-Free and Gluten-Free Recipes!

**Long regarded as the missing link in the plant-based world, vegan cheese has come home to Main Street! With more than 125 recipes for every cheesy craving, John Schlimm has you covered from breakfast to lunch to a hearty dinner with family and friends. From easy recipes for everyday cheeses (including Cheddar, Swiss, mozzarella) to ultimate comfort food like Mac 'n' Cheese, Cafe Broccoli & Parmesan Quiche, Triple Your Pleasure Fondue, and the Cheesecake Extravaganza, you can include in all your cheesy favorites ... with none of the dairy.**

**Vegan cheeses that taste like the real thing—but healthy—made with nuts, seeds, tofu, or vegetables. Don't be intimidated by the idea of making cheese?vegan cheese is simple and straightforward, with clean, basic ingredients. Green-lifestyle expert Jules Aron shares the tricks of the trade for making sauces, cheese you can grate or slice, and soft spreadable options, using homemade nut milks, vegetables, and natural helpers like lemon juice, probiotics, agar-agar, and nutritional yeast. Not a nut lover? No problem, Jules Aron has you covered. Don't eat soy? Don't worry, there's something here for everyone. From mild and creamy Bries to sharp and firm Cheddar, you'll fall in love with eating well—and it's easier than you think! "Even the most luxurious-sounding cheeses described here, such as a maple fig double cream or a baked feta, are easy to make at home with the instructions provided." (Publisher's Weekly, starred review) "Jules Aron takes the mystery out of making dairy-free cheese." (PETA)**

**1 MILLION BOSH BOOKS SOLD WORLDWIDE** Want to cook ridiculously good plant-based food from scratch but have no idea where to start? With over 100 incredibly easy and outrageously tasty all-plants meals, **BOSH!** will be your guide. Henry Firth and Ian Theasby, creators of the world's biggest and fastest-growing plant-based platform, **BOSH!**, are the new faces of the food revolution. Their online channels have well over one million fans and constantly inspire people to cook ultra-tasty and super simple recipes at home. Always ensuring they stick to fresh, supermarket-friendly ingredients, **BOSH!** truly is "plant-based food for everyone". In **BOSH!**, Ian and Henry share more than 100 of their favorite go-to breakfasts, crowd-pleasing party pieces, hearty dinners, sumptuous desserts, and incredible sharing cocktails. The book is jam-packed with fun, unpretentious and mega satisfying recipes, easy enough to be rustled up any night of the week. It's enough to convince the staunchest of carnivores to give plants a whirl. Whether you're already sold on the plant-based lifestyle or you simply want to incorporate more meat, dairy and egg-free meals into your week, **BOSH!** is your plant-based bible.

**Eat vegan—for less!** Between low-paying jobs, car troubles, student loans, vet bills, and trying to pay down credit card debt, Toni Okamoto spent most of her early adult life living paycheck to paycheck. So when she became a vegan at age 20, she worried: How would she be able to afford that kind of lifestyle change? Then she discovered how to be plant-based on a budget. Through her popular website, Toni has taught hundreds of thousands of people how to eat a plant-strong diet while saving money in the process. With **Plant-Based on a Budget**, going vegan is not only an attainable goal, but the best choice for your health, the planet—and your wallet. Toni's guidance doesn't just help you save money—it helps you save time, too. Every recipe in this book can be ready in around 30 minutes or less. Through her imaginative and incredibly customizable recipes, Toni empowers readers to make their own substitutions based on the ingredients they have on hand, reducing food waste in the process. Inside discover 100 of Toni's "frugal but delicious" recipes, including: • 5-Ingredient Peanut Butter Bites • Banana Zucchini Pancakes • Sick Day Soup • Lentils and Sweet Potato Bowl • PB Ramen Stir Fry • Tofu Veggie Gravy Bowl • Jackfruit Carnita Tacos • Depression Era Cupcakes • Real Deal Chocolate Chip Cookies With a foreword by Michael Greger, MD, **Plant-Based on a Budget** gives you everything you need to make plant-based eating easy, accessible, and most of all, affordable. Featured in the groundbreaking documentary **What the Health**

**101 Entirely Plant-based, Mostly Gluten-Free, Easy and Delicious Recipes**

**Delicious Vegan Recipes from the Italian Countryside: A Cookbook**

**Simple Recipes \* Amazing Food \* All Plants**

**The Cheesy Vegan**

**Step by Step Delicious Plant-Based Recipes For Cheese Lovers**

**Zen and Tonic**

## 40+ Delicious Cheeses that You Can Make for \$10 Or Less this Summer

### The Ultimate Guide and Cookbook for Milk Allergies, Lactose Intolerance, and Casein-Free Living

Vegan Cheese Will Come To The Rescue! Whether you want to add savory flavor to a sandwich, creamy goodness to a soup or you just want to take a bite of incredibly delicious cheese slices. The 75 recipes in this book will teach you how to make savory, fantastic, mouthwatering, artisan quality cheese. These recipes are very simple and the ingredients are readily available. With just a few trials, you will start making delicious non-dairy cheese that will impress your family and fool your guests. No longer do you have to depend on store-bought vegan cheeses that don't just taste right. This book will take you by the hand and walk you through step by step how to make a variety of irresistible vegan cheeses that are lusciously creamy, spreadable, savory and delicious! You will learn to make: Meltable and dippable cheese that can be smeared on crackers or dripped on pizza. Nutty and delightful cheeses that you can serve with fresh baguette, toasted bagels or stir into chocolate. Yummy! Herb- and spice-filled cheeses that you can make without fuss. Coming up with your own blend is a no brainer. Just add your favorite herbs or spices and you're done. Nut free cheeses that provide a great option for those with food allergies. Fruity and sweet cheese to take care of your sweet tooth. And much more! So, whether you want vegan Mozzarella, Parmesan, Cheddar or Gouda cheese, you will find them all and more in the Vegan Cheese Recipe book.

The essential primer and guide to preparing delicious, totally vegan, nut-based cheeses, from the coauthor of The Plantpower Way. In their debut cookbook, The Plantpower Way, Julie Piatt and her ultra-endurance athlete husband, Rich Roll, inspired thousands to embrace a plant-fueled lifestyle, and through their advocacy efforts, podcasts, and talks, countless people are now enjoying healthier and more vibrant lives. In This Cheese Is Nuts, Julie is bringing that message to the forefront once more, with a stunning collection of flavorful nut-based cheeses. Julie has always been known for her dairy-free cheeses, and here she shares seventy-five recipes using almonds, cashews, and other nuts to create cheeses anyone can make right at home. Nut-based cheeses are on the cutting edge in the world of vegan cuisine. They're remarkably simple to prepare (all you need are a few simple ingredients and a basic dehydrator), and in as little as twenty minutes, you can have an assortment of tasty fresh cheeses fit for any occasion. Even creating aged cheeses is easy—they require only a day or two in the dehydrator, so making "fancier" cheeses, like Aged Almond Cheddar, is an almost entirely hands-off process. And though they're delectable on their own, Julie's nut-based cheeses are a terrific component in her recipes for Raw Beet Ravioli with Cashew Truffle Cream, Country Veggie Lasagna with Fennel and Brazil Nut Pesto, French Onion Soup with Cashew Camembert, and more. Filled with the essential tips, tools, and mouth-watering recipes home cooks need to immerse themselves in the world of nut-based cheese-making, This Cheese Is Nuts will demonstrate why nut cheeses should be part of any healthy, sustainable diet.

If ONE simple change could resolve most of your symptoms and prevent a host of illnesses, wouldn't you want to try it? Go Dairy Free shows you how! There are plenty of reasons to go dairy free. Maybe you are confronting allergies or lactose intolerance. Maybe you are dealing with acne, digestive issues, sinus troubles, or eczema—all proven to be associated with dairy consumption. Maybe you're looking for longer-term disease prevention, weight loss, or for help transitioning to a plant-based diet. Whatever your reason, Go Dairy Free is the essential arsenal of information you need to change your diet. This complete guide and cookbook will be your vital companion to understand dairy, how it affects you, and how you can eliminate it from your life and improve your health—without feeling like you're sacrificing a thing. Inside:

- More than 250 delicious dairy-free recipes focusing on naturally rich and delicious whole foods, with numerous options to satisfy those dairy cravings
- A comprehensive guide to dairy substitutes explaining how to purchase, use, and make your own alternatives for butter, cheese, cream, milk, and much more
- Must-have grocery shopping information, from sussing out suspect ingredients and label-reading assistance to money-saving tips
- A detailed chapter on calcium to identify naturally mineral-rich foods beyond dairy, the best supplements, and other keys to bone health
- An in-depth health section outlining the signs and symptoms of dairy-related illnesses and addressing questions around protein, fat, and other nutrients in the dairy-free transition
- Everyday living tips with suggestions for restaurant dining, travel, celebrations, and other social situations
- Infant milk allergy checklists that describe indicators and solutions for babies and young children with milk allergies or intolerances
- Food allergy- and vegan-friendly resources, including recipe indexes to quickly find gluten-free and other top food allergy-friendly options and fully tested plant-based options for every recipe

Delicious Recipes That you can make for \$10 or Less this Summer Some people think that a good vegan diet has to be made with hundreds of dollars. But in this book you'll learn how inexpensive and Fast it can be to make delicious Plant based foods from the comfort of your home. In this book, you will get a vast amount of entirely plant based protein with other nutrients that you can enjoy, vegan or not. This book FAST AND EASY CHEAP PLANT BASED RECIPES includes an array of saucy, creamy and crispy creations. Each Recipe in this book is made high quality, cheap and accessible ingredients. It also uses a simple format that makes cooking fun and easy. This book includes Delicious Snacks Appetizers Salads Stews Soups Sides And Dozen of Robust main meals that are cheap to prepare. The Recipes are also Freezer Friendly One pot And Make ahead meals Whether you're a seasoned vegan cook or you're looking to expand your repertoire of plant based meals, this book got you covered. In the book, NATURAL AND CREAMY VEGAN CHEESE you will learn the secrets for making soft cheeses that you can grate, or slice. The cheeses in this book has many spreadable options which include vegetables, nut milks, lemon juice, probiotics, nutritional yeast and agar-agar. They are also enhanced with spices and herbs. They are real replacement to classic cheese. In the book, you will learn about A fool proof introduction to vegan cheese making: that makes use of ingredient prep, storage tips and best practices Recipes that uses affordable and doable ingredients Like cultured butter; cultured raw buttermilk; cultured cashew-based creams 30 New and Classic vegan cheeses for soft cheese, hard and aged cheeses, fermented and cultured cheese, semi hard pressed cheese, cheese spreads and sauce.

Plant Based and Natural Creamy Vegan Cheese

Vegan Cheese Making

Over 100 Vegan Recipes to Glow from the Inside Out

One-Hour Dairy-Free Cheese

70 Delicious Plant-based Cheeses

Go Dairy Free

Discovering Secrets Of Making Plant-Based Cheeses: Shredded Vegan Cheese Recipe

***A great new vegan cookbook that will stock your pantry with homemade, plant-based, compassionate staples!***

***The New York Times bestseller from the founder of Oh She Glows "Angela Liddon knows that great cooks depend on fresh ingredients. You'll crave every recipe in this awesome cookbook!" –Isa Chandra Moskowitz, author of Isa Does It "So many things I want to make! This is a book you'll want on the shelf." –Sara Forte, author of The Sprouted Kitchen A self-trained chef and food photographer, Angela Liddon has spent years perfecting the art of plant-based cooking, creating inventive and delicious recipes that have brought her devoted fans from all over the world. After struggling with an eating disorder for a decade, Angela vowed to change her diet – and her life – once and for all. She traded the low-calorie, processed food she'd been living on for whole, nutrient-packed vegetables, fruits, nuts, whole grains, and more. The result? Her energy soared, she healed her relationship with food, and she got her glow back, both inside and out. Eager to share her realization that the food we put into our bodies has a huge impact on how we look and feel each day, Angela started a blog, ohsheglows.com, which is now an Internet sensation and one of the most popular vegan recipe blogs on the web. This is Angela's long-awaited debut cookbook, with a treasure trove of more than 100 mouthwatering, wholesome recipes – from revamped classics that even meat-eaters will love, to fresh and inventive dishes – all packed with flavor. The Oh She Glows Cookbook also includes many allergy-friendly recipes – with more than 90 gluten-free recipes – and many recipes free of soy, nuts, sugar, and grains, too! Whether you are a vegan, "vegan-curious," or you simply want to eat delicious food that just happens to be healthy, too, this cookbook is a must-have for anyone who longs to eat well, feel great, and simply glow!***

***From creamy and mild to sharp and sliceable, dairy-free and delicious cheeses to make at home Don't be intimidated by the idea of making cheese vegan cheese is simple and straight-forward, with clean, basic ingredients. Here, green-lifestyle expert Harley David shares the tricks of the trade for making sauces, cheese you can grate or slice, and soft spreadable options, using homemade nut milks, vegetables, and natural helpers like lemon juice, probiotics, agar-agar, and nutritional yeast. Her flavorful creations are enhanced with herbs and spices, and run from incredibly ea The process of culturing and aging the ingredients produces delectable vegan cheeses with a range of consistencies from soft and creamy to firm.***

***The Art of Making Your Own Staples [A Cookbook]***

***Vegan Cheese: Simple, Delicious Plant-Based Recipes***

***Chloe's Vegan Desserts***