

Vegan Pumpkin Pie Pudding Two Ways

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Healthier Together Liz Moody 2019-04-09 A healthy cookbook to share with a partner, featuring more than 100 recipes designed to nourish your bodies and souls. An Epicurious Best Cookbook for Spring • “Healthier Together focuses on real whole foods and bringing community together.”—Kelly LeVeque, celebrity nutritionist and bestselling author of *Body Love Food* writer and health blogger Liz Moody once followed trendy diets and ate solely for fuel, not for flavor. That changed when she met her soon-to-be-boyfriend and they started cooking nutrient- and vegetable-rich meals. She not only fell in love with food again, but she also discovered that setting goals and sticking to them is easier and more gratifying when paired with someone else. Mincing garlic and sautéing onions together eventually led the couple to marriage—proving that good food really is the universal connector! These 100+ flavor-packed recipes are designed to be cooked and enjoyed by two people, plus they’re all gluten-free, dairy-free, and plant-centered. They include homemade alternatives for all the foods you love to share, such as brunch, takeout, and sweet treats. Indulge in Cardamom Banana Bread Pancakes with Candied Coffee Walnuts, Cornflake “Fried” Chicken, General Tso’s Cauliflower, and Chocolate Tahini Brownie Bites. Pick your partner—near or far—and get ready to get healthy. Praise for *Healthier Together* “This cookbook is one you’ll be reaching for time and time again when you need healthy food that is satisfying and delicious.”—Tieghan Gerard “Liz Moody offers heaps of tasty recipes packed with great ingredients.”—Real Simple “Healthier Together is a brilliant concept! Cooking with a friend/partner/mom is so much better than cooking alone, plus having a partner will keep you both accountable on your healthy eating journey.”—Gina Homolka “Liz does an amazing job helping you make delicious food in a way that is both feasible and fun.”—Rachel Mansfield “Liz’s book overflows with food made to share, healthy but with all the comfort and flavor that brings happy people around the table.”—Daphne Oz “Liz’s message is profound, yet so simple . . . you need to have both whole foods and whole, real relationships to truly be healthy and happy. This book makes eating healthy a celebration, not a sacrifice, and it brings an arsenal of fresh and flavorful recipes that are fun to make and eat!”—Jeanine Donofrio

Chloe’s Vegan Desserts Chloe Coscarelli 2013-02-19 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.

Minimalist Baker’s Everyday Cooking Dana Shultz 2016-04-26 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.

Plant-Based on a Budget Toni Okamoto 2019-05-14 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*

The Prairie Homestead Cookbook Jill Winger 2019-04-02 Jill Winger, creator of the award-winning blog *The Prairie Homestead*, introduces her debut *The Prairie Homestead Cookbook*, including 100+ delicious, wholesome recipes made with fresh ingredients to bring the flavors and spirit of homestead cooking to any kitchen table. With a foreword by bestselling author Joel Salatin *The Pioneer Woman Cooks* meets *100 Days of Real Food*, on the Wyoming prairie. While Jill produces much of her own food on her Wyoming ranch, you don’t have to grow

all—or even any—of your own food to cook and eat like a homesteader. Jill teaches people how to make delicious traditional American comfort food recipes with whole ingredients and shows that you don't have to use obscure items to enjoy this lifestyle. And as a busy mother of three, Jill knows how to make recipes easy and delicious for all ages. "Jill takes you on an insightful and delicious journey of becoming a homesteader. This book is packed with so much easy to follow, practical, hands-on information about steps you can take towards integrating homesteading into your life. It is packed full of exciting and mouth-watering recipes and heartwarming stories of her unique adventure into homesteading. These recipes are ones I know I will be using regularly in my kitchen." - Eve Kilcher These 109 recipes include her family's favorites, with maple-glazed pork chops, butternut Alfredo pasta, and browned butter skillet corn. Jill also shares 17 bonus recipes for homemade sauces, salt rubs, sour cream, and the like—staples that many people are surprised to learn you can make yourself. Beyond these recipes, *The Prairie Homestead Cookbook* shares the tools and tips Jill has learned from life on the homestead, like how to churn your own butter, feed a family on a budget, and experience all the fulfilling satisfaction of a DIY lifestyle.

The Everything Vegan Meal Prep Cookbook Marly McMillen Beelman 2019-04-09 Enjoy the numerous benefits of meal prepping especially for the vegan diet with this helpful guide! The hardest part of starting any new diet is committing to it—the vegan diet is no exception. You have every intention to stick to a plant-based diet...but then you get home from a long day of work and the urge to just order a pizza overcomes you. This is where meal prepping helps! By making all of your meals ahead of time and having them easily accessible and ready to go, it's easier to fight off the cravings and stick to your healthy new diet. It's also a great strategy to save tons of time and money! *The Everything Vegan Meal Prep Cookbook* provides hundreds of vegan recipes that make it easy to commit to your new diet—from a quinoa burrito bowl to slow cooker tortilla soup to fruit-on-the-bottom overnight oats, there's something for every meal of the day! With this book and just a little advanced planning each week, you'll be able to make simple and delicious meals that will prevent cravings, help you lose weight and eat healthier, and save time and money!

Vegan Yack Attack's Plant-Based Meal Prep Jackie Sobon 2020-01-07 If you've always loved the idea of meal prepping, but never felt ready to begin, you've come to the right place. *Vegan Yack Attack's Plant-Based Meal Prep* takes the guesswork out of meal planning and sets you up with simple, make-ahead recipes that keep your fridge full and your schedule free. If you're a vegan and frequently on the go, it can be hard to find plant-based options that you not only can eat, but also want to eat. In many cases, preplanning your own meals is both the healthier, and more delicious, option. But it's not always easy to figure out what to make and how to prepare it all. With this cookbook, veteran author Jackie Sobon does all the "figuring" for you, giving you meal plans you can start on Sunday—or whatever day works for you—and use throughout the week. Whether you're cooking for one or for the whole family, you'll find recipes to match all of your needs, from big-batch sauces and soups to simple sheet-pan, Instant Pot, and freezer meals. You'll also find ideas for great car breakfasts and work lunches, along with all the tips and tools you'll need to plan ahead and make your life easier. Recipes include soon-to-be favorites such as: Breakfast Burritos Grain-Free Granola Fajita Pita Pockets Corn Fritter Salad Nacho Potato Bake Farro Brussels Spring Salad Creamy Avocado Tahini Zoodles Snacky Seed Clusters Cinnamon Toast Popcorn Chocolate Peanut Butter Rice Bars With more than 100 recipes and 13 weekly plans (plus Jackie's signature stunning photography), meal prep success is in the bag!

Danielle Walker's Against All Grain Celebrations Danielle Walker 2016-09-27 NEW YORK TIMES BESTSELLER • 125 recipes for grain-free, dairy-free, and gluten-free comfort food dishes for holidays and special occasions NAMED ONE OF THE FIVE BEST GLUTEN-FREE COOKBOOKS OF ALL TIME BY MINDBODYGREEN When people adopt a new diet for health or personal reasons, they worry most about the parties, holidays, and events with strong food traditions, fearing their fond

memories will be lost along with the newly eliminated food groups. After suffering for years with a debilitating autoimmune disease and missing many of these special occasions herself, Danielle Walker has revived the joy that cooking for holidays can bring in *Danielle Walker's Against All Grain Celebrations*, a collection of recipes and menus for twelve special occasions throughout the year. Featuring a variety of birthday cakes, finger foods to serve at a baby or bridal shower, and re-creations of backyard barbecue standards like peach cobbler and corn bread, Danielle includes all of the classics. There's a full Thanksgiving spread—complete with turkey and stuffing, creamy green bean casserole, and pies—and menus for Christmas dinner; a New Year's Eve cocktail party and Easter brunch are covered, along with suggestions for beverages and cocktails and the all-important desserts. Recipes can be mixed and matched among the various occasions, and many of the dishes are simple enough for everyday cooking. Stunning full-color photographs of every dish make browsing the pages as delightful as cooking the recipes, and beautiful party images provide approachable and creative entertaining ideas. Making recipes using unfamiliar ingredients can cause anxiety, and while trying a new menu on a regular weeknight leaves some room for error, the meal simply cannot fail when you have a table full of guests celebrating a special occasion. Danielle has transformed her most cherished family traditions into trustworthy recipes you can feel confident serving, whether you're hosting a special guest with food allergies, or cooking for a crowd of regular grain-eaters.

Vegan Cooking for Two America's Test Kitchen 2022-10-18 The most comprehensive guide to easy, quick, and delicious small-batch plant-based cooking No more throwing out past-its-prime produce, doing on-the-fly math to scale down recipes designed to serve a crowd, or guessing at substitutions for nonvegan ingredients. Now you can skip straight to perfectly portioned, all-vegan custardy French toast, katsu sandwiches with the crispiest pan-fried tofu, spicy sesame noodles, velvety vegetable chowder, gooey fig streusel bars, and more. 220+ vegan recipes for breakfast, dessert, and everything in between. 140+ recipes are ready in 45 minutes or less, and over half of recipes require 10 or fewer ingredients. Dramatically reduce kitchen waste with smart shopping and food storage tips. The Use It Up chart helps you find recipes that use up pesky leftovers. Embrace vegan cheese, butter, egg, and more store-bought products for ultimate convenience. We tell you which products to buy for the best results. All out of sweet potatoes? Substitute squash. Then level up with a crispy tempeh topping. 300+ Kitchen Improv suggestions make each recipe flexible and customizable. Failproof baked vegan treats. Scaled-down banana muffins and chocolate-ginger scones emerge from the oven (or toaster oven) perfectly risen every time.

The Oh She Glows Cookbook Angela Liddon 2014-03-04 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!

Everyday Vegan Jeani-Rose Atchison 2002-02-12 The vegan recipes in this book are based on the premise that eating whole natural foods enhances the body's innate healing abilities. Everyday Vegan inspires readers to take responsibility for their well-being by giving them knowledge and confidence in meal preparation. The book also includes kid-tested menus for nurturing a vegetarian child, explanations on how certain food components work in the body, and cleaning tips for a chemical-free home.

Choosing Raw Gena Hamshaw 2014-07-01 An accessible plan for anyone transitioning to a healthy, plant-based diet that highlights delicious, easy vegan and raw recipes.

Dreena's Kind Kitchen Dreena Burton 2021-08-24 From veteran cookbook author Dreena Burton comes a collection of 100 dependable and delicious plant-based recipes that everyone will love. Dreena Burton has been creating plant-based, whole-food recipes for more than 20 years. Home cooks know they can trust her recipes to turn out great—and to be delicious! Now, she has created this one-stop resource for making kinder, more compassionate food choices, for other beings, for the planet, and for yourself. Whether you need weekly staple meals for your family or want a dish to wow your friends for a special occasion, Dreena's Kind Kitchen has you covered with these reliable, flavorful, and healthy recipes. You'll find a variety of breakfasts, salads and dressings, small bites, soups, entrées, and sweets, including: • Lemon-Poppyseed Muffins • Wow 'Em Waffles • Potato-Cauliflower Scramble • Chipotle Chickpea Fries • White Bean and Corn Chowder • Pressure Cooker Quicken Noodle Soup • Truffle-Salted Nut Cheese • Beyond Beet Burgers • Fiesta Taco Filling • Italian Ratatouille • Holiday Dinner Torte • 1-Minute Pasta Alfredo • Crackle Blender Brownies • Mango Carrot Cake • Heavenly Baklava Dreena also shares a cooking troubleshooting section so you can boost your kitchen skills. With helpful guidance on techniques, time-saving tips, and suggestions for repurposing leftovers into delicious new dishes, this dependable resource will boost your cooking confidence and help you find success in your own plant-powered kitchen.

The Vegan Slow Cooker Kathy Hester 2011-10 Provides nutritious vegan slow-cooker recipes that require a minimum of hands-on time, explaining how to prepare ingredients quickly the night before and assemble them in the cooker the following morning, offering such options as Pumpkin Pie Oatmeal, Chili Relleno Casserole and Mushroom Lasagna with Garlic-Tofu Sauce. Original.

The Complete Idiot's Guide to Low-Fat Vegan Cooking Bo Rinaldi 2012-08-07 Vegan cooking is often associated with being healthy, but it's not always low in fat. The Complete Idiot's Guide to Low-Fat Vegan Cooking brings a fresh and delicious approach to the vegan kitchen, but minus so much of the fat that can often be added to make vegan dishes more flavorful. The vegan chef will open readers up to a universe of fantastic, 100% vegan recipes that offer the added benefit of being low in fat and lower in calories. Readers will be able to craft menus and discover recipes that go from variations on everyday comfort foods to delicious, nutrient-dense dishes that offer maximum nutritional benefit.

College Vegetarian Cooking Megan Carle 2011-02-09 Beyond Rice Cakes and Ramen Quiz time! Vegetarianism is: A) strictly for humorless health nuts. B) fine if you actually like brown rice. I guess. C) what? I wasn't sleeping, I was resting my eyes. Can you repeat the question? D) just kind of . . . normal. You answered D, right? Meatless eating is healthy, inexpensive, ecologically friendly, and even hip. What's not to like? But it's not always easy being green. The salad bar can get pretty uninspiring after a while, and you don't even want to know how much salt lurks in that can of tomato soup. Enter the Carle sisters: Megan (the long-time vegetarian) and Jill (the skeptical carnivore) are the dietary divas of yummy, doable dishes for teens and young adults. In this new book (their fourth), they offer the tips, tricks, and tasty recipes they use to feed themselves and their friends in style--veggie style. The Carles make cooking easy for cash-strapped, kitchen-shy vegetarians, starting with instructions on how to set

up a basic veggie kitchen on the cheap. And they keep it simple with 90 recipes organized into student-friendly chapters, from "Cheap Eats" to "Impressing Your Date," "Dinner for One" to "Party Food," plus a desserts chapter packed with vegan options. Every page bursts with color photographs. Whether you're sharing Pasta Primavera with your roommates, taking a Caramelized Onion Tart to a party, grabbing a Roasted Red Pepper and Avocado Wrap on the run, or buttering up your sweetie with Mushroom Ravioli, College Vegetarian Cooking will break you out of the ramen rut--without breaking your budget.

Sally's Baking Addiction Sally McKenney 2016-10-11 Updated with a brand-new selection of desserts and treats, the fully illustrated Sally's Baking Addiction cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, Sally's Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's Cookie Addiction.

Against All Grain Danielle Walker 2013-07-30 Offers recipes for a paleo diet, including Spanish frittata with chorizo, Korean beef noodle bowls, and lemon vanilla bean macarons.

Vegan Weight Loss Manifesto Zuzana Fajkusova 2017-12-19 Make the transition to a healthy plant-based lifestyle easier and learn how to change your whole approach to life one step at a time over the course of this 8 week program. Zuzana Fajkusova and Nikki Lefler, two professional personal trainers and lifestyle coaches, show you how to nourish your body and mind through recipes and exercises that radically change your mindset for incredible transformation. Part manifesto, part diet and exercise plan, Vegan Weight Loss Manifesto helps readers thrive through the transition to the plant-based lifestyle and keep the weight off long-term by fueling your mind and body, without just eating pasta or going too extreme. Zuzana and Nikki motivate readers to change their lives without animal products, how to eat and connect your body and mind, while getting in the best shape of your life. You can achieve balance through changing your mindset and with the inclusive menu of protein, carbs and fat, you'll use food as medicine to heal yourself and evolve your relationship with food. Readers experience what Zuzana and Nikki do with their clients - follow weekly challenges where you can learn a lesson about the diet, in the exercise program and in the mental and spiritual implications. Feel your best, find your happiness and make your life over with these 100 recipes and exercises.

The Ultimate Vegan Cookbook Emily von Euw 2018-10-23 The Only Vegan Cookbook You'll Ever Need Seven standout authors have joined forces to create this definitive vegan reference book. With more than 600 recipes, this indispensable kitchen staple is perfect for seasoned vegans looking to build their repertoires, cooks new to the basics of plant-based cuisine and curious meat-eaters on the hunt for new flavors. Gluten-free, soy-free and sugar-free options are included, and many recipes come together in 30 minutes or less. Offering unbeatable variety and covering everything from main dishes, sides, soups and salads to breakfasts, beverages, desserts and pantry staples, these experienced and creative vegan authorities have you covered.

A Couple Cooks - Pretty Simple Cooking Sonja Overhiser 2018-02-06 Popular husband-and-wife bloggers and podcasters (acouplecooks.com) offer 100 recipes with an emphasis on whole foods and getting into the kitchen together. The couple's non-diet approach features simple lifestyle changes to make healthy cooking sustainable, rather than a short-term fix. A love story at its finest, Alex and Sonja Overhiser first fell for each other--and then the kitchen. In a matter of months, the writer-photographer duo went from eating fast and frozen food to regularly cooking vegetarian meals from scratch. Together, the two unraveled a

"pretty simple" approach to home cooking that kicks the diet in favor of long-term lifestyle changes. While cooking isn't always easy or quick, it can be pretty simple by finding love in the process. *A Couple Cooks | Pretty Simple Cooking* is an irresistible combination of spirited writing, nourishing recipes with a Mediterranean flair, and vibrant photography. Dubbed a "vegetarian cookbook for non-vegetarians", it's a beautiful book that's food for thought, at the same time providing real food recipes for eating around the table. The book features: 100 vegetarian recipes, with 75 vegan and 90 gluten-free options A full-color photograph for every recipe Recipes arranged from quickest to more time-consuming 10 life lessons for a sustainably healthy approach to cooking, artfully illustrated with a custom watercolor

Coconuts and Kettlebells Noelle Tarr 2018-08-07 Created by the expert hosts of the popular Well-Fed Women Podcast, a step-by-step food and fitness plan for women, that teaches them how to improve their health by changing the quality—not the quantity—of the food they eat. To eat your way to better health, you don't need to limit your calorie intake, or cut out carbs or fat. You don't need to count "points." Better health doesn't come from limits. It comes from focusing on the quality of food that you eat—not the quantity. Instead of limiting your food intake you should be enriching it, argue Noelle Tarr and Stefani Ruper. The popular hosts of the Well-Fed Women Podcast want you to focus on the good things you eat. They want to make sure you get enough food so that your body has the fuel and nourishment it needs to support a healthy, long, and energetic life. Noelle and Stefani know about eating for health firsthand. They, too, struggled with confusing and frustrating medical conditions, including infertility, digestive issues, acne, polycystic ovarian syndrome, hypothyroidism, and anemia. They discovered that the secret to improving wellness was actually more food: they ditched the diet books, calorie counters, and scales, and started eating their way to health. In *Coconuts and Kettlebells*, you'll eat at least 2,000 calories a day thanks to a delicious selection of dishes that are all gluten-free, grain-free, and paleo. Within those 2,000 calories, setting a minimum intakes of protein, fat, and carbohydrates instead of the usual maximums will ensure that your diet is full of nutrients, while also providing flexibility to enjoy what you're eating. Noelle and Stefani identify the Big Four foods—grains, dairy, vegetable oils, and refined sugar—that cause the most health problems among women. While many diets require you to eliminate these foods entirely, *Coconuts and Kettlebells* provides an easy-to-follow step-by-step program to test these foods and determine which you need to cut back on—and which you don't—to feel better. To help you discover how your body responds to the Big Four, you'll choose from two simple 4-week meal plans: one for the Butter Lover (people who tend to feel more satisfied eating higher ratios of fats) and one for the Bread Lover (people who tend to feel more satisfied eating higher ratios of carbs). Each meal plan comes with a weekly shopping list, a guide to kitchen tools and equipment, and instructions on how to batch cook, meal prep, and stock the pantry. In addition, you'll have access to over 75 gluten-free and paleo-friendly flavor-packed recipes (free of the Big Four foods) for every meal of the day, including: Coconut Chai Latte Kale and Bacon Breakfast Skillet Apple Pie Smoothie Thai Coconut Curry Shrimp Moroccan Lamb Meatballs Shrimp and Cabbage Stir Fry Parsnip and Carrot Fries Mango Jalapeno Salsa Chocolate Cherry Energy Bites Lemon Raspberry Mini Cheesecakes To go along with the meal plans, Noelle and Stefani also provide three 4-week fitness plans tailored to three experience levels: beginner, intermediate, and advanced. All of the workouts can be done anywhere—at your home or on the road—and take no more than thirty minutes. A comprehensive whole body program to get and keep you healthy inside and out, *Coconuts and Kettlebells* provides the knowledge and tools you need to heal in a way that is effortless, rewarding, confidence-boosting, and everlasting. *Coconuts and Kettlebells* is illustrated with color photos throughout.

Vegans Know how to Party Nancy Berkoff 2010-12-13 A festive and creative collection of not only vegan recipes but tips to make your party a success from start to finish!

Let Them Eat Vegan! Dreena Burton 2012-03-13 Vegan food has come a long way in the past decade. The once ubiquitous dry,

packaged veggie burger is no longer the poster child for an animal-free diet. It has evolved into a creative, sophisticated cuisine touted by the likes of *Food & Wine* magazine. Long at the fore of vegan blogging and cooking, Dreena Burton has been known for making healthy taste delicious. *Let Them Eat Vegan!* distills more than fifteen years of recipe development that emphasize unrefined, less-processed ingredients--no white flour or white sugar, but instead whole-grain flours, natural sweeteners, raw foods, and plenty of beans 'n greens. There's no relying on meat analogues here, either--just hearty, healthy food that looks and tastes great. As the mother of three young girls, Burton always keeps their nutrition--and taste buds--in mind. From the simplest comfort foods like Warm "Vegveeta" Cheese Sauce to the more sophisticated Anise-and Coriander-Infused Orange Lentil Soup, these recipes will delight and inspire even the pickiest eaters and provide lifelong vegans with the innovative, wholesome recipes they've always wanted. *Naturally Sweet Vegan Treats* Marisa Alvarsson 2018-10-23 Have Your (Naturally-Sweetened) Cake and Eat It Too Satisfy your sweet tooth the healthy way with these delicious plant-based treats free from refined sugar and artificial sweeteners. Each recipe is sweetened with natural alternatives like nuts, coconut, spices, vegetables, fruit, maple syrup and coconut sugar, so you can indulge without worrying about unhealthy, chemical additives. Savor decadent desserts like Chocolate Celebration Cake, sweetened only with fruit and sweet potato. Or quickly whip up easy no-bake options like date-sweetened Mocha Balls. For a sweet start to your day, try breakfast dishes like Pumpkin Spice Pumpkin Pancakes, sweetened with spices, coconut oil and a little bit of maple syrup, or Pear and Blackberry Breakfast Pastries, sweetened with coconut sugar and homemade jam. *Naturally Sweet Vegan Treats's* recipes aren't just healthier swaps, but great-tasting versions of all your favorites desserts. All 85+ recipes are 100 percent vegan, and many have gluten-free options or can be adapted for those who suffer from nut allergies or gluten intolerances—because everyone in your life deserves to have a sweet and wholesome treat.

Rawsome Vegan Baking Emily von Euw 2014-03-04 Presents healthy dessert recipes that use raw, vegan, and gluten-free ingredients, offering such options as rawified Reese's ice cream cake, crazy for coconut bars, and coffee cr me mousse with chocolate pecan crust.

Go Dairy Free Alisa Fleming 2018-06-12 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

Ditch the Wheat Carol Lovett 2016-02-23 A collection of 120 paleo-friendly recipes by the "Ditch the Wheat" blogger adapts everyday favorites to eliminate gluten, legumes and dairy, offering such options as Buffalo Chicken Fingers, Grain-Free Sandwich Bread and Cinnamon Buns. Original.

Healing the Vegan Way Mark Reinfeld 2016-07-12 Get Healthy, Go Vegan meets Healing with Whole Foods, from our author of the 30 Minute Vegan series

Vegan Pie in the Sky Isa Chandra Moskowitz 2011-10-25 Presents recipes for pies, tarts, and cobblers made without dairy, eggs, or animal products.

The New Mediterranean Diet Cookbook Martina Slajerova 2021-03-30 The New Mediterranean Diet Cookbook is your guidebook to the ultimate superdiet, an evidence-based keto diet that emphasizes a diversity of fish, healthy fats, and a rainbow of colorful vegetables—with 100 delicious recipes for everything from snacks to dinner. The Mediterranean diet has long been touted as one of the world's healthiest diets, renowned for its protective effects against heart disease, cancer, and other chronic illnesses. However, its heavy inclusion of grains and carbohydrates can contribute to obesity and is a drawback for many. Also shown to have many health benefits, the ketogenic diet stimulates the fat-burning and longevity-promoting state of ketosis by limiting carbs and emphasizing high-fat foods. While the keto diet is about the proportion of macronutrients (fats, protein, carbohydrates) in the food you eat, the Mediterranean diet is about specific food types: seafood, olive oil, colorful vegetables, and other anti-inflammatory foods. This book is about living and eating at the intersection of these complementary diets so you can reap the benefits of both. While both diets advocate significant amounts of healthy fats and protein, The new Mediterranean approach to keto significantly shifts the fat profile of the diet to emphasize the monounsaturated and omega-3 fats that health experts agree promote living a long disease-free life. It also includes colorful vegetables, providing a diversity of nutrients and flavor. The result is an enhanced Mediterranean diet that stokes metabolism, supports the gut and microbiome, and is anti-inflammatory, anti-aging, and nutrient-dense. Improve your overall health while enjoying delectable dishes including: Superfood Shakshuka Blender Cinnamon Pancakes with Cacao Cream Topping Green Goddess Salad Pancetta Wrapped Sea Bass Sheet Pan Crispy Salmon Piccata Fierce Meatball Zoodle Bolognese Nordic Stone Age Bread Chocolate Hazelnut "Powerhouse" Truffles With The New Mediterranean Diet Cookbook, you'll learn how to balance your macronutrients, what foods are considered the new Mediterranean superfoods, and how to make tasty dishes to keep you satisfied all day.

Betty Goes Vegan Dan Shannon 2013-02-05 BETTY GOES VEGAN is a comprehensive guide to creating delicious meals for today's vegan family. This must-have cookbook features recipes inspired by The Betty Crocker Cookbook, as well as hundreds of original, never-before-seen recipes sure to please even meat-eaters. It also offers insight into why Betty Crocker has been an icon in American cooking for so long-- and why she still represents a certain style of the modern super-woman nearly 100 years after we first met her. With new classics for breakfast, lunch, dinner, and dessert, including omelets, stews, casseroles, and brownies, BETTY GOES VEGAN is the essential handbook every vegan family needs.

Vegan Comfort Cooking Melanie McDonald 2019-07-09 Hearty Plant-Based Indulgences for Every Day of the Week When Melanie McDonald first became a vegan, she was disappointed in the lack of vibrant, flavorful vegan recipes available—so she created her own. Now, she shares all her favorite homey recipes, ensuring that everyone can enjoy tasty plant-based dishes. Pump up your mornings with Black Forest Breakfast Crepes or Rustic Skillet Potato and Greens Hash. Gather around the dinner table with family and friends to enjoy favorites like Soul-Warming Stew and Dumplings, Sticky Sweet-and-Sour Tofu and Rich and Saucy Bolognese. And satisfy all those between-meal cravings with sweets and snacks like Bangin' BBQ Cauliflower Wings and Sky-High Apple Pie. No matter the meal or occasion, Melanie's recipes prove that the vegan versions of familiar favorites leave you feeling nourished and satisfied.

Chocolate-Covered Katie Katie Higgins 2015-01-06 What if you CAN eat all of your favorite desserts . . . and still be healthy and fit into your skinny jeans? Meet Katie: a girl who eats chocolate every day and sometimes even has cake for breakfast! When Katie's sugar habit went too far in college and left her lacking energy, she knew something needed to change. So she began developing her own naturally sweet recipes and posting them online. Soon, Katie's healthy dessert blog had become an Internet sensation, with over six million monthly visitors. Now, in her first cookbook, Katie shares over 80 never-before-seen recipes, such as Chocolate Obsession Cake, Peanut Butter Pudding Pops, and Ultimate Unbaked Brownies, that use only real ingredients, without any unnecessary fats, sugars, or empty calories. These desserts prove once and for all that health and happiness can go hand-in-hand—you can have your dessert and eat it, too!

Plant-Powered Families Dreena Burton 2015-05-12 Get your whole family excited about eating healthy! Veteran cookbook author Dreena Burton shows a whole foods, plant-based diet can be easy, delicious, and healthy for your entire family. In *Plant-Powered Families*, Burton shares over 100 whole-food, vegan recipes—tested and approved by her own three children. Your family will love the variety of breakfasts, lunches, dinners, desserts, and snacks, including: Pumpkin Pie Smoothie Vanilla Bean Chocolate Chip Cookies Cinnamon French Toast No-Bake Granola Bars Creamy Fettuccine Sneaky Chickpea Burgers Apple Pie Chia Pudding Plus salad dressings, sauces, and sprinkles that will dress up any dish! With tips for handling challenges that come with every age and stage—from toddler to teen years—*Plant-Powered Families* is a perfect reference for parents raising "weegans" or families looking to transition to a vegan diet. Burton shares advice and solutions from her own experience for everything from pleasing picky eaters and stocking a vegan pantry to packing school lunches and dealing with challenging social situations. *Plant-Powered Families* also includes nutritionist-approved references for dietary concerns that will ensure a smooth and successful transition for your own plant-powered family!

137 Healthy & Savory Way to Eat to Live Donna Matson 2014-03-22 The idea of Eat to Live Diet is to eat foods that have a very high nutrition to calorie ratio. Eating dense nutrient diet means you will be satisfied with fewer calories and will be able to shed weight effortlessly. With the weight loss come health benefits. Eat to Live Diet doesn't require dieters to count calories, and it doesn't place much emphasis on portion control. By reducing the amount of saturated fats through Eat to Live Diet, you'll improve your health tremendously. This Eat to Live Diet book contains delicious, healthy well balanced recipes which will not only help you to maintain a healthy weight, but it can stave off chronic health problems in the long run. Enjoy the food, feel great, look good & Eat to Live.

BraveTart: Iconic American Desserts Stella Parks 2017-08-15 Winner of the 2018 James Beard Foundation Book Award (Baking and Desserts) A New York Times bestseller and named a Best Baking Book of the Year by the Atlantic, the Wall Street Journal, the Chicago Tribune, Bon Appétit, the New York Times, the Washington Post, Mother Jones, the Boston Globe, USA Today, Amazon, and more "The most groundbreaking book on baking in years. Full stop."—*Saveur* From One-Bowl Devil's Food Layer Cake to a flawless Cherry Pie that's crisp even on the very bottom, *BraveTart* is a celebration of classic American desserts. Whether down-home delights like Blueberry Muffins and Glossy Fudge Brownies or supermarket mainstays such as Vanilla Wafers and Chocolate Chip Cookie Dough Ice Cream, your favorites are all here. These meticulously tested recipes bring an award-winning pastry chef's expertise into your kitchen, along with advice on how to "mix it up" with over 200 customizable variations—in short, exactly what you'd expect from a cookbook penned by a senior editor at Serious Eats. Yet *BraveTart* is much more than a cookbook, as Stella Parks delves into the surprising stories of how our favorite desserts came to be, from chocolate chip cookies that predate the Tollhouse Inn to the prohibition-era origins of ice cream sodas and floats. With a foreword by The Food Lab's J. Kenji López-Alt, vintage advertisements for these historical desserts, and breathtaking photography from Penny De Los Santos, *BraveTart* is sure to become an American classic.

Très Green, Très Clean, Très Chic Rebecca Leffler 2015-04-21 Say Bonjour to Green Cuisine—it's the new French way to be healthy, happy, and stylish, bien sûr! No one does food and lifestyle like the French! That's why the French approach to clean, green eating adds a dash of flair—or a drizzle of decadence—to even the humblest of fruits, veggies, and legumes. In this cheerful, charming cookbook, Rebecca Leffler shows you how they do it. She introduces her “best friend foods” like sweet potatoes and chia, whirlwinds through an entire rainbow of juices and smoothies, and keeps the focus on fitness, food, and fun in equal measures. Globally inspired, but with lots of French accents, all 150 plant-based recipes are free of gluten, soy, and refined sugar. Rebecca organizes them the natural way: by season. Feed your body what it needs during . . . Spring: Beet Rawvioli with Faux-mage, White Asparagus Velouté, Le “Chic” Cake Summer: Salade Niçoise, Cabinet Curry, “Split”-Second Banana Ice Cream Fall: Sobeautiful Soba Salad, Beauty Bourguignon, Pancrêpes, Apple Tarte Tatin Winter: Totally Wild Stuffed Squash, Amaranth Caviar, Happy Hazelnut Quinoa Bowl. Plus, enjoy Rebecca's mood-boosting tips year round: natural beauty treatments, illustrated yoga poses, and positive playlists to sing along with as you peel, mince, and stir. Having to choose between pleasure and health is so last season. It's time to say non to unhealthy foods and oui to color, flavor, variety, and smiles! [Vegan Desserts in Jars](#) Kris Holechek Peters 2013-10-22 Whip up fantastic, simple and entirely vegan desserts in their own portable and adorable jars with recipes by the author of *Have Your Cake and Vegan Too*. With easy-to-follow recipes and gorgeous color photos, *Vegan Desserts in Jars* shows how to make tasty treats that are already in the perfect dish for serving,

storing and sharing at parties. Portable, gift-able and delicious, this book's little delights are sure to make a big impression, including: • No-Bake Pecan Pie • Raspberry Brownie Bombs • Cream-Filled Carrot Cake • Grasshopper Pies • Pumpkin Crème Brûlée • Salty Almond Cheesecake • Peanut Butter Cream Cups • Chocolate Babka Blossoms [Vegan Pie in the Sky](#) Isa Chandra Moskowitz 2011-10-25 Holidays? Check. Birthdays? Check. Tuesdays? Check! Our research says life is 100% better any day pie is involved. There's nothing like a rich, gooey slice of apple pie straight from the oven, baked in a perfectly flaky crust and topped with cinnamon-sugar. And now it can be yours, along with dozens more mouthwatering varieties, vegan at last and better than ever. *Vegan Pie in the Sky* is the latest force in Isa Chandra Moskowitz and Terry Hope Romero's baking revolution. You'll find delicious and adorable pies, tarts, cobblers, cheesecakes and more—all made without dairy, eggs, or animal products. From fruity to chocolaty, nutty to creamy, *Vegan Pie in the Sky* has the classic flavors you crave. And the recipes are as easy as, well, you know. Serve up some: Maple-Kissed Blueberry Pie She's My Cherry Pie Chocolate-Peanut Butter Tartlets Salted Pecan Caramel Pie Pumpkin Cheesecake Learn how to rock (and roll) the perfect pastry crust, whether butter, graham cracker, chocolate cookie, or gluten-free almond. Luscious toppings transform your pie into a showstopper. And you'll even find handheld treats, to make getting your recommended daily allowance of pie more convenient! With gorgeous color photos and Isa and Terry's irreverent commentary throughout, *Vegan Pie in the Sky* is the modern baker's bible for pie that's out of this world.