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# Ms Cupcake The Naughtiest Vegan Cakes In Town

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Extensions in Abolitionist Theory

This Cheese is Nuts!

The Night Voyage

Vegan Baking for Beginners: 75 Recipes for Sweet and Savory Treats

Vegan Cookies Invade Your Cookie Jar

A Mexican Journey

BOSH!: How to Live Vegan

Ms Cupcake

Vegan Cupcakes Take Over the World

The 100 Best Vegan Baking Recipes

Keep It Vegan

The Little Book of Vegan Bakes

Naughtiest Vegan Cakes in Town!

Simple, plant-based recipes to cook the nation's favourite dishes

Scandinavian Folk Patterns

75 Delicious, Healthy Whole-Food Recipes

Fresh Flexible Recipes for Body + Mind

The Vegan Baker

Rawsome Vegan Baking

Sweet Bake Shop

60 Foolproof Plant-Based Recipes

Beating Eggs and Butter

Visiting Hours

Have Your Cake and Vegan Too

The Naughtiest Vegan Cakes in Town

Modern Vegan Baking

75 Dairy-Free Recipes for Cupcakes that Rule

Vegan Baking

Colorful Vegan Cakes, Cookies, Tarts, and other Epic Delights

Foodie travels from India to Indonesia

An Un-cookbook for Raw, Gluten-Free, Vegan, Beautiful and Sinfully Sweet Cookies,

Cakes, Bars & Cupcakes

Va va Voom Vegan Cakes

Vegan Desserts

Incredible Plant-Based Desserts

1,000 Vegan Recipes

Feed Me Vegan

Vegan Street Food

More than 50 delicious recipes for vegan-friendly cakes, cookies, bars and other baked treats

Vegan Cakes

*Ms Cupcake  
The  
Naughtiest  
Vegan Cakes  
In Town*

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## **KENDALL HERRING**

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Extensions in Abolitionist  
Theory Ulysses Press  
In Incredible Plant-Based  
Desserts, Instagram star  
Anthea Cheng  
(@rainbournourishments)  
shares her trade-secret

recipes for seriously  
luscious, showstopping  
vegan sweet treats that  
will delight everyone,  
from healthy eaters  
pursuing a plant-based  
diet to those who simply  
appreciate a beautifully  
crafted dessert. Whether  
you are an eager home  
cook or a more  
experienced chef, Anthea  
shows you that sponge

cakes can still be fluffy  
and moist and pastry can  
still melt in your mouth  
without animal-derived  
ingredients. Find playful,  
modern spins on classic  
desserts, such as fail-safe  
tiramisu trifles topped  
with caramelized popcorn  
or Snickers transformed  
into a multi-layered cake  
with peanut brittle. For  
when life gets busy,

simplify with recipes like three-ingredient pancakes and fruit-filled muffins. If you want something indulgent, the Homer Simpson pink donuts, baklava custard tart, and chocolate brownie peanut butter sandwich cookies are for you. You'll also find wholesome choices like a berry chocolate mousse tart and cupcakes with rainbow cashew buttercream. Anthea has carefully selected ingredients to ensure you won't accumulate odd, once-used stuff in your pantry. And with plenty of

options for people avoiding gluten, refined sugar, nuts, and other common allergens, no one misses out on the deliciousness. All of the recipes have been tested and approved by vegans and non-vegans alike. Accompanied by stunning photography, these recipes will bring some magic to your every day, dinner table, or special occasion.

*This Cheese is Nuts!*  
White Lion Publishing  
How to become a Vegan Baker Everything you need to know to start

vegan baking, and if you're already a plant-based baker, this will raise your vegan baking game and boost your creativity with new techniques!

Springer  
Applying critical sociological theory, this book explores the shortcomings of popular tactics in animal liberation efforts. Building a case for a scientifically-grounded grassroots approach, it is argued that professionalized advocacy that works in the service of theistic, capitalist,

patriarchal institutions will find difficulty achieving success.

### **The Night Voyage**

Rockridge Press

Whether you are a full-time vegan or you choose to cut out animal products whenever possible, there's no need to miss out on your favourite cakes. Baking without eggs, butter and milk is not only possible, but also easy and just as delicious as what you are used to baking. There are now so many alternative ingredients available from supermarkets and health

food stores and with Angela Romeo's inspired recipes, you'll have all the know-how and inspiration you need to start baking. Bake small treats such as Lemon Meringue and Marbled Go-nuts cakes; traybakes including Indulgent Chocolate Chip Brownies and Gin & Tonic Traybake; everyday bakes like Rooibos Tea Loaf or larger fancy cakes for special occasions such as a Pistachio, Lime & Raspberry Wowzer Cake or Chocolate & Salted Caramel Mud Cake. Also included are show-

stopping seasonal treats including Vegan Vanilla Thriller for Halloween and Knickerbocker Glorious Cake for summer days.

[Vegan Baking for Beginners: 75 Recipes for Sweet and Savory Treats](#)  
Hachette Books

Boost your baking skills with 75 easy and delicious vegan recipes Whether you're a practiced vegan looking for some impressive new baking recipes or a home baker who wants to try egg and dairy alternatives, you've come to the right place. Vegan Baking for

Beginners offers dozens of sweet and savory treats made with plant-based alternatives to traditional baking ingredients and simple instructions that anyone can follow. Master vegan baking and impress your friends with everything from bread and cakes to pies and custard. These delicious recipes are tried and true favorites, and with comprehensive recipe labels, ingredient-swapping tips, and more, you can easily tailor your baked goods for any allergy or preference.

Vegan Baking for Beginners includes: A vegan kitchen--Learn how eggs, milk, butter, and more can all be replaced in baked goods with organized lists of vegan alternatives and explanations of why they work. Beginner vegan baking pointers--Cookies spread too thin? Pie crust too crumbly? Check out the helpful troubleshooting guide to see how you can fix it. Get equipped--Every recipe lists exactly which tools you'll need, so you're always prepared. You'll

also find a glossary of baking terms so you can learn the lingo of the pros. Learning vegan baking has never been easier or more delicious.

**Vegan Cookies Invade Your Cookie Jar** Desserts with Benefits, Incorporated Indulgent and show-stopping, Vegan Cakes is the place where traditional baking rules are thrown out of the window, proving that you don't need dairy and eggs to create baking wonders. From a Pink Vanilla Dream Cake and Sherry Berry

Trifle, to Rose and Ginger Cheesecake and Black Sesame Banana Bread, this book is for the new vegan on the block. The vegan who wants to eat cake, indulge, feast and feel GOOD about it. With delectable step-by-step recipes and enticing photos, along with guidance on vegan icing and decorations, this is the foolproof baking guide to creating decadent treats for every occasion. In the words of JAY-Z: 'Marie Antoinette, baby, let 'em eat cake'.  
[A Mexican Journey](#)

ReadHowYouWant.com  
Includes Ms Cupcake's indulgent recipes to make at home using ingredients readily available at the supermarket or local shop. This title features recipes such as 'buttercream', fruity muffins, super-easy tray-bakes and no-bakes, gooey cookies, and crunchy biscuits.  
*BOSH!: How to Live Vegan*  
Ulysses Press  
Naughtiest Vegan Cakes in Town! Random House  
*Ms Cupcake* Creative Colouring for Grown-Ups  
Make Undeniably

Delicious and Eye-Catching Raw, Vegan and Gluten-Free Treats Emily Von Euw, creator of the popular blog This Rawsome Vegan Life, makes treats that are so phenomenal and so stunning they should be considered masterpieces. Oh yeah, and they're raw, vegan AND gluten-free. So whether you're a vegetarian, a raw vegan or even a meat-lover just looking for something healthy, new and delicious, this book has something for you. Emily's popular blog won the

Vegan Woman's 2013 Vegan Food Blog Award, was named one of the Top 50 Raw Food Blogs of 2012 and is nominated for "Favorite Blog" for the 2013 VegNews Veggie Awards. Every recipe is accompanied by a photograph so you can see each brilliant sweet before you eat. Emily's beautiful and easy-to-make recipes, like her Peppermint Chocolate Molten Lava Cakes, S'mores Cupcakes and Go-Nuts Donuts with Frosting & Fruit Sprinkles, are so tasty that you

won't even realize they're vegan. Quite simply, Rawsome Vegan Baking will wow your taste buds and impress your friends and family with new great tastes in dessert.

[Vegan Cupcakes Take Over the World](#) Sphere

"Originally published in Korea as *The Present* by The Angle Books Co., Ltd., Seoul, in 2015"--Page 2. *The 100 Best Vegan Baking Recipes* Penguin 'Holly has a special ability to create mouth-watering vegan bakes that capture your imagination and attention - and being self-

taught she is able to explain everything in a clear and easy-to-understand way.' - Kim-Joy, Great British Bake Off finalist 'Holly has a gift for creating the most delicious baked goods. This book proves that going vegan doesn't mean sacrificing anything. Holly's recipes are simply exquisite.' - Best of Vegan 'A must-have in your collection! Packed full of delicious classic and unique bakes and desserts for everyone and every occasion.' - Lotus Biscoff UK Discover how



to bake show-stopping, mouth-watering, heart-warming, incredibly delicious vegan cakes and bakes at home with Holly Jade. Recipes range from the simple (Chocolate Orange Fridge Fudge, Cookies and Cream Cupcakes and Peanut Butter Flapjacks) to the more ambitious (Honeycomb Doughnuts, Cherry Bakewell Tartlets and No-bake Biscoff Cheesecake) making this a book for anyone and any ability. Including essential step by step guides to icing and

decorating, Holly gives you all the ingredients to take your vegan baking to the next level. 'This book did not disappoint! It boasts amazing vegan desserts throughout and each page is just as scrumptious and delicious as the next. This is a must for any sweet tooth dessert lover!' - Naturally Stefanie  
[Keep It Vegan](#) Random House  
When it's cold and frosty outside and you're warm and toasty beside a blazing fire, what better way to relax and unwind

than by colouring in the wonderful Scandinavian and Nordic patterns found in this book? From the huge variety of creatures typical of Scandinavian folklore to the traditional patterns from down the centuries and more modern influences, not forgetting the breathtaking beauty found in nature, [Scandinavian Folk Patterns](#) teems with beautiful patterns for you to colour and make your own.  
[The Little Book of Vegan Bakes](#) Ryland Peters &

Small

Don't run. Don't hide.

Vegan cookies are going to invade your cookie jar, one delicious bite at a time. Join award-winning bakers Isa Chandra Moskowitz and Terry Hope Romero (authors of the hit cookbook *Vegan Cupcakes Take Over the World*) as they ...

[Naughtiest Vegan Cakes in Town!](#) Da Capo Lifelong Books

Look, life is full of choices, and you have to make choices every day. Every single day we've got to decide what food to eat,

where to go, what to wear, and just about everything else. But to be honest, most of us don't have a clue what we're doing. We're making choices based on what we've always done rather than what's best for us. The plant-based diet is a diet that includes foods derived from plants and is a lifestyle that is becoming increasingly popular. With the rapid growth of the plant-based food movement, many people ask themselves: what is the most nutritious and effective

way to eat? This book covers: What Is a Plant-Based Diet? Benefits Foods to Eat Foods You Should Minimize Foods to Avoid Breakfast recipes Lunch recipes Dinner recipes Dessert recipes 30-day meal plan With the variety and abundance of recipes described in this manual, you'll learn that eating plant-based is very pleasurable.

[Simple, plant-based recipes to cook the nation's favourite dishes](#) Sasquatch Books

Whether you're a new to vegan cooking, a long-

time vegan, or someone who is just trying to eat meatless meals a few times a week, this is the book for you. You will have a lifetime of recipes and inspiration. These delicious recipes for breakfast, lunch, dinner and everything in between, are cholesterol-free, low in saturated fat, and high in fiber and complex carbohydrates. You'll get crowd-pleasing appetizers and snacks like Mango-Avocado Spring Rolls and Savory Artichoke Squares and family favorites like Vegan

Margarita Pizza and Baked Mac and Cheese. Best of all, Robertson gives you an endless variety of recipes from a diverse range of cultures. There is something in this book for everyone's taste! 1,000 Vegan Recipes: Includes a "FAST" icon featuring quick and easy recipes that can be ready in 30 minutes or less Provides kid-friendly recipes to help you get your kids to eat more nutritious foods Offers detailed information and guidelines on ingredients substitutions, special

nutritional concerns, and a handy list of important pantry staples · Presents vegan alternatives to restaurant favorites with recipes such as Penne with Vodka-Spiked Tomato Sauce, Fajitas Without Borders, Cheezecake with Cranberry Drizzle, Vegan Tiramisu, and vegan ice creams, sorbets, and granitas 1,000 Vegan Recipes is for everyone who is interested in healthy and delicious eating that is also ethically, environmentally responsible. Robin

Robertson is a twenty-five-year veteran food writer, cooking teacher, and chef specializing in vegan and vegetarian cooking. She is the author of nineteen vegan or vegetarian cookbooks, including *Vegan Planet*, and is a regular columnist for *VegNews Magazine* and *VegCooking.com*. She operates a vegan- and vegetarian-focused Web site ([GlobalVeganKitchen.com](http://GlobalVeganKitchen.com)) and blogs regularly at [VeganPlanet.blogspot.com](http://VeganPlanet.blogspot.com).

### **Scandinavian Folk**

**Patterns** HarperCollins  
 "Recipes include: triple-chocolate glazed donuts; rosemary and fig focaccia; lemon-lavendar shortbreads; pumpkin pie with oat-nut crust; and much more!"--Page 4 of cover.

[75 Delicious, Healthy Whole-Food Recipes](#) Kyle Books

Whip up classic baked goods with simple vegan recipes Making crave-worthy vegan baked goods doesn't require professional training! *Vegan Baking Made Easy* teaches bakers everything

they need to make top-notch treats with affordable ingredients. It's full of easy, dependable recipes for familiar favorites along with a few new discoveries. With this vegan cookbook, home bakers will soon be pulling fresh-baked chocolate chip cookies, pumpkin bread, and strawberry shortcake warm out of the oven. Baking made simple--Almost every recipe uses no more than 10 ingredients, requires just one bowl, or takes less than one hour to make. Set up for success--

Learn the secrets to perfecting each recipe without eggs and dairy, and find out how to adapt them to be nut-free or gluten-free. The vegan kitchen--Find out how to stock a pantry and equip a kitchen for vegan baking with a rundown of ingredients and essential tools. Bake up a bounty of cookies, cakes, pies, and more with this easy vegan baking cookbook.

*Fresh Flexible Recipes for Body + Mind* Page Street Publishing

The Naughty Or Nice Cookbook is a collection

of 70 healthy dessert recipes made with natural, wholesome ingredients -- from cookies to cakes, to pies to ice creams, and more! These sweet treats are secretly healthy. One bite and you'll ask, "Is this naughty or is this nice?" With sugar-free, high-protein, gluten-free, dairy-free, and vegan options, these recipes are made for everyone (don't worry, though, these recipes may be "free" of some stuff but they sure aren't "free" of flavor)! Satisfy your sweet tooth without

the excess calories, fat, and sugar. These desserts will make you feel naughty, when you're really being nice!

*The Vegan Baker* Random House

This collection presents more than 100 brand-new recipes for cakes, loaves, biscuits, no-bake cakes, and savory baking—all free of animal products. Enjoy the strawberry and almond sponge or a spiced carrot and nut loaf, a plate of mincemeat muffins or pear and ginger oaties. When something savory is called

for, why not go for the olive and oregano bread or the pepper and pesto buns. This is the third in a series of cookbooks for the increasing number of people who follow a meat-free and dairy-free diet. Rawsome Vegan Baking Hardie Grant Publishing Featuring more than 70 fresh, vibrant recipes to nourish and inspire, including quick and easy

meals, soulful comfort food and store cupboard 'throw togethers', the dishes in wagamama your way are designed to be flexible for everyday and everyone. From vegan katsu curry and vegetarian firecracker to mandarin chicken salad, expect to find variations on wagamama classics as well as new favourites. Chapters include 'fast + easy', 'bowls of goodness',

'ways with the wok', 'something sweet' and 'sauces + sides'. Many of the recipes are either vegan or vegetarian, and for those that aren't there are alternative ingredient suggestions to create plant-based versions. With inspiring photography, wagamama your way provides all the ideas you need for easy, mindful nourishment.