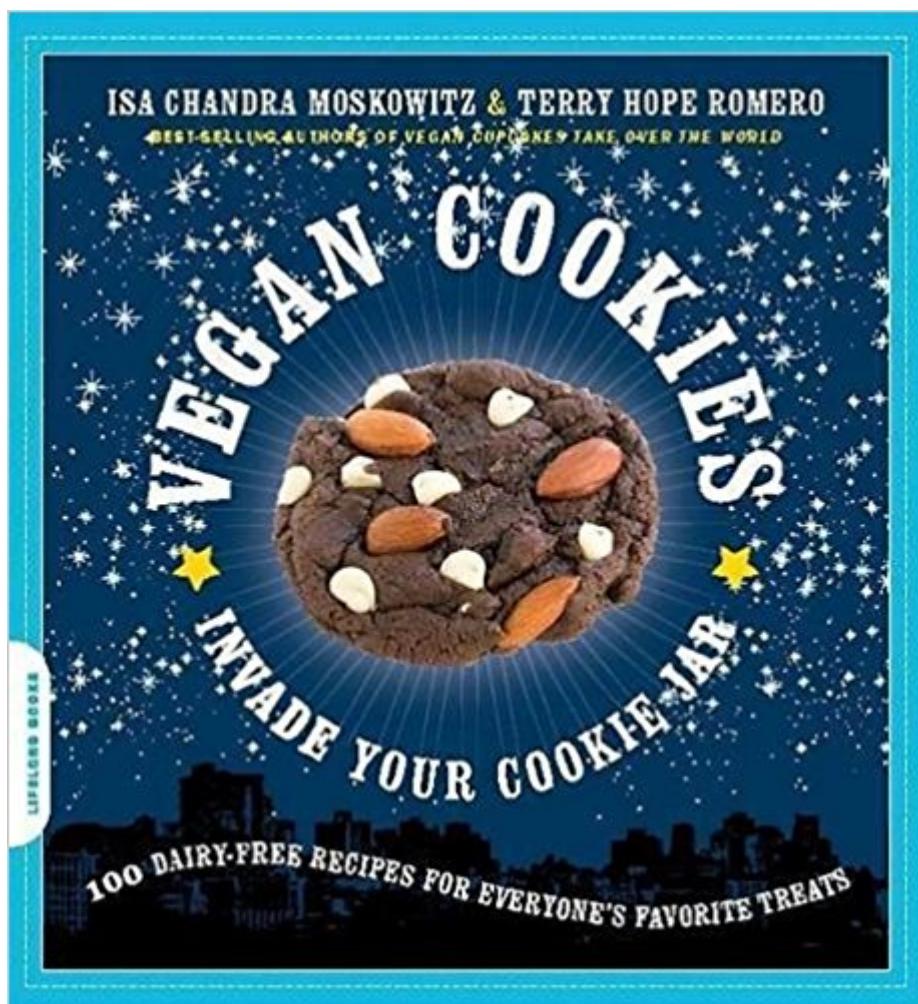


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Vegan Cookies Invade Your Cookie Jar: 100 Dairy-Free Recipes For Everyone's Favorite Treats



Synopsis

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 continue their world-domination mission-with dairy- and egg-free batches of everyone's favorite treats. *Vegan Cookies Invade Your Cookie Jar* includes more than 100 irresistible recipes for cookies, bars, biscotti, brownies, and more. Discover festive desserts that are sure to impress family and friends at any occasion, from birthdays to bake sales. Or simply tempt yourself with: *Magical Coconut Cookie Bars* *Chocolate Chip Cream Cheese Brownies* *Peanut Butter Crisscrosses* *NYC Black & Whites* *Key Lime Shortbread Rounds* *Call Me Blondies* *Macadamia Lace Cookies* Throughout the book, Isa and Terry share their best mixing, baking, and decorating techniques and tackle age-old cookie conundrums. Learn the secrets of vegan-izing name-brand favorites (Nutter Betters, anyone?), whipping up gluten-free batches, and even making cookies you can eat for breakfast. When vegan cookies invade your cookie jar, it's yummy to give in!

Book Information

Paperback: 256 pages

Publisher: Da Capo Lifelong Books; Original edition (November 10, 2009)

Language: English

ISBN-10: 160094048X

ISBN-13: 978-1600940484

Product Dimensions: 6.6 x 0.6 x 7.1 inches

Shipping Weight: 14.9 ounces (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars 244 customer reviews

Best Sellers Rank: #62,823 in Books (See Top 100 in Books) #23 in Books > Cookbooks, Food & Wine > Baking > Cookies #154 in Books > Cookbooks, Food & Wine > Desserts #268 in Books > Cookbooks, Food & Wine > Special Diet > Vegetarian & Vegan > Vegan

Customer Reviews

From the authors of the excellent-and cheeky-Vegan Cupcakes Take Over the World comes this winning collection of vegan cookie recipes that should appeal to vegans and nonvegans alike (if those nonvegans are willing to seek out a few specialty ingredients-the authors helpfully provide suggestions and resources-and make the unfortunate substitution of margarine for butter). Without a hint of preachiness, and with plenty of sass, the book delivers

veganized versions of traditional cookies such as New York City's black and white cookies, Pepperidge Farm Milanos (called minonos) and lemon bars, about which the authors explain, "For too long we vegans have had our faces pressed against the glass of the dessert case and longing for the sweet tartness of those shimmering lemon bars. Well, you can stop scaring the staff of that bakery." There are also sophisticated confections like toasted almond cookies with fleur de sel and macadamia lace cookies. While there are cookies that sound suspiciously healthy, such as fruity oaty bars and whole wheat chocolate chip cookies, decadent recipes like caramel pecan bars and starry fudge shortbread, filled with non-dairy chocolate ganache, show that you can be vegan and still indulge in delicious treats. (Nov.)

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Bust, December/January 2009/2010 "With their newest collection, classic cookie recipes get a magical treatment" Out just in time for holiday cookie-swap season, this treasure trove also has options for every dietary restriction ensuring your baking will be the hit of the party no matter where you go. • regarding the Caramel Pecan Bars, Naples Daily News FL, 12/3/09 "All the taste testers for Vegan Cookies Invade Your Cookie Jar apparently raved about this goody, nutty bar cookie. It's a treat for the enlightened, for those with dairy allergies and for the rest of us." • The Hippo NH, 12/2/09 "The answer to the question 'What cookies can I make that both grandma and the newly vegan cousin can eat?' Moskowitz has become the authority on hip, fun, not-scoldy vegan eating." • An ideal reference for those dealing with allergies as well as philosophical restrictions. • Kingman Daily Miner, 11/27/09 "A delicious sequel to Vegan Cupcakes Take over the World and Veganomicon" Recipes which would whet any appetite and still be healthy. • When you see the beautiful pictures, you can just about taste them. • Rockford Register Star, 12/9/2009 "Tempt yourself" Isa and Terry share their best mixing, baking and decorating techniques and tackle age-old cookie conundrums. • VegNews, January/February 2010 "Takes the beloved, versatile dessert and turns it on its dairy-free head" Culinary powerhouses on their own, when Moskowitz and Romero team up, the results are spot-on and memorable. This cute, compact collection of 100 crowd-pleasing hand-holds hits the spot. • "[The] ultimate cookie manual" One read through the colorful pages and every kitchen is destined to be a full-blown cookie factory in no time. • Suite101.com, 12/13/09 "Takes the guesswork out of making vegan cookies. They delve into the science of cookie-making, so their readers don't have to (thank goodness!). And while there are some

healthier offerings among this recipe book's 200-plus pages, the cookies themselves are universally indulgent and delicious. The recipes, combined with its comprehensive guide to vegan ingredients, substitutions and cookie troubleshooting guide, make *Vegan Cookies Invade Your Cookie Jar* a five-star cookbook. Perfect for everyone from beginner bakers to seasoned cooks. Nobody will stop to wonder if these recipes are vegan, because they're just plain good. *Publishers Weekly*, 10/19/09 "A winning collection of vegan cookie recipes that should appeal to vegans and nonvegans alike." Decadent recipes like caramel pecan bars and starry fudge shortbread, filled with non-dairy chocolate ganache, show that you can be vegan and still indulge in delicious treats. *Washington Express*, 11/10/09 "Isa Chandra Moskowitz and Terry Hope Romero certainly make dairy-free baking accessible. Most importantly, the duo makes dairy-free baking seem so effortless, with thorough descriptions of all of their ingredients and tips on how and where to find vegan versions of common items." *New York Times*, 12/2/09 "Once I read the introductory pages of this one, I was on board. The authors are not preachy or intolerant of heathens like me who eat and drink everything, which made me feel less defensive and more interested in what they had to say." *Library Journal*, 11/15/09 "The authors return with another sweet collection of vegan goodies." Recommended for vegan bakers and cookie lovers. *on Macadamia Ginger Crunch Drops and Cranberry Almond Cookies*, *Providence Journal*, 12/9/09 "These are two tasty cookies, and you'll only know they are vegan because I told you so." Outstanding. *on Macadamia Ginger Crunch Drops*, *Washington Post*, 2009 "These chewy vegan treats are rich, sweet and subtly spiced." *Art and Lemons blog*, 12/13/2009 "[Will] satisfy any sweet tooth, vegan and omnivore alike." These vegan treats can be whipped up in a matter of minutes and will leave everyone wanting more. They might even steal your heart, really, they're that good. *These simple and well-written recipes will have you baking and laughing at the witty descriptions all at once.* These baking superheroes have come through once again with witty cookie descriptions, colorful photos, and festive recipes suited for any occasion, and just in time for the holidays. They make vegan baking simple, flavorful, and hip. *The book is a pleasure to read.* *Bar Harbor Times*, 12/19/2009 "Moskowitz and Romero are icons in the vegan world." All your favorite cookies are here, alongside many that are about to become your favorites. *LaVidaLocavore.org*, 12/28/09 "The book's great. I love it. The cookies include all of the classics plus innovative varieties like Tahini Lime Cookies and Sweet Wine Biscuits with Sesame. Plus it starts with sections on ingredients and equipment that make clear what you

need, why you need it, and when and how you can substitute. You don't need to be a vegan to use the recipes in this book. GoDairyFree.org, 1/12/2010 "These recipes are easy to follow and produce tasty treats. Vegan Cookies Invade Your Cookie Jar is a good resource for beginning bakers." Feminist Review, 1/21/2010 "A tasty new book. It looks so good I'm tempted to eat it, Cookie Monster-style." This book has a great introductory chapter. The recipes themselves are very clearly explained and illustrated in full color with what I can only call "cookie porn." The cookies were much better than store-bought vegan cookies. EDGE Publications, 3/17/10 "We've been charmed by vegan author Isa Chandra Moskowitz."

I agree with the majority, this book is stellar. Not one recipe has failed me thus far. Instead of singing praises over the two amazing authors, I'll just dive right in and list my favorites: Chocolate Chip Cookies: duh Chocolate Fudgy Oatmeal Cookies: So moist, don't skip the almond extract and cherries! City Girl Snickerdoodles: Just like momma made Sell Your Soul Pumpkin Cookies: Which is exactly what I would do for a batch of these Banana Everything Cookies: OMG, I am B-A-N-Anas for these Peanut Butter Crisscrosses: Another one just like momma used to make Carmel Pecan Bars: A bar does not get more perfect than this, I make these for the holidays every year and every year my non-vegan family members gobble them up and claim that there is no way they are vegan. Lemon Bars: They are lemon bars, I don't need to sell them. Roll-and-Cut Sugar Cookies: They don't get more classic than this one. Gingerbread Cut-Out Cookies: So perfectly dense and moist. No-Bake Pecan Chocolates: If you a problem with saying no to sweets, you need to stay away from these. Overall, if you want a go-to vegan cookie cookbook (say that 10 times fast), then this is your book. It's perfection and whenever I NEED a cookie, I know I can find satisfaction in this book. I want no other cookie recipes at this point.

I was really excited for this book as Isa's other cookbooks are not glossy boutique shows but functional staples in my kitchen. In fact, I usually reach for a new recipe from her other books when I'm bored with my rotations knowing that it will be successful and I'll only have to tweak seasoning to my tastes. Not so with this book. The 3 stars are not for the copious amounts of oil or the age-old flax meal for egg substitute in every recipe nor for the fact each batch makes only about 10 cookies but instead for the fact these recipes needs serious tweaking to get the pictured results. The oil/liquid levels in the cherry almond cookies made a gooey mess (but reduction of oil and increase of flour & b.soda made them poofy & delicious), the fig bars were dry, crumbly, and bland (but

adding a bit of vegan shortening, reducing oil, adding lemon juice, vanilla, +more maple syrup made them flakey & delicious), the Lemon tahini and chocolate chip cookies were also a first-time flop... Again my experienced adopted Baker "mom" fixed them all so they were delicious & vegan. Great ideas here but not dependable, trusted recipes like I expected. I would have gladly paid more & sacrificed all pictures for tested recipes that actually work!

"You have to make these again" said my teenage son as he ate the last Peanut Butter Chocolate Pillow cookie. My kids are not vegan and they were not excited when I went vegan for Lent. Oddly enough, my biggest concern was tea time aka the after school snack. Most of my afternoons are spent on the run from one child's activities to another so I needed something portable. Cookies seemed like a good solution but nearly every recipe had eggs or milk in it. Most cookbooks even vegan ones only have one or two cookie recipes. I was going crazy. I did not want to be stuck making the same recipe over and over for 40 days! That's why I nearly screamed, "Eureka!" when I found this book. So far I've made about 25 different recipes from this book. I started off with the "low hanging fruit", Whole Wheat Chocolate Chip cookies. Gradually, I've been ferreting out ingredients like agave liquid and spelt flour which I hadn't cooked with before. Each recipe has seemed to move from triumph to triumph as the cookies disappear off the plate. The kids have stopped asking if these were vegan cookies (like it was some hardship to eat them) and just wolf them down as fast as I can bake them. (It does help to have three teenagers at home.) I'm looking forward to trying the rest of the cookie recipes.

There is something wrong with 3 out of 3 recipes I tried (numbers 1, 3, and 4 in the book order). The first the chocolate chip cookies must have a misprint and mean 2 1/2 cups flour not 1 1/2 total because when they told you to add one cup flour before the rest they must not have calculated this into the total. They are an oily mess but if you add one cup more flour than the recipe calls for then they turn out great. Next I tried the Chocolate Fudgy Oatmeal Cookies. There was so much oil and it was a sloppy soup of a mess. I decided to add an entire extra cup of flour and they turned out really good. You're not going to be able to follow the flatten slightly with moistened hands or the back of a moistened measuring cup directions.. They just don't work that way. Finally I tried Blackstrap Gingersnaps. It says roll into balls. There is no rolling with this mess. It is a soup that just spreads thin on the sheet. I thought what the hell let's bake them anyway and they don't get crunchy like the recipe says they will be. They also seem overly oily. I don't know what is wrong with this recipe. Three out of three recipes I tried called for canola oil and something is wrong with all three. I

don't know what I am doing wrong. I followed the directions exactly as written and failed at each until I made a change with two of them. I don't know if I'll try more from this book or give up.

Bought this to use for my egg,dairy, and nut allergic son. Recipes have nuts in some of course, I just don't add any. Excellent recipes. I have made the oatmeal raisin, snickerdoodles, mexican chocolate snickerdoodles, and the sugar cookies. Hubby and I grew up with no dietary restrictions and can't tell the difference. Best cookies I have made and we both went to culinary school. Also made some for the holidays and no one had any idea they were vegan. Said they were the best cookiea they had ever tried! Easy to follow instructions with clear tried and true techniques. Would recommend to anyone.

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