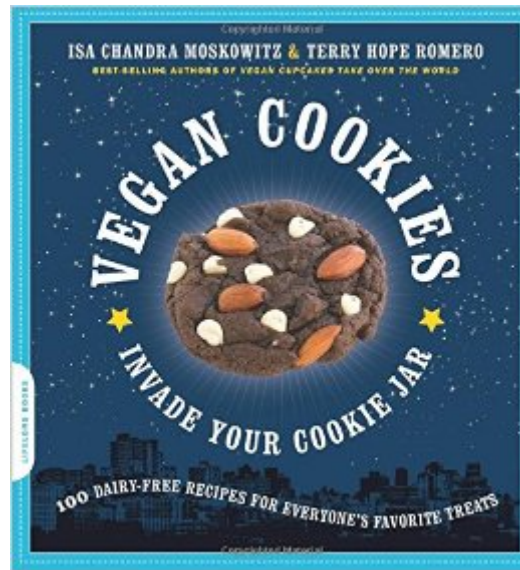


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# Vegan Cookies Invade Your Cookie Jar: 100 Dairy-Free Recipes For Everyone's Favorite Treats



## 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 Butters, 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

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## Customer Reviews

It was worth waiting for, you guys! The authors of *Veganomicon* and *Vegan Cupcakes Take Over the World* work their magic on cookies this time around. First off: it's adorable. The pictures, the colours, the font. Yeah, I like the font! It is such a charming cookbook, I really enjoy flipping through it. Also, these seasoned pros give very handy tips for baking novices such as myself. Equipment, ingredients, substitutions, troubleshooting, they've covered all the bases before laying out the

recipes. And the recipes themselves! Wow. I've made a few that were previewed this spring, the Magical Coconut Bars and Chocolate Peanut Butter Pillows, so I knew this was the real deal. But.....this just has it all. All-time favorites, regional classics and innovative variations, everything you could possibly want in a cookie. Snickerdoodles, Cheesecake Brownies, Sweet Potato Blondies, I mean really. It's insane. I picked up the book last night (my bookstore got it early!) and made two recipes from the "wholesome" section: Banana Oatmeal Breakfast Cookies and Applesauce Softies. Utilizing natural sweeteners and whole wheat flour, they were hearty, earthy and healthy. And delicious! I leave you with this: Vegan Lemon Bars. There, that's all you need to know.

Let me start off by saying that I am not vegan. I am vegetarian, but I am a baker and I like to dabble in vegan baking, as it gives me new challenges and opportunities to try different things. With that said, I am really enjoying this book. Most of the recipes that I have tried have yielded great results, with the end products being very similar or exactly like their non-vegan counterparts. So far I have tried the following recipes from the book: Chocolate Chip Cookies: Being as Chocolate Chip Cookies are one of my favorites, this was the first recipe that I tried from this book. I wasn't entirely pleased with this recipe. I was sure to follow the directions exactly, but each time I got dough that was so greasy that it wouldn't hold the chocolate chips. What is worse is that once I managed to get the cookies on the tray and baked, there was still a trail of greasiness left behind by the cookies (I know for a fact I did not screw up the measurements, and I also tried the recipe twice adding a little less oil than called for, still no luck). Oatmeal Raisin Cookies: Good, but I felt like something was missing from them. I think the recipe just needs a little tweaking and then it will be great. Deluxe Cocoa Brownies: Very good. I made these because I was craving brownies. From what I read in another review, these may be perceived as dry brownies (I guess some may think they look dry in the picture in the book), but there are definitely not. They are moist and so good. I got my dad to try these and he had no idea that they were vegan. My only problem with this recipe is that perhaps they are a bit too cakey for brownies. I know a lot of people who enjoy fudgy brownies more than cakey brownies. If you are looking for a fudgy brownie, this may not be the right recipe for you. Graham Crackers: Really good, and very similar to store bought graham crackers. I made these and brought them in for my friends in school, and they had no idea that they were vegan. My one friend thought that I was lying when I said that I made them...haha. For those interested in making them: they are best with the cinnamon sugar on top. Chocolate Cut-Out Cookies: I liked these, but not enough to keep making them over and over. I didn't think they were anything

special. Gingerbread Cut-Out Cookies: Good, but I feel like they could be a little spicier. Also, I had some problems with the dough being really sticky. I had to add some flour to get it to not stick to everything, so that probably affected the flavor a bit. All in all, it is a pretty good book. I love the pictures, and the fonts are a fun addition. I also enjoy that it has a section about ingredients and substitutions since some of the ingredients may not be available to people. I would definitely recommend this to vegans and non-vegans alike.

For the average Vegan household, the PKK is a lifesaver. Like their other cookbooks, this one uses easy-to-find ingredients, great photos, and simple instructions. However, most of the cookies use WAY too much oil (the chocolate chip actually had pools of oil while baking!) We are a very health-conscious home, so this gave us pause. We have since found other healthier vegan cookie recipes. Compared to their cupcake book, this one is not "super", but they taste good and are nice for a once-in-a-while treat.

The recipes in this book are simply amazing. So many classics and new flavors too. All very tasty and very pretty. The recipes range from pretty easy to a little more advanced. Gorgeous photos, and the two authors' writing is so clever and makes you feel like you're baking with a friend in the kitchen. My personal favorites include the tahini lime cookies, the linzer thumbprints, the cranberry white chocolate chip biscotti, the cheesecake-topped brownies, starry chocolate shortbread, the almond pignoli cookies, and the blueberry spice crumb bars. Every recipe I made has been gobbled up by family, friends, and coworkers alike. Get this book for you, or the cookie lover in your life!!

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