



My Sweet Vegan: passionate about dessert

Hannah Kaminsky

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Do words such as creamy, luscious, and decadent sound like impossibilities without the use of eggs and dairy? Would you love to find delicious desserts that are worthy of serving to all guests? Well look no further, as this full-color cookbook will satisfy any sweet tooth, and leave people asking, *Are you sure this is vegan?*

My Sweet Vegan is a truly amazing collection of original recipes produced and photographed by Hannah Kaminsky. Enticing people into the kitchen, Hannah displays a wide array of desserts, including her:

Triple Threat Chocolate Cheese Cake
Coconut Creme Pie
Golden Glazed Donuts
Orange Dreamsicle Snack Cake
Butterscotch Blondies
Chocolate Chip Cookie Pie
Brilliant Berry Parfaits
Pumpkin Toffee Trifle
Award-Winning Mocha Devastation Cake

Insisting that her creations must have the potential to impress all taste buds, every recipe has been taste-tested and approved by both vegans and non-vegans alike. For ease in preparation, each recipe includes simple, well-detailed instructions and a photo representing the actual finished product. So go ahead and enjoy a thick slice of Silken Chocolate Mousse Cake, everyone deserves a little indulgence now and then!

My Sweet Vegan: passionate about dessert Details

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Author : Hannah Kaminsky

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Kezia says

I probably have no business writing a review since I've only tried a few recipes, but this is a very impressive book of upscale, creative desserts. There are quite a few books dedicated to vegan baking, but this one is incredibly well produced with amazing color photos for every recipe, and a really gorgeous layout.

Anyone who reads a food blog can make a vegan chocolate chip cookie - this book is for those of us who like to show off a little bit. The recipes include a few popular favorites but the majority are unusually elegant, which means even if you own some popular books like "Joy of Vegan Baking," this will not be overkill. Kaminsky spices things up with flavors like chai, cranberry, lychee, root beer, green tea, pink lemonade and wasabi, so you can subvert the dominant potluck with something new and unique. Aside from cakes, cupcakes, and cookies/bars, Kaminsky offers donuts, peanut brittle, tarts, truffles, scones and assorted breakfast treats, and no-bake goodies like parfaits and popsicles.

In my opinion many or most of these recipes are not suitable for beginners, rather they're for people who have baked at least a few layer cakes in their time.

Highly, highly recommended for the creative home chef, vegan or omni.

Jen says

This book has the most amazing vegan recipes in the world...

jess says

lots of sugar, lots of lovely descriptions and photos for every recipe.

Grace says

Everything I've made from this has been delicious, and it has a really gorgeous design. The problem for me is a lot of her recipes seem to use hard to find/expensive ingredients/tools, which obviously makes me less likely to make them (though I include like soy yogurt & creamer in this category and other stuff some people wouldn't. and I guess the thing that first bothered me was the use of vegan margarine in many recipes, which now I just usually sub oil for, so maybe I should revisit this more often)

Sps says

strawberry muffins--very tender and sweet. Too sweet for an everyday muffin.
brownies--gross.
granola--good, and fairly nutritious, but too sweet and not clumpy enough.
almond avalanche bars--dense. Tasty, but almost had a health-food taste because of the almond meal.
party mix bars--fun and an excuse to buy Karo corn syrup. Why that pleases me, I'm not sure.
caramel sauce (from the macchiato cheesecake recipe)--tastes like See's caramel lollipops! Salty-sweet.
Mmm. Good over pears. Solid at room temperature.

want to try:
matcha tiramisu
turtle shortbread
cookie pie

Hillary says

It seems silly to say that I'm "currently-reading" a cookbook, but mostly I just wanted you all to look at this book. It seems amazing!

Melody says

the recipes are really simple ...doesn't seem to use an egg substitute such as ground flaxseed in most of the recipes ...just omits it which seems strange. Of the recipes I've made so far, they turn out just ok...sometimes too dense, sometimes too soft (not enough body)...I think The Joy of Vegan Baking is a better vegan baking book because it makes stronger substitutions that make the dessert indistinguishable from a non vegan one. This would be a great book, however, for anyone just starting out with vegan baking or who didn't want to try to find sometimes hard to find ingredients. Usually I already have most the ingredients for a dessert already in my pantry...so for that reason alone I think this is a pretty good book.

Natasha says

Yet another great VEGAN cookbook and it was put together by a high schooler. She did an amazing job with the recipes and the photography! This book proves that you can be vegan and still eat incredible desserts! Cheers!

Amber Anderson says

The glazed donuts were fantastic!!!!!!!!!!!!!!

Kiyanah joyner says

The book was about how people can make different things and the dessert that they have a little girl had sad this is the most good that I ever had in my hole life since I was a little girl.

Jaciara James says

changed my life!

Joi Burke Straaten says

Love this book! First, keep in mind that the author was in high school when she began working on this! She not only wrote the book, but also did the photography for it! Great vegan desserts!
