

Peanut Butter Chocolate Rice Pudding

Tansy Boggon

Vegan Chocolate Fran Costigan,2013-10-22 It can be difficult to find truly indulgent vegan desserts -- especially chocolate. But for the first time, chocolate cakes, brownies, truffles, puddings, ice creams, and more are within reach: dairy-free, organic, fair-trade, and sublime. Author, baking instructor, and vegan powerhouse Fran Costigan has dedicated years to satisfying her sweet tooth while keeping it vegan. Through experimentation and long hours in the kitchen, she's recreated some of her favorite chocolate desserts as better-for-you interpretations that pass the taste test: Bittersweet Chocolate Truffles (with a variety of flavor variations), a Brooklyn Blackout Layer Cake, a Sacher Torte, even chocolate Moon Pies! Her detailed instructions make for professional-quality outcomes every time: it's like a personal baking class, right in your kitchen. The perfect gift for anyone with a sweet tooth, *Vegan Chocolate* is sure to become an instant classic.

Joy the Baker Cookbook Joy Wilson,2012-02-28 Joy the Baker Cookbook includes everything from Man Bait Apple Crisp to Single Lady Pancakes to Peanut Butter Birthday Cake. Joy's philosophy is that everyone loves dessert; most people are just looking for an excuse to eat cake for breakfast.

The China Study Cookbook LeAnne Campbell,2013 This cookbook written by the daughter of China Study author T. Colin Campbell features delicious, easily prepared plant-based recipes with no added fat and minimal sugar and salt that promote optimal health.

Occasionally Eggs Alexandra Daum,2021-04-20 From the creator of the popular blog, Occasionally Eggs, comes a beautiful debut cookbook exploring the bounty of the seasons, filled with more than 110 simple vegetarian recipes. Alexandra Daum loves nothing more than harvesting her garden throughout the year, and creating satisfying, seasonally-driven recipes. In her first cookbook, *Occasionally Eggs*, she shows us how simple it can be to cook healthy(ish) vegetarian meals with local fruits and vegetables, and pantry staples, like grains and legumes. Hard-to-find ingredients are kept to a minimum, with a focus on flavour combinations that make the best possible use of market finds. Largely plant-based, with the exception of occasional uses of honey and eggs, this book will inspire you to include fresh, local produce in your daily meal preparation. With over 110 delicious and nourishing recipes, *Occasionally Eggs* will create excitement as the seasons change. You'll explore fresh, vibrant flavours in spring and summer, with dishes like Chickpea Apricot Grain Salad, Spring Pesto Pizza, Sweet Corn and Zucchini Pakoras, and Strawberry Elderflower Ginger Beer Floats. In autumn and winter, it's a time to enjoy

cozier, warmer meals, including Apple Hazelnut Waffles, Sesame Roasted Delicata Squash, Smoky Mushroom Pumpkin Chili, and Tahini Date Banana Bread. Occasionally Eggs is equal parts instruction and inspiration, with substitutions, tips, and tricks to allow for intuitive cooking based on what you have on hand. In addition to her seasonal offerings, Alexandra includes chapters on useful staples and basic fermentation, so you can try your hand at a homemade kombucha or spelt sourdough, and fill your fridge with easy-to-make oat milk or tahini dressing. This is truly a year-round recipe collection and a book you'll turn to for years to come.

Sky High Alisa Huntsman, Peter Wynne, 2013-09-17 Find a “richly varied collection” of triple-layer recipes in this cookbook that takes cake to a whole new level (Flo Braker, author of *The Simple Art of Perfect Baking*). *Sky High* celebrates the triple-layer cake in all its glorious incarnations with more than 40 decadent and delicious recipes. The wide range of flavors will appeal to anyone with a sweet tooth. The book features such delights as Boston Cream Pie, Mile-High Devil’s Food Cake, and Key West Cake—and there are even three astonishingly beautiful (and totally doable) wedding cakes! From luscious chocolate creations to drizzled caramel confections, take simple layer cakes to new heights with *Sky High*. “Elevates the classic layer cake . . . And best of all, the recipes are clear and easy to follow.” —Nick Malgieri, James Beard Award-winning author of *A Baker’s Tour*

The Sugar Hit! Sarah Coates, 2015-09-01 Sarah Coates, blogger behind the award-winning thesugarhit.com, is a baking genius. Sarah’s first book, *The Sugar Hit!*, introduces us to her fabulous cookies, cakes, pancakes, doughnuts, ice creams, brownies, drinks, cupcakes, pies and heaps more. She’s compiled her most ass-kicking recipes with the goal of bringing ridiculously spectacular, chocolate-coated, sprinkle-topped, pastry-wrapped, deep-fried, syrup-drizzled sweets into your life and kitchen. Sarah’s got you covered from first thing in the morning to the middle of the night. Wake up to Blueberry Pancake Granola, take a break with a couple of Choc Chip Pretzel Cookies, or recharge with a Cherry Hazelnut Energy Bar. Or hey, why not just blow the lid off the place with a Filthy Cheat’s Jam Donut? *The Sugar Hit!* is divided into 6 fun chapters: Breakfast & Brunch Coffee Break Healthy Junk Midnight Snacks Party Time Happy Holidays Grab some sugar, butter, flour, chocolate and eggs and you’re just a cream, sift, melt and crack away from creating delicious snacks, cakes and desserts.

Quick & Easy Christmas Gooseberry Patch, 2011-06-07 Spend more time celebrating and less in the kitchen! *Quick & Easy Christmas*, a new book in the best-selling Gooseberry Patch series, is filled with easy, inexpensive recipes. They’re quick to fix since each is ready in under 30 minutes or starts with just 8 ingredients or less...so simple! Heartwarming holiday memories and clever tips for easy-to-make gifts are also included...features for which Gooseberry Patch holiday books are known.

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.

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!

Vegan Desserts Hannah Kaminsky, 2011-05-11 Presents more than one hundred recipes for vegan desserts which incorporate seasonal ingredients, with discussions on vegan substitutes, kitchen tools, and common baking problems.

Chocolate Rice Pudding Miniatures Heviz's, 2015-12-18 Table of content Puppy Chow or Monkey Munch Peanut Butter Chocolate Chunk Cookies Kittencal's Bakery Buttercream Frosting/Icing Chocolate Buttercream Frosting Cake Mix Cookies Chewy Chocolate Cookies No-Bake Chocolate Oatmeal Cookies The Only Chocolate Cake Recipe You'll Ever Need! (Devil's Food) Chocolate! Chocolate! Chocolate! Bundt Cake With Chocolate Glaze Why-I-Joined-Zaar Carrot Cake Kittencal's Chocolate Frosting/Icing Reeses Squares - 5 Ingredients & No Bake (Reese's) Best Ever Banana Cake With Cream Cheese Frosting Healthy No Bake Cookies Super Peanut Butter Filled Brownies Black-Bottom Banana Bars Human Puppy Chow Lee

Lee's Famous Chocolate Sauce for Ice Cream Hershey's Chocolate Cake With Frosting No-Bake Rice Krispies Peanut Butter Granola Bars (Lower-Fat) Fantasy Fudge Peanut Butter Chocolate Chip Cookies Zucchini Chocolate Cake M & M Dream Bars Ho Ho Cake

The First Forty Days Heng Ou, Amely Greeven, Marisa Belger, 2016-04-26 After labor, it's time for rest: A gentle guide to *zuo yuezi*, the ancient Chinese practice of postpartum self-care, including sixty simple recipes. The first forty days after the birth of a child offer an essential and fleeting period of rest and recovery for the new mother. Based on Heng Ou's own postpartum experience with *zuo yuezi*, a set period of "confinement" in which a woman remains at home focusing on healing and bonding with her baby, *The First Forty Days* revives the lost art of caring for the mother after birth. As modern mothers are pushed to prematurely "bounce back" after delivering their babies, and are often left alone to face the physical and emotional challenges of this new stage of their lives, the first forty days provide a lifeline—a source of connection, nourishment, and guidance. This book includes sixty simple recipes for healing soups, replenishing meals and snacks, and calming and lactation-boosting teas, all formulated to support the unique needs of the new mother. In addition to recipes, this warm and encouraging guide offers advice on arranging a system of help during the postpartum period, navigating relationship challenges, and honoring the significance of pregnancy and birth. Fully illustrated, it is a practical guide and inspirational read for all new mothers and mothers-to-be—the perfect ally during the first weeks with a new baby. "Bringing our attention back to the importance of the postpartum period for new mothers helps to create space for this essential period of integration and recovery . . . an invaluable companion during the first 40 days and beyond." —Ricki Lake & Abby Epstein, filmmakers, *The Business of Being Born*

More Great Good Dairy-free Desserts Naturally Fran Costigan, 2006 Pastry chef extraordinaire Fran Costigan offers a complete course in baking dairy-free desserts of all kinds with tips and techniques that ensure sweet success. Contents include: - secrets of flaky, foolproof pie crusts - cakes, fillings, frostings, and glazes - gels, creams, puddings and sauces - cookies, bars, cobblers, crisps No matter what your skill level in the kitchen, with these clear instructions anyone can become a master baker.

The Fearless Baker Erin Jeanne McDowell, 2017-10-24 One of Food52's most popular columnists and a New York Times bestselling author, top food stylist Erin Jeanne McDowell shares her baking secrets and the science behind them "Erin's fierce understanding of the science of baking makes her one of the most trustworthy bakers that I know. But what's even more special is that she does it all with the exact kind of friendliness and warmth that you want when you're about to tackle laminated dough or French macarons for the first time. The recipes here are as encouraging and thorough as they beautiful and delicious. This book is an absolute must-have for bakers of all levels." —Molly Yeh, author and blogger, *My Name Is Yeh* When people see Erin McDowell frost a perfect layer cake, weave a lattice pie crust, or pull a rich loaf of brioche from the

oven, they often act as though she's performed culinary magic. "I'm not a baker," they tell her. But in fact, expert baking is not at all unattainable, nor is it as inflexible as most people assume. The key to freedom is to understand the principles behind how ingredients interact and how classic methods work. Once these concepts are mastered, favorite recipes can be altered and personalized almost endlessly. With the assurance born out of years of experience, McDowell shares insider tips and techniques that make desserts taste as good as they look. With recipes from flourless cocoa cookies and strawberry-filled popovers (easy), through apple cider pie and black-bottom crème brûlée (medium), to a statuesque layer cake crowned with caramelized popcorn (difficult), and "Why It Works," "Pro Tip," and make-ahead sidebars with each recipe, this exciting, carefully curated collection will appeal to beginning and experienced bakers alike.

The Smitten Kitchen Cookbook Deb Perelman, 2012-10-30 NEW YORK TIMES BEST SELLER • Celebrated food blogger and best-selling cookbook author Deb Perelman knows just the thing for a Tuesday night, or your most special occasion—from salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe. "Innovative, creative, and effortlessly funny. —Cooking Light Deb Perelman loves to cook. She isn't a chef or a restaurant owner—she's never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You'll get more than three million results. Where do you start? What if you pick a recipe that's downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, Smitten Kitchen, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, The Smitten Kitchen Cookbook is all about approachable, uncompromised home cooking. Here you'll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you'll bookmark and use so often they become your own, recipes you'll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion. Look for Deb Perelman's latest cookbook, Smitten Kitchen Keepers!

A Girl Called Jack Jack Monroe, 2014-02-27 100 simple, budget and basic-ingredient recipes from the bestselling and award-winning food writer and anti-poverty campaigner behind TIN CAN COOK 'A terrific resource for anyone trying to cook nutritious and tasty food on a tight budget' Sunday Times _____ Learn how to utilise cupboard staples and fresh ingredients in this accessible collection of low-budget, delicious family recipes. When Jack found herself with a shopping budget of just

£10 a week to feed herself and her young son, she addressed the situation with immense resourcefulness and creativity by embracing her local supermarket's 'basics' range. She created recipe after recipe of delicious, simple and upbeat meals that were outrageously cheap, including: · Vegetable Masala Curry for 30p a portion · Jam Sponge reminiscent of school days for 23p a portion · Onion Pasta with Parsley and Red Wine - an easy way to get some veg in you · Carrot, Cumin and Kidney Bean Soup - tasty protein-packed goodness In *A Girl Called Jack*, learn how to save money on your weekly shop whilst being less wasteful and creating inexpensive, tasty food. _____ Praise for Jack Monroe: 'Jack's recipes have come like a breath of fresh air in the cookery world' NIGEL SLATER 'A terrific resource for anyone trying to cook nutritious and tasty food on a tight budget' Sunday Times 'A plain-speaking, practical austerity cooking guide - healthy, tasty and varied' Guardian 'A powerful new voice in British food' Observer 'Packed with inexpensive, delicious ideas to feed a family for less' Woman and Home

Joyful Eating Tansy Boggon, 2019-05-30 Are you discontent with your body? Ever blamed yourself for overeating? Through reading *Joyful Eating*, you will discover it's not yourself that is to blame, but diets themselves. Nutrition counsellor, Tansy Boggon, shares how aspiring for your perfect weight or optimal health keeps you trapped in a cycle of diet after diet, constantly searching for the next miracle answer to weight loss or enduring health. Inside this book, you'll discover a refreshing philosophy of self-acceptance. Like an understanding therapist, Tansy guides you through self-reflection activities, assisting you to: Free yourself from yo-yo dieting and emotional eating Feel comfortable and content in your own skin Reconnect with and trust your body's internal cues Uncover who you are without fear of not being good enough Find your way to nourish your body and mind, intuitively

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*.

The Girl Who Ate Everything: Easy Family Recipes from a Girl Who Has Tried Them All Christy Denney, 2023-02-02 Five hungry kids, a husband in the NFL, and staying in shape—popular blogger Christy Denney has her work cut out for her in the kitchen. Her solution? Simple, quick, and mouthwatering recipes. *The Girl Who Ate Everything*

compiles all of Christy’s favorite tried and true recipes, as well as brand new and equally tasty ones created just for this book. From Chicken Pot Pie Crumble to Cinnamon Roll Sheet Cake, these recipes will have your family begging you for more!

Kale & Caramel Lily Diamond, 2017-05-02 Born out of the popular blog Kale & Caramel, this sumptuously photographed and beautifully written cookbook presents eighty recipes for delicious vegan and vegetarian dishes featuring herbs and flowers, as well as luxurious do-it-yourself beauty products. Plant-whisperer, writer, and photographer Lily Diamond believes that herbs and flowers have the power to nourish inside and out. “Lily’s deep connection to nature is beautifully woven throughout this personal collection of recipes,” says award-winning vegetarian chef Amy Chaplin. Each chapter celebrates an aromatic herb or flower, including basil, cilantro, fennel, mint, oregano, rosemary, sage, thyme, lavender, jasmine, rose, and orange blossom. Mollie Katzen, author of the beloved Moosewood Cookbook, calls the book “a gift, articulated through a poetic voice, original and bold.” The recipes tell a coming-of-age story through Lily’s kinship with plants, from a sun-drenched Maui childhood to healing from heartbreak and her mother’s death. With bright flavors, gorgeous scents, evocative stories, and more than one hundred photographs, Kale & Caramel creates a lush garden of experience open to harvest year round.

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