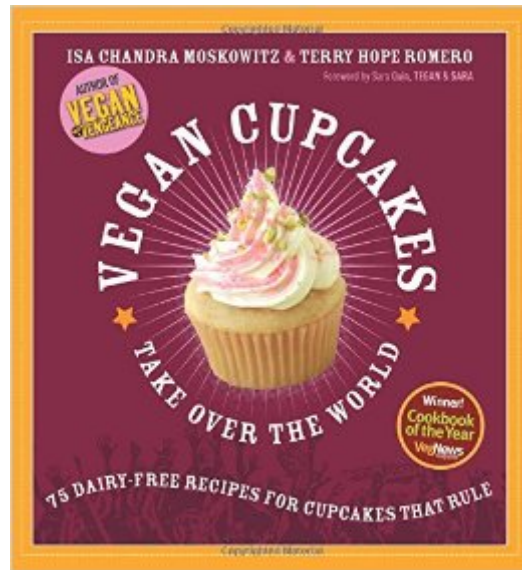


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Vegan Cupcakes Take Over The World: 75 Dairy-Free Recipes For Cupcakes That Rule



Synopsis

The hosts of the vegan cooking show *The Post Punk Kitchen* are back with a vengeance and this time, dessert. A companion volume to *Vegan with a Vengeance*, *Vegan Cupcakes Take Over the World* is a sweet and sassy guide to baking everyone's favorite treat without using any animal products. This unique cookbook contains over 50 recipes for cupcakes and frostings; some innovative, some classics; with beautiful full color photographs. Isa and Terry offer delicious, cheap, dairy-free, egg-free and vegan-friendly recipes like Classic Vanilla Cupcakes (with chocolate frosting), Crimson Velvet Cupcakes (red velvet with creamy white frosting), Linzer Torte Cupcakes (hazelnut with raspberry and chocolate ganache), Chai Latte Cupcakes (with powdered sugar) and Banana Split Cupcakes (banana-chocolate chip-pineapple with fluffy frosting). Included also are gluten-free recipes, decorating tips, baking guidelines, vegan shopping advice, and Isa's true cupcake anecdotes from the trenches. When *Vegan Cupcakes Take Over the World*, no dessert lover can resist.

Book Information

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Customer Reviews

I love love LOVE this book. The recipes are simple and perfect, every time; I have had VCTOtW for about a month and a half now, and despite at least weekly bakings, haven't had a single recipe fail yet. Not one. Since I bought it I seriously can't stop baking and am beginning to fear for my waistline! I would like to second another reviewer who pointed out that the recipes don't ask you to use egg replacers or other "substitutions" common in vegan baking (usually because someone is trying to veganize a non-vegan recipe); instead, the recipes are just designed vegan from the

ground up, and call for simple ingredients that anyone would have (oil, baking powder, etc.). Also, there are tons of beautiful color pictures of finished cupcakes throughout, which is one of the most important things about a cookbook, to me. Then, too, they suggest enough variations on each cupcake recipe (there's 6 suggested ways to dramatically alter the chocolate cupcake recipe alone) that this book will keep you occupied for quite a long time. Since every baker likes a little external validation, here's mine: I have gotten absolute raves on every cupcake I have made so far, and most of these raves were from non-vegans who were comparing my vegan cupcakes with regular [non-vegan] cupcakes. For example, last night I fed a chocolate cupcake with cookies 'n cream frosting (vegan buttercream frosting with Newman's O's mixed in... this is a recipe from the book, obviously) to a friend who didn't just enjoy it, but was absolutely WOWED. "Geeze, it's amazing what they're doing without dairy or eggs these days; these are better than regular cupcakes" was one comment that I particularly appreciated because most vegan desserts can taste good, but in my experience it's the rare vegan dessert that can taste identical or even BETTER than the regular omni thing. I would recommend this book to anyone, vegans and omni's alike, because even if you're not vegan (or lactose intolerant), the cupcakes taste fabulous. The recipes are so simple they're basically idiot-proof, and I have seriously never in my life had better chocolate cupcakes than the ones I made from this book: moist and fluffy and ooh... just perfect. And I'm not even a chocolate person. Anyway, do yourself (and everyone in your life who will be eating your baked goods) a favor and buy this wonderful book! I'd give it 10 stars if they'd let me...

I am not a vegan, but I loved *Vegan with a Vengeance*...and I couldn't wait for *VCTOTW* -- this book is awesome. So far I've only made the basic vanilla cupcakes but the frosting alone (vegan buttercream and the chocolate buttercream -- couldn't resist making both) was worth the price of the cookbook and MORE! And, to top it all off, I made the first batch in honor of my son's birthday and neither of my kids even blinked an eye to notice that these cupcakes were anything other than YUMMY! P.S. I have always been intimidated by cupcakes (and especially frosting) -- but these recipes made it all seem easier, somehow.

Isa is ruining my number one excuse for declining dessert, and most vegans know exactly what I'm talking about. Picture this scenario that all vegans have experienced countless times: you're at the office potluck/halloween party/family gathering. Post-meal, the desserts come flying to the table. As everyone lifts their forks grabbing their favorite decadent dessert, they stare at you. The strange vegan. Those who don't know you approach, and with a warm smile, offer you a slice of NY

cheesecake. You decline politely, saying, "sorry, it has dairy so I don't eat cheesecake." Well, based on Isa's doing, I can no longer sit out from the dessert scene. I don't know if I should salute her or throw my bathroom scale at her since I no longer want to use it after baking from her new book. Similar to the reasons I raved about her cookbook, Isa's charming book of cupcake recipes is stellar. First of all, I challenge all omnivores out there to think of 75 possible cupcake combinations. Now take away the milk. And eggs. Oh, and one can't use any butter, so nix that too. Ah... that's better. Now one is introduced to the vegan-style baking that Isa makes so effortless for the rest of us who are ingredient-challenged. Before I learned how to bake vegan cupcakes from this book, I would trudge down to Sticky Fingers bakery in DC and cough up \$4 for a product reminiscent of a 25-cent Hostess cupcake. While at the bakery I would hand over my money, gritting my teeth and reminding myself how lucky I am to live in a vegan-accepting city. Then, I would take a bite back to the 4th grade, pre-Vegan era. Not only does this book make baking a lot more economical and bring back those childhood memories, but these things are really frickin good. In the mood for fruity cupcakes? No problem. Craving rich chocolate buttercream? Simple. And delicious. And awesome. For all you closet vegans living in the heart of the south (and I'm sure you're out there), bake some of these cupcakes for the most die-hard fans of banana fosters and it will truly rock their world. I baked a variety of the cupcakes for a dinner party and when people saw them they asked when I stopped being vegan. What I'm trying to say: baking these delicious cupcakes are easy and the end result is phenomenal. Not only is this cookbook revolutionary in that I can't think of another dedicated to the undiscovered art of cupcakes, but it's also one step closer to saving vegans from being known as the strange eater at the dinner table. Thank you, Isa Moskowitz, even if my growing thighs do not. How about for your next cookbook you introduce a low-fat vegan cookbook for those getting out of their cupcake-induced sugar comas?

I have been a wandering vegan for about a year now, and the only reason I wander is to indulge in delicious, yummy sweet treats that contain egg and/or dairy. I was so impressed with Isa's first book that I pre-ordered this one from , and I shall wander no more! Wow. This is a must-have for anyone who is vegan or allergic to dairy. You can pretty much recreate any of your favorite cupcake (or cake, for that matter - same recipes, different pan) recipes without the need for cholesterol-laden egg or milk products (calories are another story...). The layout of the book is wonderful, and the pictures are great! I am so excited to make these as gifts for friends during the upcoming holiday season. They'll NEVER believe they're VEGAN. I think that's the highest compliment any pastry chef could receive. 5 GLOWING STARS! Thanks, Isa, for making veganism so easy and tasty :)

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