

double chocolate vegan cookies

Double Chocolate Vegan Cookies: A Decadent Treat for Everyone

Double chocolate vegan cookies are the perfect indulgence for anyone craving the rich, fudgy goodness of chocolate without any animal products. Whether you're vegan, lactose intolerant, or just looking to try a healthier dessert option, these cookies deliver on flavor and texture. The combination of dark cocoa and luscious vegan chocolate chips creates a deep chocolate experience that's both satisfying and comforting. If you've been hesitant about vegan baking, these cookies might just change your mind—they're easy to make, versatile, and irresistibly delicious.

Why Choose Double Chocolate Vegan Cookies?

In recent years, plant-based diets have become increasingly popular, not only for ethical reasons but also for health and environmental benefits. Vegan baking, however, can sometimes feel limiting because traditional recipes rely heavily on eggs, butter, and milk to achieve the right texture and flavor. That's where double chocolate vegan cookies shine. They prove that you don't need dairy or eggs to create treats that are moist, chewy, and full of chocolatey goodness.

The Benefits of Baking Vegan Cookies

Baking vegan cookies offers several advantages beyond just accommodating dietary restrictions:

- **Healthier ingredients:** Vegan baking often uses whole-food alternatives like coconut oil, almond milk, and flaxseeds, which can provide more nutrients and fewer unhealthy fats.
- **Allergy-friendly:** These cookies are naturally free of dairy and eggs, making them suitable for people with common allergies.
- **Environmental impact:** Plant-based ingredients generally have a smaller carbon footprint compared to animal products.
- **Flavor versatility:** Vegan baking encourages creativity, often incorporating nuts, seeds, and natural sweeteners to enhance flavor and texture.

Key Ingredients for Perfect Double Chocolate Vegan Cookies

Creating the ideal double chocolate vegan cookie requires choosing ingredients that mimic the richness and binding properties of traditional baking components.

Choosing the Right Chocolate

Since chocolate is the star ingredient, selecting high-quality vegan chocolate is crucial. Look for dark chocolate or chocolate chips that are labeled vegan, which means they contain no milk solids or butterfat. Many brands now offer dairy-free chocolate chips that melt beautifully and provide that intense cocoa flavor.

Binding Without Eggs

Eggs traditionally act as a binder in cookies, but vegan recipes use alternatives like flaxseed meal or chia seeds mixed with water, applesauce, or mashed bananas. These substitutes help hold the dough together and keep the cookies moist without altering the taste.

Sweeteners That Complement Chocolate

While refined white sugar is often vegan, some prefer natural sweeteners like coconut sugar, maple syrup, or agave nectar for a richer flavor profile. These sweeteners pair exceptionally well with cocoa powder, enhancing the overall depth of the cookies.

Fats That Provide Moisture and Texture

Coconut oil, vegan butter, or nut butters are excellent choices to add moisture and tenderness to the cookies. They also contribute subtle flavor notes that complement the chocolate.

Step-by-Step Guide to Baking Double Chocolate Vegan Cookies

Making double chocolate vegan cookies might seem daunting if you're new to

vegan baking, but it's quite straightforward once you know the basics.

Ingredients:

- 1 cup all-purpose flour (or gluten-free flour blend)
- 1/3 cup unsweetened cocoa powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup coconut sugar or brown sugar
- 1/4 cup coconut oil, melted
- 1/4 cup plant-based milk (almond, soy, oat, etc.)
- 1 teaspoon vanilla extract
- 1 tablespoon ground flaxseed mixed with 3 tablespoons water (flax egg)
- 3/4 cup vegan chocolate chips

Instructions:

1. Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a small bowl, mix the ground flaxseed with water and let it sit for 5 minutes to thicken.
3. In a large bowl, sift together the flour, cocoa powder, baking soda, and salt.
4. In another bowl, whisk the melted coconut oil with coconut sugar until combined, then add the flax egg, plant-based milk, and vanilla extract.
5. Gradually add the wet ingredients to the dry ingredients, stirring until just combined. Avoid overmixing to keep the cookies tender.
6. Fold in the vegan chocolate chips evenly throughout the dough.
7. Using a spoon or cookie scoop, drop rounded tablespoons of dough onto

the prepared baking sheet, spacing them about 2 inches apart.

8. Bake for 10-12 minutes or until the edges are set but the centers remain soft.
9. Allow the cookies to cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.

Tips to Customize Your Double Chocolate Vegan Cookies

One of the joys of baking is making recipes your own. Here are some ways to elevate your vegan cookies and suit your personal taste:

- **Add nuts:** Walnuts, pecans, or almonds can add a satisfying crunch and complement the chocolate flavor.
- **Experiment with extracts:** A splash of peppermint, orange, or almond extract can add a unique twist.
- **Include dried fruits:** Chopped dried cherries or cranberries provide a tart contrast to the sweetness.
- **Use alternative flours:** Almond flour or oat flour can create different textures and add nutritional benefits.
- **Adjust sweetness:** Depending on your preference, you can increase or reduce the sugar or swap it for natural sweeteners.

Storing and Serving Your Vegan Chocolate Cookies

Proper storage ensures your double chocolate vegan cookies stay fresh and delicious for days.

Storage Tips

Store the cookies in an airtight container at room temperature for up to five days. For longer storage, freeze them in a sealed bag or container for up to

three months. When ready to eat, thaw at room temperature or warm slightly in the oven for that freshly baked feel.

Serving Suggestions

These cookies pair wonderfully with a cold glass of almond milk or a steaming cup of vegan hot chocolate. They also make an excellent addition to dessert platters or can be crumbled over vegan ice cream for a decadent sundae topping.

Why These Cookies Are a Great Introduction to Vegan Baking

If you're new to vegan cooking, double chocolate vegan cookies offer a delicious and approachable starting point. They require common pantry staples and simple techniques, making the process less intimidating. Plus, the end result is so scrumptious that it can motivate you to explore more vegan recipes.

Even those who aren't strictly vegan often enjoy these cookies because they taste just as rich and satisfying as traditional chocolate cookies. With this recipe in your baking repertoire, you can confidently offer treats at gatherings, knowing you're catering to various dietary needs without compromising flavor.

Exploring vegan baking through treats like double chocolate vegan cookies opens up a world of creative possibilities and healthier indulgences. Whether you bake them for yourself, family, or friends, these cookies are sure to become a beloved staple.

Frequently Asked Questions

What ingredients are typically used to make double chocolate vegan cookies?

Double chocolate vegan cookies typically include ingredients like all-purpose flour, cocoa powder, vegan chocolate chips, baking soda, salt, coconut oil or vegan butter, brown sugar, granulated sugar, non-dairy milk, and vanilla extract.

How do you ensure the cookies are moist without

using eggs?

To keep vegan cookies moist without eggs, common substitutes include flax eggs, chia eggs, applesauce, mashed bananas, or commercial egg replacers, which help bind the ingredients and add moisture.

Can I use dairy-free chocolate chips for double chocolate vegan cookies?

Yes, using dairy-free or vegan chocolate chips is essential to keep the cookies vegan. Many brands offer vegan chocolate chips made without milk or animal products.

What is the best flour to use for double chocolate vegan cookies?

All-purpose flour is commonly used, but you can also use whole wheat flour, oat flour, or gluten-free flour blends depending on dietary preferences and texture desired.

How long should double chocolate vegan cookies be baked?

Typically, double chocolate vegan cookies are baked at 350°F (175°C) for about 10-12 minutes, but baking times may vary depending on oven and cookie size.

Can I add nuts to double chocolate vegan cookies?

Yes, adding nuts like walnuts, pecans, or almonds can provide a nice crunch and complement the chocolate flavor in vegan cookies.

Are double chocolate vegan cookies healthier than traditional cookies?

Double chocolate vegan cookies can be healthier if made with whole food ingredients, less refined sugar, and healthy fats, but they still contain sugar and calories, so moderation is key.

How do I store double chocolate vegan cookies to keep them fresh?

Store double chocolate vegan cookies in an airtight container at room temperature for up to a week, or freeze them for longer storage to maintain freshness.

Can I make double chocolate vegan cookies gluten-free?

Yes, by using gluten-free flour blends or alternative flours like almond or oat flour, you can make double chocolate vegan cookies that are also gluten-free.

Additional Resources

Double Chocolate Vegan Cookies: A Delectable and Ethical Indulgence

Double chocolate vegan cookies are rapidly gaining traction among both plant-based eaters and traditional dessert enthusiasts. These rich, decadent treats combine the intense flavor of cocoa with the ethical and environmental benefits of vegan ingredients. As consumers become more conscious of their dietary choices, the demand for desserts that align with vegan principles without compromising taste or texture has surged. This article delves into the world of double chocolate vegan cookies, exploring their ingredients, baking nuances, nutritional profile, and their position within the broader landscape of vegan desserts.

The Rise of Double Chocolate Vegan Cookies in Contemporary Baking

The popularity of vegan baking has experienced significant growth over the past decade, driven by increased awareness of animal welfare, sustainability, and health considerations. Within this trend, double chocolate vegan cookies stand out as a symbol of indulgence that does not sacrifice ethical standards. Unlike traditional cookies that rely on dairy butter and eggs, the vegan versions employ plant-based alternatives, often resulting in unique textures and flavors.

What sets double chocolate vegan cookies apart is their ability to capture the rich, fudgy essence associated with classic chocolate cookies while accommodating dietary restrictions. The use of natural cocoa powder and vegan chocolate chips creates a deep chocolate profile that appeals to both vegans and non-vegans alike.

Key Ingredients and Their Roles

Understanding the ingredients is crucial to appreciating how double chocolate vegan cookies achieve their signature taste and texture. Typically, these cookies replace animal-derived components with plant-based substitutes without compromising structural integrity.

- **Flour:** All-purpose flour is common, though some recipes incorporate whole wheat or gluten-free alternatives to cater to different dietary needs.
- **Cocoa Powder:** Unsweetened cocoa powder forms the base of the chocolate flavor. High-quality Dutch-processed cocoa tends to yield a richer, smoother taste.
- **Vegan Chocolate Chips:** These are essential for the “double chocolate” aspect. Brands use cocoa butter and avoid dairy, ensuring the chips melt smoothly during baking.
- **Fat Source:** Coconut oil, vegan butter, or vegetable shortening replace dairy butter. Each fat imparts a slightly different mouthfeel and flavor.
- **Egg Replacers:** Flaxseed meal, chia seeds, applesauce, or commercial egg substitutes provide binding and moisture.
- **Sweeteners:** Cane sugar, coconut sugar, or maple syrup are common. The choice influences not only sweetness but also the cookie’s texture and chewiness.
- **Leavening Agents:** Baking soda or baking powder help cookies rise and achieve a soft or chewy crumb.

Texture and Flavor: Challenges and Innovations

Baking vegan cookies presents unique challenges, particularly in replicating the richness and binding properties of eggs and butter. Double chocolate vegan cookies require careful balancing to avoid a dry or crumbly outcome.

Innovative recipes often incorporate ingredients like aquafaba (chickpea water) to mimic egg whites’ emulsifying functions, resulting in a tender yet structurally sound cookie. Additionally, the choice of fat affects the texture; coconut oil lends a crisp edge, while vegan butter creates a softer center.

From a flavor standpoint, the intensity of chocolate must be balanced with sweetness to avoid bitterness. Some bakers add a pinch of salt or vanilla extract to enhance the chocolate notes and provide depth.

Nutritional Profile and Health Considerations

While double chocolate vegan cookies are undoubtedly a treat, their nutritional impact differs from conventional cookies in several ways. Eliminating dairy and eggs reduces cholesterol content and can lower saturated fat levels, depending on the fat substitutes used.

Vegan cookies often contain more fiber, especially when whole grain flours or flaxseed meal are incorporated. However, they can still be high in sugar and calories, so moderation remains important.

Research indicates that plant-based diets contribute to lower risks of heart disease and certain cancers, but desserts like double chocolate vegan cookies should be viewed as occasional indulgences rather than health foods.

Comparison with Traditional Double Chocolate Cookies

When juxtaposed with traditional double chocolate cookies, the vegan variants hold their own in flavor and texture but differ in key nutritional aspects:

- **Fat Content:** Vegan cookies often use saturated fats like coconut oil, which can be higher in saturated fat than butter but lack cholesterol.
- **Protein:** Eggs add protein in conventional recipes; vegan substitutes typically contribute less protein.
- **Allergens:** Vegan cookies are free from dairy and eggs, making them suitable for those with allergies or lactose intolerance.
- **Environmental Impact:** Vegan cookies have a lower carbon footprint, aligning with sustainability goals.

Market Trends and Consumer Reception

The bakery market has responded to the surge in veganism and flexitarian diets by expanding offerings of plant-based desserts. Double chocolate vegan cookies frequently appear in specialty bakeries, cafes, and packaged goods.

Consumer reviews often highlight the irresistible chocolate flavor and satisfying texture as reasons for repeat purchases. However, some note that vegan cookies can sometimes be denser or less sweet than their traditional counterparts, reflecting the ongoing experimentation in recipes.

From a commercial viewpoint, the growing demand for allergen-friendly options and ethically sourced ingredients positions double chocolate vegan cookies as a lucrative segment within the bakery industry.

Potential for Customization and Dietary Adaptations

One of the advantages of double chocolate vegan cookies lies in their adaptability. Bakers and consumers can tailor recipes to meet specific dietary needs:

- **Gluten-Free:** Using almond flour or gluten-free blends can make these cookies accessible to those with gluten intolerance.
- **Refined Sugar-Free:** Substituting refined sugars with natural sweeteners like maple syrup or agave caters to those seeking less processed options.
- **Nut-Free:** Adjusting the fat source to avoid nut oils ensures suitability for allergy sufferers.
- **Keto or Low-Carb:** While challenging due to the sugar content, some recipes experiment with sugar substitutes and alternative flours to fit low-carb diets.

Final Thoughts on Double Chocolate Vegan Cookies

Double chocolate vegan cookies exemplify how plant-based baking can merge indulgence with conscience. Their growing presence in both home kitchens and commercial markets signals a shift toward desserts that honor diverse dietary preferences without sacrificing enjoyment. While challenges remain in perfecting texture and flavor, the innovations in vegan baking continue to narrow the gap between traditional and plant-based treats.

For those seeking a chocolate fix that aligns with ethical and environmental values, double chocolate vegan cookies offer a compelling alternative. As the culinary landscape evolves, these cookies stand as a testament to how tradition and innovation can coexist on a single baking sheet.

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double chocolate vegan cookies: Fantastic Vegan Cookies Tiina Strandberg, 2021-12-07 Your Ultimate Go-To Guide for Exceptional Vegan Cookies Vegan blogger Tiina Strandberg has perfected the art of making mouth-watering cookies using only plant-based ingredients, and now she shares her best recipes with you! Every vegan cookie imaginable is represented in this outstanding collection—from gooey chocolate treats and fruit-studded confections to no-bake delights and to-die-for bar bakes. No matter what you're craving, there's a cookie that'll hit the spot, including: Cinnamon Roll Sugar Cookies Oatmeal Chocolate Chip Cookies Citrus Sandwich Cookies Cookie Butter Bars Cranberry Date Cookies Rainbow "Oreos" Piña Colada Cookies Chocolate Chip Peanut Butter Cookie Pizza Raspberry Cheesecake Cookies With easy-to-follow instructions and accessible ingredients, bakers of all skill levels are sure to find their new favorites among Tiina's recipes. No matter which standout recipe you bake first, you'll soon learn just how easy it is to whip up healthier versions of your favorite cookies that are both quick to make and downright delicious.

double chocolate vegan cookies: The Vegan Cookie Connoisseur Kelly Peloza, 2010-11-11 Kelly Peloza started experimenting with vegan baking as a high school student, blogging about her vegan adventures all the while. Her amazing recipes and gorgeous photos drew a crowd of eager readers who have been begging her for a cookbook ever since. Now an energetic, spunky college student, her book is finally ready for her anxious audience. From double peanut butter sandwich cookies and coconut caramel butter cookies to raspberry almond cookies and inside out peppermint patties, these delicious and imaginative recipes are sure to inspire bakers of all ages. Peloza is committed to using ingredients that are easy to find, natural, and simple to use. You won't find egg replacer, expensive cooking oils, or hydrogenated margarine in her recipes. "Making a batch of chocolate chip cookies shouldn't involve running to five different health food stores searching for some elusive ingredient," she writes. But you will find helpful tips for things like substituting margarine for oil in recipes, experimenting with non-dairy milks, using whole wheat flour, and ensuring the sugar you use was not processed with animal bone char. The result is a simple, thorough, and inspiring collection of mouthwatering cookies anyone can make and everyone will love.

double chocolate vegan cookies: The Encyclopedia of Desserts The Coastal Kitchen,, 2024-07-09 Coconut, chocolate, vanilla, berry, caramel, cream—whatever you're craving, The Encyclopedia of Desserts has it with 400 irresistible recipes for every sweet tooth. Sometimes you just want a sugar cookie, and other times you absolutely need a torte. Whether you want to whip up a quick treat or dazzle everyone at your holiday party, these simple recipes and tried-and-true techniques guarantee that you'll rise to the occasion. This clean and uncluttered format is organized from A to Z, so you can quickly find any recipe when your sweet tooth strikes. Easily make these

scrumptious goodies from scratch with minimal equipment. With a wide range of internationally inspired delights, you can enjoy a world of treats in one book. Inside you'll find: 400 sweet and savory recipes for cakes, pies, cookies, bars, pastries, puddings, custards, candies, drinks, and more Gluten-free, keto, and vegan dessert options Helpful tips and techniques to ensure every batch is perfection Ditch the box mixes and ready-made cookies at the supermarket. From decadent desserts to everyday treats, with this cookbook at your side, baking is a piece of cake. Delight your friends and family as they go back for seconds (and thirds) with The Encyclopedia of Desserts.

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and decorating, stocking a desserts-ready pantry, and key kitchen tools, Crave includes chapters dedicated to cupcakes and cakes, cookies and bars, pies (including the ultimate pie pastry), loaves, and recipes lovingly adapted for gluten-free and vegan diets. You'll find recipes for Homestyle Banana Cupcakes Pumpkin Spice Latte Cupcakes Salted Chocolate Chunk Cookies Raspberry Sour Cream Pie Zucchini Pecan Loaf Farmer's Butter Sauce Coconut Custard and Crave's famous buttercream icing in all its mouth-watering variations!

double chocolate vegan cookies: *Easy Flourless Muffins, Bars & Cookies* Amanda Drozd, 2017-02-28 80 Brilliant Ways to Make Snacking a Happy & Healthy Affair Indulge your sweet tooth the healthier way with the simple, quick and tasty delights in *Easy Flourless Muffins, Bars & Cookies*. All of the recipes come together in a snap and are completely gluten-free, using clever techniques and easily found wheat alternatives to get that scrumptious light and fluffy texture in muffins, and the classic chewy goodness in bars and cookies. Amanda Drozd, health coach and snacker extraordinaire, believes healthy living isn't about cutting out the foods you love; it's about making smarter choices. You can do just that with the recipes in this book. Perfectly balanced with just the right sweetness, each muffin, brownie, bar and cookie tastes like an indulgence, but is full of nourishing ingredients you can feel good about eating for breakfast, a midday snack or dessert. Many are also grain-free, oil-free, dairy-free, vegan and refined sugar-free, but they're packed with so much flavor you'd never even know! Plus, they're great portable snack solutions for families with kids. A sampling of the goodies inside are: Honey Almond Oatmeal Muffins, Pumpkin Cream Cheese Muffins, No-Bake Dark Chocolate Trail Mix Bars, Chocolate Hazelnut Stuffed Muffins and Chewy Ginger Molasses Cookies. For the snackers, the midnight brownie-munchers and the busy health-minded parents, these recipes will have you smiling with every bite.

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Kootenays for almost twenty years. Now the bakery's founder, Melissa Owen, shares 60 of her favourite dessert recipes with home cooks. Epiphany Bakes offers ample vegan and gluten free options, and lots to satisfy everyone from lemon lovers to chocoholics to those who like a little salt in their sweet, with ingredients that call on Melissa's Middle Eastern heritage and ones that are Kootenay through and through. Try your hand at Simple Lemon Bars Vegan Brownies with Smoked Sea Salt Ube Cheesecake Bars Backcountry Cookies Vanilla Funfetti Cupcakes Tahini Caramel Sandwich Cookies Strawberry Frangipane Tarts Chocolate Halva Cake, and many more. Complemented by lush photography and stories of the friends, customers, and loyal staff who have made the bakery what is, you'll find chapters on brownies and bars, cookies, tarts, and cakes (from simple to super-fancy), as well as building block doughs and icings, and a step-by-step guide to some seriously pro-level cake decorating. You might even find yourself having a kitchen epiphany of your own.

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double chocolate vegan cookies: Baked with Love Brittany Berlin, 2020-11-17 Are you under the impression that leading a healthy lifestyle means swearing off sweets forever or suffering through dry, tasteless cardboard disguised as cookies? Well, Baked with Love is here to dispel that myth. This book serves up wholesome recipes for a wide range of dietary preferences that taste so delicious they'll have you and your loved ones coming back for seconds (and thirds, let's be honest), proving once and for all that you can have your cake and eat it, too. Brittany Berlin, the food blogger

behind *The Banana Diaries*, dishes up a yummy batch of simple and fun vegan twists on classic treats, a feat that has consistently surprised and delighted her readers. Need to whip up an allergy-friendly birthday cake for your child's party that they and their friends will truly love? (We won't tell them it's refined-sugar-free if you don't!) Want to prepare a gluten-free pumpkin pie that will satisfy even the pickiest of uncles at Thanksgiving dinner? How about grain-free, vegan chocolate chip cookies that remind you of Grandma's beloved specialty? *Baked with Love* has you covered. With easy-to-follow recipes illustrated with rich photography, along with handy tips and tricks for healthy baking, Britt provides all the how-tos. All you need to do is bake with love. Brittany flawlessly brings together the healthiest and most delicious aspects of many popular dietary choices. *Baked with Love* features only the highest-quality ingredients and offers many gluten-free, grain-free, nut-free, and allergy-friendly options. All of the recipes are vegan, which means that they are free of dairy and eggs. Sample recipes include: • S'mores Brownies • Caramel Stuffed Chocolate Chip Cookies • Red Velvet Cupcakes • Chocolate Hazelnut Cake • Brownie Cheesecake

double chocolate vegan cookies: *Good Food: Best Biscuits* Good Food, 2022-06-16 Find over 90 loved and trusted biscuit recipes from the UK's no. 1 cookery brand all in one place. What makes up your ultimate biscuit? From classic caramelised Florentines and chocolate chip cookies to the more experimental saffron, pistachio, and white chocolate cookies and handmade rosemary crackers there's something for everyone in this small but mighty book. *FOOLPROOF RECIPES* Thoroughly tested by the BBC Good Food test kitchen. *COOK WITH CONFIDENCE* Step-by-step methods and simple instructions. *EAT WELL* Full nutritional breakdown of each dish.

double chocolate vegan cookies: *Color Me Vegan* Colleen Patrick-Goudreau, 2010-11-01 With *Color Me Vegan*, Colleen Patrick-Goudreau takes veganism to a whole new level. This is exactly what people need to eat more compassionately, experience superior health, and enjoy out-of-this-world flavors. Get ready to taste the real rainbow!—Rory Freedman, author of the #1 New York Times bestseller *Skinny Bitch* In *Color Me Vegan*, Colleen Patrick-Goudreau makes assembling balanced meals as easy as painting by numbers. With the publication of her third book, Patrick-Goudreau remains one of the most endearing and innovative vegan chefs.—Bryant Terry, author of *Vegan Soul Kitchen* Taking 'nutrient-dense' to a whole new level, *Color Me Vegan* provides a mouthwatering palette of simple but delectable recipes. We should make a point to eat the rainbow, and this book is the pot of gold at the end that is sure to brighten any diet!—Dr. Michael Greger, Director of Public Health at the Humane Society of the United States Eat by color for more flavorful meals and extraordinary health! In *Color Me Vegan*, author and vegan extraordinaire Colleen Patrick-Goudreau brings an edible rainbow of plant-based cuisine to your kitchen table with 150 flavorful recipes designed to boost your health and perk up your palate. With color as the guiding principle behind each section, Colleen shows vegetarians, vegans, and everyone in between exactly how phytonutrients—the most powerful, pigmented antioxidants on earth, found in everything from select fruits and vegetables, to grains, legumes, nuts, and seeds—can be expertly incorporated into your meals for the greatest nutritional punch. From the "Color Me Blue" chapter, for example, you'll be treated to recipes such as: —Radicchio Fennel Salad with Caper Dressing —Chilled Blueberry Mango Soup —Lavender-Roasted Purple Onions —Eggplant with Dengaku (Sweet Miso) Sauce —Purple Plum Pie with Crumble Topping From sensational starters and salads, to filling mains and sides, to crave-worthy desserts—in every color—each recipe is not just a feast for your stomach, but a feast for your eyes as well!

double chocolate vegan cookies: *A New Way to Bake* Editors of Martha Stewart Living, 2017-03-28 A must-have for every baker, with 130 recipes featuring bold new flavors and ingredients. Here is the go-to cookbook that definitively ushers the baking pantry beyond white flour and sugar to include natural sweeteners, whole-grain flours, and other better-for-you—and delicious—ingredients. The editors at Martha Stewart Living have explored the distinctive flavors and alluring textures of these healthful foods, and this book shares their very best results. *A New Way to Bake* has 130 foolproof recipes that showcase the many ways these newly accessible ingredients can transform traditional cookies, pies, cakes, breads, and more. Chocolate chip cookies

gain greater depth with earthy farro flour, pancakes become protein powerhouses when made with quinoa, and lemon squares get a wonderfully crumbly crust and subtle nutty flavor thanks to coconut oil. Superfoods are right at home in these baked goods; granola has a dose of crunchy chia seeds, and gluten-free brownies have an extra chocolaty punch from cocoa nibs. With a DIY section for making your own nut butter, yogurt, coconut milk, and other basics, and more than 150 photographs, including step-by-step how-to images, *A New Way to Bake* is the next-generation home-baking bible.

double chocolate vegan cookies: 365 Vegan Smoothies Kathy Patalsky, 2013-07-02 With 100,000 Twitter followers and a blog that receives half a million unique visitors a month, food writer Kathy Patalsky loves sharing her passion for healthy, vegan cuisine. With 365 Vegan Smoothies, she makes it possible for everyone to enjoy this daily diet enhancement that is free of animal products (even honey) and the saturated fats, chemicals, and hormones that often accompany them. From her frosty sweet Peach Pick-Me-Up to green smoothies such as her revitalizing Green with Energy, Patalsky's innovative smoothie recipes are built around themes such as brain boosters, weight loss, healthy digestion, and detoxification. She also includes mood tamers, such as the Cheerful Chocolate Chia, with B-complex vitamins and omega fatty acids to boost serotonin levels. Featuring vibrant color photographs and simple steps to stock a healthier pantry, 365 Vegan Smoothies serves up the perfect blend for everyone.

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