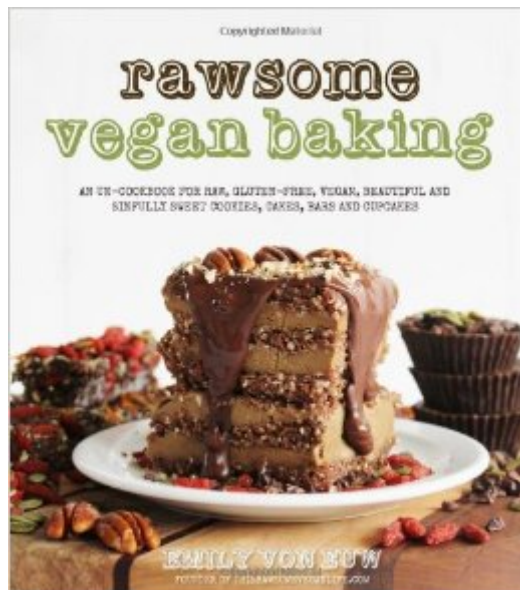


The book was found

# Rawsome Vegan Baking: An Un-cookbook For Raw, Gluten-Free, Vegan, Beautiful And Sinfully Sweet Cookies, Cakes, Bars & Cupcakes



## Synopsis

Make Undeniably Delicious and Eye-Catching Raw, Vegan and Gluten-Free Treats Emily Von Euw, creator of the popular blog This Rawsome Vegan Life, makes treats that are so phenomenal and so stunning they should be considered masterpieces. Oh yeah, and they're raw, vegan AND gluten-free. So whether you're a vegetarian, a raw vegan or even a meat-lover just looking for something healthy, new and delicious, this book has something for you. Emily's popular blog won the Vegan Woman's 2013 Vegan Food Blog Award, was named one of the Top 50 Raw Food Blogs of 2012 and is nominated for "Favorite Blog" for the 2013 VegNews Veggie Awards. Every recipe is accompanied by a photograph so you can see each brilliant sweet before you eat. Emily's beautiful and easy-to-make recipes, like her Peppermint Chocolate Molten Lava Cakes, S'mores Cupcakes and Go-Nuts Donuts with Frosting & Fruit Sprinkles, are so tasty that you won't even realize they're vegan. Quite simply, Rawsome Vegan Baking will wow your taste buds and impress your friends and family with new great tastes in dessert.

## Book Information

Paperback: 224 pages

Publisher: Page Street Publishing (March 4, 2014)

Language: English

ISBN-10: 1624140556

ISBN-13: 978-1624140556

Product Dimensions: 8 x 0.7 x 9.1 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars Â Â See all reviews Â (143 customer reviews)

Best Sellers Rank: #15,374 in Books (See Top 100 in Books) #2 in Â Books > Cookbooks, Food & Wine > Desserts > Confectionary #5 in Â Books > Cookbooks, Food & Wine > Cooking Methods > Raw #45 in Â Books > Cookbooks, Food & Wine > Special Diet > Allergies

## Customer Reviews

I wasn't familiar with the This Rawsome Vegan Life blog before I pre-ordered this book back in the fall, but love raw recipes, and ordered it on a whim. I am so happy I did! If you like cookbooks with lots of color photographs and amazing recipes, you will love this! The book is divided into the following main sections: \* Introduction \* Cakes and Cupcakes \* Bites, Bars, and Cookies \* Pies and Tarts \* Pudding and Ice Cream \* Basic Recipes Emily von Euw, the author, listed a complete list of the recipes on her blog, so I'll post that list at the end of my review since it's rather long. I own a

small collection of raw cookbooks already, but, as you'll see once you look over the recipe list, I think that this one has some really unique flavor combinations that made me so glad that I took a chance on it! Since I just got the book today, I have only made one recipe myself -- the Chia Vanilla Pudding -- but I've also had the chance to taste the Carrot Cake with Cashew Cream Cheese Frosting and the Jungle Pie (which features bananas and coconut with a chocolate drizzle on top) since one of my good friends got her book yesterday on her Nook and made them last night. Lucky me -- for she brought me a slice of each today at work! All three recipes have been absolutely delicious! The Introduction is just a quick two-page set-up about the author and the book, and from there you jump right into the recipes. All of them are gluten-free and vegan, so they're also free from dairy and eggs. Each recipe has a short "blurb" about it, and then the step-by-step instructions are clearly laid out. There is no nutritional information given, but that personally isn't a deterrent for me when I'm ordering a dessert cookbook. :-)

What I also love are the gorgeous, full-color photos that accompany each recipe. I personally love cookbooks that include photos since they inspire me to want to make the recipes -- and these are so good that I think I gained five pounds just from looking at them! ;-)

Like other raw recipes, these recipes also require easy-to-find ingredients, like raw nuts, oats, dates, seeds, coconut oil, fresh fruit, etc. You'll also want to have a good food processor on hand to make the recipes. Also unique is that even though a few recipes call for nuts, van Eeuw -- unlike other raw food cooks -- has specifically moved away from them exclusively as the foundation of her recipes, and uses oats and buckwheat groats in their stead. I really like this it will cut down on the fat content and make me feel less guilty about indulging. I also want to mention that the special binding on this is fantastic; when you open it up, the pages lay flat and don't close on themselves, which makes it such a pleasure to work from.

Some other really good raw dessert cookbooks that I like because of their simple and yet tasty recipes are:

- Ani's Raw Food Desserts: 85 Easy, Delectable Sweets and Treats,
- Practically Raw Desserts: Flexible Recipes for All-Natural Sweets and Treats,
- and Pure Pleasures Cupcake Heaven: Raw Food Sweets That Make Your Heart Skip a Beat.

When I eat treats from these books, I feel like I'm indulging in foods that not only taste good, but are good for me since they're plant-based. This is a great book, and one that I know I'll use a lot!

Finally, I'll end with a complete list of all the recipes, as copied from the This Rawsome Vegan Life blog.

- Cakes & Cupcakes
- Cashew coffee vanilla crumble cake with cinnamon chocolate crust
- Super sexy cacao cashew cupcakes
- Buckwheat & berry cream cake
- Neapolitan mousse cake
- Rawified Reeses cake
- Black forest cake
- Vanilla chocolate chunk cheesecake with peanut butter & coconut
- Strawberry banana cream cake with mint
- Nut-free creamy coconut cheesecake
- Chocolate cheesecake with chocolate chili drizzle

Mini beet mousse cakes with sweet cashew cream & spiced nuts    Rainbow cake with fruit layers & coconut cream frosting    S'mores cupcakes    Chocolate molten lava cakes with goji berries    Pink cherry ice cream cake    Vanilla herb cheesecake with walnut crust, rosemary, orange mint & fresh fruit    Blueberry strawberry banana ice cream cake    Triple threat chocolate cake with carob buckwheat pecan cake, avocado cacao ganache & ginger chocolate sauce    Blueberry fields forever cake with blueberry coconut & chocolate avocado layers    Berry cream cakes with chia pudding    Deep dish chocolate peanut butter ice cream cake    Triple layer ice cream cake with cashew peppermint, banana strawberry & coconut vanilla layers    Carrot cake with cashew cream cheese frosting    Double decadence chocolate silk cake with hazelnut crust    Peppermint chocolate molten lava cakes    Ginger lime berry ice cream swirl cheesecake

**Bites, Bars & Cookies**

Caramel mocha bars    Cranberry bliss bars    Creamy peanut & oat squares with raw chocolate and blueberry topping    Ultimate shortbread bars with layers of salted caramel & spiced chocolate    Orange carob bars & almond chocolate bars    Loco coco bars    Super food brownies with chili cinnamon fudge frosting    Chocolate energy bites with pumpkin seeds, raisins & matcha    Almond joy candy bars with crunchy coconut center enrobed in raw chocolate    Piña colada bites with pineapple, coconut & pine nuts    Fruit crumble with banana ice cream    Crazy for coconut bars    Superior fudge    Maca cacao truffles    Spiced orange chocolate layered with fresh kiwi, orange & dried figs    Chocolate banana crêpes with coconut cream & berries    Chocolate nut butter cups, three ways    Avocado towers with dark chocolate mousse & salted pistachios    Go-Nuts Donuts with strawberry, chocolate and coconut frostings and dried papaya, golden raisin, goji berry, coconut and cacao nib sprinkles    Chocolate lava cakes with mint filling    Avocado mint cream bars with chocolate, two ways    Endless energy bars with nuts, seeds, figs, raisins & sweet coconut drizzle    Totally tahini cups with coffee cream filling    Fudge bites    Hippie halva    Pecan sesame truffles with camu camu, orange & vanilla    Almond butter and jelly sandwiches with apple bread    Maca miracle pyramids with chocolate goji berry filling    Raw chocolate cookies sandwiching vanilla cashew cream    Peppermint cream sandwich cookies covered in chocolate    Peanut butter cookies    Carob comfort cookies    Rawdical raisin cacao cookies with oats

**Pies & Tarts**

Jungle pie with chocolate crust, bananas slices & chunky coconut topping    Jewel fruit tart with caramel almond filling    Maple pecan pie    Naked fruit tarts (nut-free, coconut-free, fat-free)    Lemon dream pie with pecans & coconut vanilla whipped cream    Rhubarb almond crumble with maple oregano glaze    Cinnamon apple pie with date caramel    Peaceful peach cobbler    Chocolate

banana cream pieÂ Â Almond ginger rosemary tart with coconut, chia & almond caramelÂ Â  
 Fresh berry tarts with whipped vanilla coconut creamÂ Â Banana tart with chocolate cream, jungle  
 peanut butter & candied ginger slicesÂ Â Chia caramel pecan pie with cinnamon chocolate  
 sauceÂ Â Fresh citrus tart with coconut lemon cream & lemon zestÂ Â Oversized oreo tart with  
 vanilla coconut cream & chocolate ganacheÂ Â Harvest pumpkin pieÂ Â Into the wild caramel  
 tarts with pistachios, pumpkin seeds & chocolate treesÂ Â Banana ice cream tarts with salted  
 nutmeg caramelÂ Â Strawberries `n` cream tartletsÂ Â Boston banana cream deep dish  
 tarts  
 Pudding & Ice CreamÂ Â Amazing avocado chocolate puddingÂ Â Cacao carob vanilla  
 towers with macadamias & chocolate walnut garnishÂ Â Breakfast parfaits with layers of fruit &  
 chia seedsÂ Â Chia vanilla pudding with cinnamon & raisinsÂ Â CrÃme brulee of cashews,  
 banana slices & lavender with cinnamon coconut toppingÂ Â Coffee crÃme mousse with  
 chocolate pecan crustÂ Â Rawky road ice cream with marshmallow & chocolate chunksÂ Â The  
 real banana splitÂ Â Ice cream sandwiches with rosemary almond cookies & berry medley ice  
 creamÂ Â Banana ice cream / the best thing everÂ Â Chocolate & vanilla ice cream  
 sandwichesÂ Â Peppermint avocado ice cream with chocolate chunksÂ Â Strawberry  
 cheesecake popsicles with coconut flakesÂ Â Vanilla ginger ice cream popsicles with chocolate  
 coatingÂ Â Deconstructed creamsicles with orange and vanilla layersÂ Â Heavenly banana  
 almond cinnamon shakeÂ Â The ultimate chocolate shake with coconut whipped cream & cacao  
 sprinklesÂ Â Sorbet with strawberries, agave & mint  
 Basic recipesÂ Â Raw chocolateÂ Â  
 Coconut creamÂ Â Hot cacao

Don't be put off by the title. Even if you're not raw or vegan, these desserts will be the best you've  
 ever tasted. I couldn't wait for this book to come out. This cookbook is amazing and I'm not even  
 vegan or raw. My husband flips through the pages at night on his eReader and says, "What are we  
 going to make this weekend?!" and "Can we make this one?? OH! Nevermind. Can we make THIS  
 one?!" These days we have to make double batches of everything and we limit ourselves to one  
 piece of dessert a night (each). In the evenings on the way home from work, we often say, "Oh!  
 We've got dessert in the fridge!" And we sometimes are known to eat dessert while making dinner. I  
 ordered the ebook because I was dying to have it, but will now go back and order the paper copy  
 just for ease of use. I own many cookbooks, but this one gets 10 times the use of any other. I was  
 introduced to Emily's blog through a raw-food friend and after a few months of browsing her posts, I  
 decided to try one of the recipes. From the first bite I was HOOKED. Why I love her recipes: 1. I love  
 that they are healthy. I had blood sugar issues and rarely have sweets. If I do, my blood sugar and

weight jumps easily. However, eliminating sweets entirely has been hard. Having said that, the sugars in these desserts don't seem to be a problem for me. My blood sugar will spike after I eat, but not as high and quickly will come back down. And the desserts taste just as sweet as a traditional dessert (sometimes sweeter). How is this possible?! Because they are natural sugars maybe?? There's no processed food in the recipes. No dairy. So nice!2. There's no baking! I LOVE this. I can make 3 recipes in the time it would take me to make one traditional dessert. No matter what dessert I try, it takes me 20 minutes.3. I find it easy to substitute things. If I'm low on maple syrup, easy. I use can use sugar or honey (not vegan, I know) or coconut nectar. The desserts taste the same and all have the same basic components.3. There's no cleaning pans because there's no baking. Cleaning up usually involves only my food processor (which can be put in the dishwasher) and putting back ingredients. NICE!! Now, if you've ever baked, you know cleaning up alone can take 20-30 minutes. And it's usually when I'm cleaning pans that I think, "Wow this is a ton of work!"4. I love that she uses a lot of the same core ingredients. Coconut milk, dates, nuts, cocoa, coconut oil. I stock those in large supply - they all have a long shelf life - and you will find you have almost all the ingredients you need for most of the recipes.5. The desserts are SOOO good. I haven't found one that I haven't loved. My husband and I will often say, "Wow, if this was served at a restaurant, it would be our favorite restaurant EVER!" I have honestly never had food that tastes this good. I think it's due to the richness of the whole foods used in each dessert. Making a crust out of cashews, maple syrup and cocoa. Look out. I can't believe how good it tastes. I was shocked at the flavors. But in the beginning I was skeptical. Ground up pecans for a crust taste NOTHING like whole pecans (I don't really care for whole pecans).The recipes are so shockingly good, I had to make a dessert just to bring to work for our office of 60 people. They were shocked when I told them what was in the dessert and how good it tasted. It was gone in an hour with weekly requests for more.My absolute favorite recipe is the very first one - Cashew Coffee Vanilla Creme with Cinnamon Chocolate Crust. If you're short on time, leave off the coffee glaze and it is still to die for! I have this recipe down pat. I can make it in 10 minutes. I will often make triple batches of the crust and freeze it for future use (many recipes require a crust so I will experiment with swapping out recipes crusts just for fun and convenience). This is the dessert I brought to work. Honestly, it is the best dessert I ever made in my life (and I am always making desserts for parties, neighbors and the office). It puts a boxed brownie mix to shame.I don't think I'll ever make a traditional box dessert again. Why would you?!Excellent job, Emily! I am a huge fan!

[Download to continue reading...](#)

Rawsome Vegan Baking: An Un-cookbook for Raw, Gluten-Free, Vegan, Beautiful and Sinfully

Sweet Cookies, Cakes, Bars & Cupcakes Vegan: 100 Delicious Recipes For The Beginner Vegan,: Lean Meals, Diet Plans,slow cooker,recipes (vegan cookbook,vegan diet,vegan recepies,vegan ice cream,vegan ... cooker,vegan protein powder,vegan protein) Wheat Belly Diet For Beginners: Grain-Free, Wheat-Free, Gluten-Free Cookbooks and Recipes For Weight Loss Plans and Solutions Included! (Wheat Free Grain Free Gluten Free Weight Loss Diet) (Volume 1) Vegan: High Protein Vegan Cookbook-Vegan Diet-Gluten Free & Dairy Free Recipes (Slow cooker,crockpot,Cast Iron) Kristen Suzanne's EASY Raw Vegan Dehydrating: Delicious & Easy Raw Food Recipes for Dehydrating Fruits, Vegetables, Nuts, Seeds, Pancakes, Crackers, Breads, Granola, Bars & Wraps Everyday Grain-Free Baking: Over 100 Recipes for Deliciously Easy Grain-Free and Gluten-Free Baking Quick-Shop-&-Prep 5 Ingredient Baking: Cookies, Cakes, Bars & More that are Easier than Ever to Make Let Them Eat Cake: Classic, Decadent Desserts with Vegan, Gluten-Free & Healthy Variations: More Than 80 Recipes for Cookies, Pies, Cakes, Ice Cream, and More! The Gluten-Free Vegan: 150 Delicious Gluten-Free, Animal-Free Recipes Sally's Baking Addiction: Irresistible Cookies, Cupcakes, and Desserts for Your Sweet-Tooth Fix Gluten-Free Artisan Bread in Five Minutes a Day: The Baking Revolution Continues with 90 New, Delicious and Easy Recipes Made with Gluten-Free Flours Vintage Cakes: Timeless Recipes for Cupcakes, Flips, Rolls, Layer, Angel, Bundt, Chiffon, and Icebox Cakes for Today's Sweet Tooth Pie in the Sky Successful Baking at High Altitudes: 100 Cakes, Pies, Cookies, Breads, and Pastries Home-tested for Baking at Sea Level, 3,000, 5,000, 7,000, and 10,000 feet (and Anywhere in Between). Baking with Whole Grains: Recipes, Tips, and Tricks for Baking Cookies, Cakes, Scones, Pies, Pizza, Breads, and More! Vegan Cupcakes Take Over the World: 75 Dairy-Free Recipes for Cupcakes that Rule Pretty Party Cakes: Sweet and Stylish Cakes and Cookies for All Occasions The Perfect Afternoon Tea Recipe Book: More than 160 classic recipes for sandwiches, pretty cakes and bakes, biscuits, bars, pastries, cupcakes, ... and glorious gateaux, with 650 photographs The Raw Cure: Healing Beyond Medicine: How self-empowerment, a raw vegan diet, and change of lifestyle can free us from sickness and disease. Marbled, Swirled, and Layered: 150 Recipes and Variations for Artful Bars, Cookies, Pies, Cakes, and More The Whole Life Nutrition Cookbook: Over 300 Delicious Whole Foods Recipes, Including Gluten-Free, Dairy-Free, Soy-Free, and Egg-Free Dishes

[Dmca](#)