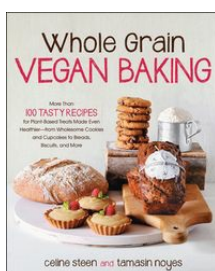


# WHOLE GRAIN VEGAN BAKING: MORE THAN 100 TASTY RECIPES FOR PLANT-BASED TREATS MADE EVEN HEALTHIER-FROM WHOLESOME COOKIES AND CUPCAKES TO BREADS, BISCUITS, AND MORE

Have Your Cake and Feel Good About It Too! Do whole grain flours intimidate you? Does amaranth flour sound fascinating but perhaps a little too froufrou? Do you love the chocolate cherry scones at your local coffee shop, but feel way too scared to attempt them on your own? Fears begone! You are now in the safe (albeit floury) hands of Celine Steen and Tamasin Noyes, two vegan ladies who know their way around the oven—and barley and buckwheat flour too. Expect to see not an...



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### Whole Grain Vegan Baking: More than 100 Tasty Recipes for Plant-Based Treats Made Even Healthier-From Wholesome Cookies and Cupcakes to Breads, Biscuits, and More

Author	Celine Steen
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## Reader's Opinions

These recipes are pretty, but kind of complicated. Lots of added sugar. No nutritional info. Many ingredients, including multiple flours in most recipes. Why on earth write a healthier-foods book without letting us know the nutritional info, especially the added sugars per serving? I have a limit on added sugars in my diet and I would...

It's okay, but why don't all cookbooks include nutrition profiles for their recipes? This one doesn't. The