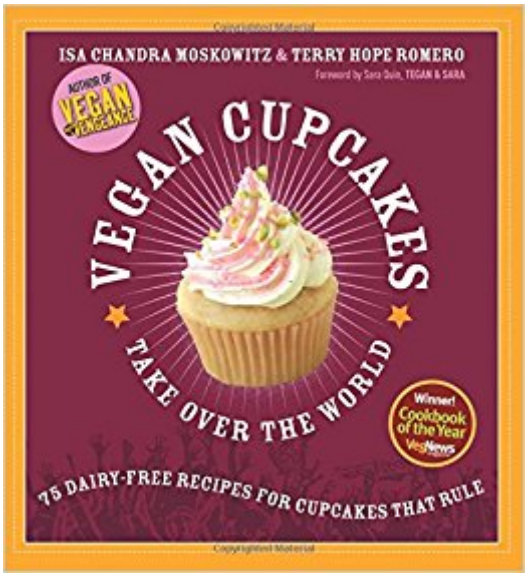
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Vegan Cupcakes Take Over The World: 75 Dairy-Free Recipes For Cupcakes That Rule



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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 Velveteen 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

GirlGetStrong.com, 4/30/10“Another gem by Isa Moskowitz, this cupcake bible includes 75 different recipes for cupcake batter and frosting…Vegan Cupcakes will tantalize and inspire, especially with the beautiful photos of each recipe.Ã¢â ¬Â•The Auburn Citizen, 12/29/10“Will satisfy almost everyone's sweet tooth and visions of sugarplums.Ã¢â ¬Â•iVillage.com, 1/18/11“These [Peanut Butter] cupcakes are pushed to maximum peanuty capacity and still remain moist and fluffy. Chunky peanut butter, molasses and flaxseed give them an intense flavor

and nutty texture.Ã¢â ¬Â•iVillage.com, 1/18/11“[The Sexy Low-Fat Vanilla Cupcakes are] vanilla-scented gems.Ã¢â ¬Â•The RetailMeNot Insider, 5/23/11“Granted, these authors aren't on restricted diets due to allergies or celiac disease, but their wildly inventive vegan desserts are dairy- and egg-free, and they have a whole section on how to make cookies without wheat.Ã¢â ¬Â•BizIndia.net, 11/21/11“Isa and Terry deserve top marks with for this unique collection of highly creative recipes for out-of-this-world cupcakes. Get your copy now, get cookin' and get tremendous satisfaction from making these unusual cupcakes.Ã¢â ¬Â•VegNews, September/October 2012“Marks an important milestone for veganism in that it proved to the mainstream that vegan food can be awesome.Ã¢â ¬Â•

Isa Chandra Moskowitz has been cooking up trouble in New York City since the eighties, when she discovered punk rock and vegetarianism. Her public access cooking show, the Post Punk Kitchen, filmed in her small Brooklyn apartment, has been a smash hit since it hit the airwaves in 2003. She has been inspiring fans of vegan food and loud music ever since. The Post Punk Kitchen won VegNews' Veggies award for Best Cooking DVD and has been featured in media from Bust to Herbivore to Gothamist.com. Isa also hosts cooking demonstrations and can be found online at www.theppk.com.Terry Romero co-hosts the Post Punk Kitchen and can't believe she lives in Queens.Contributor residences (city, state or country if outside the US or Canada): Brooklyn, NY; Queens, NY

I made the oreo cupcakes in this book and they were delicious. They cooked up perfectly and you would never lose in a taste test between these vegan cupcakes and a non vegan version. The frosting took a little extra work I think I will not use the kitchenaid for that again, its just not really suited for it but I got it to work and they are the most delicious and beautiful cupcakes I have ever made. I do wish they said how long to curdle the soy milk, my vegan friend said thats the only thing she finds important is you curdle long enough, so I did so for 10 minutes after whisking the soy milk and vinegar and they came out perfect. I am not vegan nor will I ever be, but i'm also not sure I will ever make non vegan cupcakes again.

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 own a cupcake business out of my home, specializing in allergy friendly cupcakes. My daughter has dairy and egg allergies (among others), and this opened my eyes to vegan baking. These recipes have brought my cupcake variety to the next level. There are so many good recipes within this book, and unlike some other recipes I have followed, when it says it makes enough for 12 cupcakes, it really does (minus the carrot cake one I made last night; I only got 11 out of that batch so I will probably up the flour next time I make it to 3/4 cup). The chocolate buttercream frosting is so good, I still get comments on how great it tasted. And you can't go wrong with the Oreo cupcake.Pictured is Oreo cupcake.

When I bought my copy of ÃƒÂ¢Ã â ¬Ã Å“Vegan Cookies Invade Your Cookie JarÃƒÂ¢Ã â ¬Ã Â• I got a copy of ÃƒÂ¢Ã â ¬Ã Å“Vegan Cupcakes Take Over the WorldÃƒÂ¢Ã â ¬Ã Â• right along

with it. I wasnÃƒÂ¢Ã â ¬Ã â„¢t new to baking at that time, but I was new to Veganism, and vegan baking and I thought why not cover my bases? IÃƒÂ¢Ã â ¬Ã â„¢ve never regretted getting either book, and Vegan Cupcakes as become my go-to ÃƒÂ¢Ã â ¬Ã Å“Cupcake Bible.ÃƒÂ¢Ã â ¬Ã Â• Now-a-days there are many great vegan baking books, many of them with chapters devoted solely to cupcakes but this book and these recipes will always be near and dear to my heart because when this book came out they were a revolution. Isa and Terry taught me through this book how to bake delicious, no-fail vegan cupcakes every time and IÃƒÂ¢Ã â ¬Ã â„¢ve only ever had a problem with one recipe - more on that later.As with Vegan Cookies, Vegan Cupcakes Is NOT a health food book. ItÃƒÂ¢Ã â ¬Ã â„¢s a baking book, a cupcake book, and not a healthy cupcakes book, but a book about how to make delicious and decadent cupcakes the way weÃƒÂ¢Ã â ¬Ã â„¢re used to. ItÃƒÂ¢Ã â ¬Ã â„¢s a book full of classic recipes and innovative ones. Stuff thatÃƒÂ¢Ã â ¬Ã â„¢ll really knock the socks off even your most die-hard omnivore friends. I know, because IÃƒÂ¢Ã â ¬Ã â„¢ve done it. IÃƒÂ¢Ã â ¬Ã â„¢ve made many a cupcake from this book, and impressed all of my omnivore friends and family, never one complaint and always requests to bake them more!Like Vegan cookies this is a lovely little book with a great lay-out and beautiful photography. Not every cupcakes has a photo but the photos that do exist are beautiful and mouth-watering. Isa and Terry detail their instructions in a clear and concise way that is easy to follow. They make it easy for novice bakers and their wit and sarcasm make it fun for old-hands. Really I think there is something for everyone in this book, and even though I use a lot of different books for baking, this is one of my all-time favorites. I wouldnÃƒÂ¢Ã â ¬Ã â„¢t hesitate to gift it to a vegan friend or omnivore friend. I only wish I had more time - and more room in my stomach - to make every recipe, but so far IÃƒÂ¢Ã â ¬Ã â„¢ve made the following.Golden Vanilla Cupcakes - Loved itReally Golden Cupcakes - Loved itYour Basic Chocolate Cupcakes - Loved itChocolate Mocha Cupcakes - Loved itGerman Chocolate Cupcakes - Loved itOrange Chocolate Cupcakes - Loved itCookiesÃƒÂ¢Ã â ¬Ã â„¢nÃƒÂ¢Ã â ¬Ã â„¢Creme Cupcakes - Loved itSexy Low-Fat Vanilla Cupcakes with Fresh Berries - Loved itSimple Vanilla and Agave Nectar Cupcakes - Loved itGingerbread Cupcakes with Lemony Frosting - Loved itChocolate Cherry Creme Cupcakes - Loved itMaple Cupcakes with Maple Frosting and Sugared Walnuts - Loved itPineapple Right Side Up Cupcakes - Loved itSÃƒÂ¢Ã â ¬Ã â„¢Mores Cupcakes - Loved itBanana Split Cupcakes - Loved itThe Elvis - Loved itToasted Coconut Cupcakes with Coffee Buttercream Frosting - Loved itApricot Glazed Almond Cupcakes - Loved itGreen Tea Cupcakes with Green Tea Glaze and Almond Flowers - Pretty goodPistachio Rosewater Cupcakes - Loved itTiramisu Cupcakes - Pretty goodApple Cider Cupcakes - Taste wise these were good ,but they never firmed up properly. Could

be user error, I never tried a second time.Cappuccino Cupcakes filled with Espresso Creme - Loved itVegan Fluffy Buttercream Frosting - Loved itOrange Buttercream Frosting - Loved itRich Chocolate Ganache Topping - Loved itPeanut Buttercream Frosting - Loved itQuick Melty Ganache - Loved itCream Cheese Frosting - Loved it

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