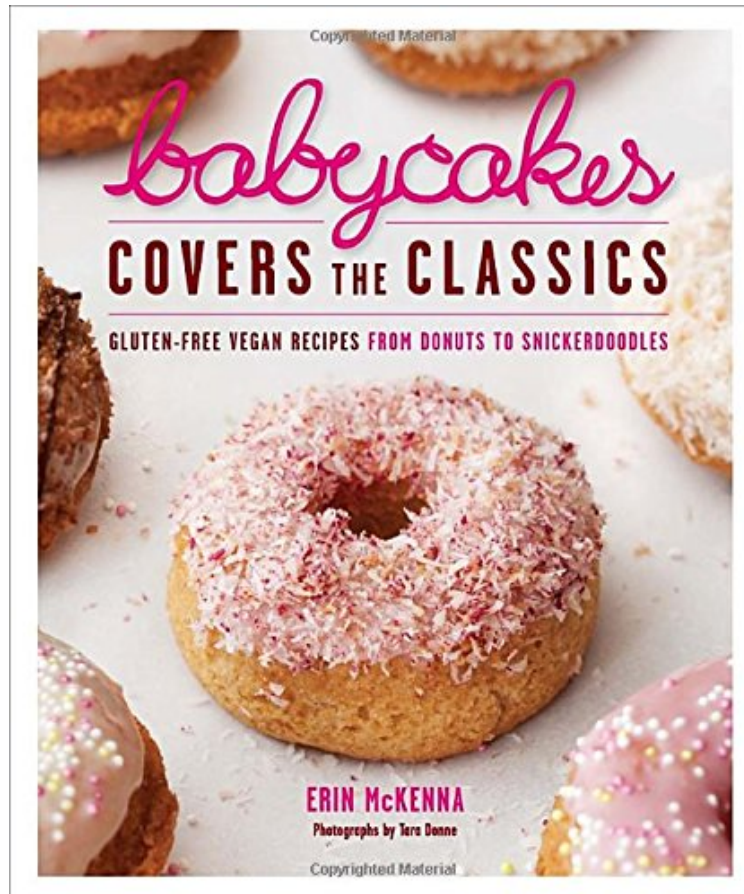


## BabyCakes Covers the Classics: Gluten-Free Vegan Recipes from Donuts to Snickerdoodles

*Erin McKenna*

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**Erin McKenna : BabyCakes Covers the Classics: Gluten-Free Vegan Recipes from Donuts to Snickerdoodles** before purchasing it in order to gage whether or not it would be worth my time, and all praised BabyCakes Covers the Classics: Gluten-Free Vegan Recipes from Donuts to Snickerdoodles:

0 of 0 people found the following review helpful. I liked this book even more then the firstBy CustomerI liked this book even more then the first! Having celiac there are way more options and fun recipes to choose from. I especially love the donut recipes not to mention its aesthetically pleasing. I cant wait for the next book all about bread.0 of 0 people found the following review helpful. Everyone loves these recipesBy Adrienne VivarWhen we found out my boys couldn't have wheat, egg, or soy, of course they thought no more baked goods. We tried some online recipes and pre-made products, and they were nowhere near the original. Everything I have made from this cookbook has been delicious. We bought a donut maker from and have made the original and chocolate donuts. I've made the thin mints for family and bake sales, and they are a huge hit (tip - store them in the freezer). We make the chocolate chip cookies on a regular basis, as well as the chocolate chip cookie cake. The recipes can be expensive to make, but they are worth

it!0 of 0 people found the following review helpful. BabyCakes does it again--and gets better than the originalBy Anne VinyardI love the recipes and I really like the tips on recipe changes to suit my taste buds. Be aware this is not a 5 or 6 ingredient recipe collection. This collection is similar to some older gluten-free cookbooks requiring you to have a variety of flours in your pantry. I have been able to divide the recipes without problems so I don't have to make 3 dozen cookies at a time.

A latest collection of vegan, gluten-free and refined sugar-free recipes by the proprietor of BabyCakes NYC and BabyCakes in Los Angeles features revised versions of classic favorites, including gingerbread pancakes, honey buns and German chocolate cake.  
Title: Babycakes Covers the Classics  
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.com For those with food sensitivities, these desserts have remained a distant dream—until now. Following her widely adored debut cookbook with this delectable and extensive new collection, Erin McKenna, celebrated baker and proprietress of BabyCakes NYC in New York and Los Angeles, satisfies all your food fantasies with fifty recipes for perennial favorites—all created without gluten, dairy, eggs, or refined sugar. In addition to its important primer on key ingredients and easy substitutions, BabyCakes Covers the Classics includes a section filled with Erin's insightful solutions to frequently asked questions, which will lead you to newfound baking glory. As for the goods themselves, prepare for untold hours of refreshingly simple and undeniably delicious recipes adapted from the ones that sprinkled our collective childhoods. They include: Thin Mints Madeleines Chocolate Chip Waffles Snickerdoodles S'mores Hamentaschen Square-Pan Tomato Pizza Six-Layer Chocolate Cake with Raspberry Preserves Banana Royale Five variations of BabyCakes NYC's famous donuts many more . . . BabyCakes Covers the Classics is filled with timeless sweet and savory temptations that vegans, celiacs, and the health-minded can safely indulge in. Erin shows people of all stripes how to take control of a vegan, gluten-free pantry, and she proves that once you do, there are no limitations to what you can bake. Featured Recipe: Thin Mints  
Thin Mints Makes: 30  
Ingredients  
1 1/2 cups Bob's Red Mill All-Purpose Gluten-Free Baking Flour  
1 cup vegan sugar  
1/2 cup unsweetened cocoa powder  
1/4 cup arrowroot  
1 1/2 teaspoons xanthan gum  
1 teaspoon baking soda  
1 teaspoon salt  
3/4 cup melted refined coconut oil or canola oil  
1/3 cup unsweetened applesauce  
2 tablespoons vanilla extract  
1 cup vegan gluten-free chocolate chips  
3 tablespoons mint extract  
I'm Catholic by birth. Winter to us means Lent, which, to be honest, is about all I remember beyond the school uniforms. Anytime winter/Lent rolled around, the only thing we could count on was the house-wide hostility that would mount as we spent several weeks avoiding sweets and desserts in all their overindulgent forms. The colder months, you might recall, make up Girl Scout cookie season. In a unique show of torture, rather than simply not placing an order with the Scouts, our family bought a bunch, tossed them into the freezer, and stored them until Easter--about two months later. This recipe is for all you lifetime gluten-free folks who have never been able to enjoy a winter of Girl Scout Thin Mints--and for all you weak-willed kids who can't help but break the Lenten period of atonement. Bless your hearts!  
Instructions  
1. Preheat the oven to 325°F. Line 2 rimmed baking sheets with parchment paper and set aside.  
2. In a medium bowl, whisk together the flour, sugar, cocoa powder, arrowroot, xanthan gum, baking soda, and salt. Add the coconut oil, applesauce, and vanilla and mix with a rubber spatula until a thick dough forms.  
3. Meanwhile, combine the chocolate chips and mint extract in a small saucepan and place over medium heat. Stir until the chips are just melted. Do not overcook. Remove from the heat. Dunk the top of each cookie into the melted chocolate and place in a single layer on a platter. Refrigerate the cookies for 30 minutes, or until the chocolate sets.  
"I first heard about the elusive BabyCakes "Mounds" bars on a stick from a friend who said they were incredible. One day, I tasted them... Like heaven... I bought them for my crew at work on Bones and people came back for seconds and thirds...I even had them at my wedding. Now you don't have to wait to try them; you can make your own!"--Emily Deschanel, actress  
"Vegan or not, gluten-free or not, Erin McKenna's donuts are the best I've had in 20 years, without exception." --Mark Bittman, author of How to Cook Everything and The Food Matters Cookbook  
"I am on a constant mission to find the best homemade, baked treats and desserts. BabyCakes's chocolate chip cookies are not only made with really great ingredients, but they taste better than any other chocolate chip cookie in the world. Don't feel guilty about having one, or two, or three...This book teaches you how to make them--and many other sweets!" --Tracy Anderson, creator of Tracy Anderson Method  
About the Author  
Erin McKenna is the chef and owner of BabyCakes NYC, a bakery with outposts in New York City and Los Angeles. Erin and her bakery have been featured in hundreds of print and online media outlets, including the New York Times; O, The Oprah Magazine; Food Wine; Harper's Bazaar; Elle; Lucky; and InStyle. She has also been a featured guest on Today, Good Morning America, Cooking Channel, Food Network, and Martha Stewart Television.