

# **Chloe's Vegan Desserts: More than 100 Exciting New Recipes for Cookies and Pies, Tarts and Cobblers, Cupcakes and Cakes--and More!**

*Chloe Coscarelli*

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**Chloe's Vegan Desserts: More than 100 Exciting New Recipes for Cookies and Pies, Tarts and Cobblers, Cupcakes and Cakes--and More!** Chloe Coscarelli  
**Chef Chloe, the first vegan winner of *Cupcake Wars*, brings her signature creativity and fun to the best part of every meal: Dessert!**

**CHEF CHLOE'S** first all-dessert cookbook, *Chloe's Vegan Desserts*, will satisfy your sweet tooth from morning to night with more than 100 recipes for cakes and cupcakes, ice cream and doughnuts and pies—oh my! And you just will not believe these delicious dishes are vegan.

You can start the day with New York–Style Crumb Cake, light and zesty Lemon Poppy Seed Muffins, luscious Chocolate Babka, or decadent Tiramisu Pancakes (topped with a dollop of cool Coconut Whipped Cream). Here, too, are more than a dozen inventive, innovative, irresistible cupcake recipes, including Chloe's Cupcake Wars' Award-Winning Chocolate Orange Cupcakes with Candied Orange Peel, saffron- and cardamom-spiced Bollywood Cupcakes, and rich and boozy Chocolate Beer Cupcakes with Irish Whiskey Buttercream.

Chloe's got you covered for the holidays with her Easy Apple Pie and Absolutely Perfect Pumpkin Pie, Holiday Trifle, Nuts for Hot Cocoa, and Pumpkin Spice Latte. She re-creates classic desserts and treats from Chocolate Chip Cookies to Classic Crème Brûlée, and veganizes store-bought favorites with her Oreo-style Chloe O's, Pumpkin Whoopie Pies, Animal Cookies, and Black-and-White Cookies—which are better (and healthier) than what you'll find at the grocery store. Chloe also serves up brand-new triumphs like her dreamy Lemon Olive-Oil Cake, Rosemary Ice Cream with Blueberry Sauce, Coconut Cream Pie, Chocolate Cream Pie, Coconut Sorbet with Cashew Brittle, and good-to-the-last-drop milkshakes. Who can possibly resist?

Go ahead and lick that spoon—there are no worries when you bake vegan! With gorgeous color photography, clever tips, and a comprehensive section on vegan baking basics to get you started, Chloe's Vegan Desserts will be your new vegan dessert bible.

## **Chloe's Vegan Desserts: More than 100 Exciting New Recipes for Cookies and Pies, Tarts and Cobblers, Cupcakes and Cakes--and More! Details**

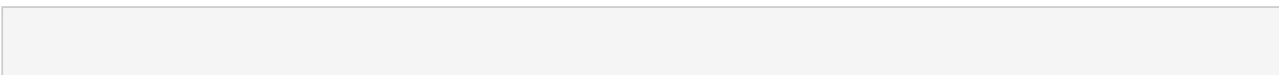
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# **From Reader Review Chloe's Vegan Desserts: More than 100 Exciting New Recipes for Cookies and Pies, Tarts and Cobblers, Cupcakes and Cakes--and More! for online ebook**

## **Jill says**

Great! Easy recipes with normal ingredients.

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## **Renee says**

Chloe's Vegan Desserts is a different kind of vegan baking cookbook. Her finished products resemble non-vegan textures by using baking science rather than relying on simply substituting ingredients. Coscarelli is the author of Chloe's Kitchen and was the first vegan winner of Cupcake Wars.

The recipes take you from breakfast treats to cookies in seven chapters: Desserts for Breakfast; Cookies and Bars; Pies, Tarts, and Cobblers; Cakes and Cupcakes; Spoon Desserts; Drink Up!; and Basics. Her two intro chapters, Sweet Pantry and Allergy-Free Baking, provide great resources for those experimenting or are new to vegan and specialty diet baking.

The pictures are clear, and the recipes easy to assemble. Mostly, she shows in the book as in her appearance in Cake Wars that vegan baking is more than baking with vegan ingredients - it's baking that looks and tastes good.

Note: This review was posted to my baking blog, along with an adapted version of her coconut whipped cream (made of a can of coconut milk).

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## **Yodamom says**

Finding a really good vegan baking book has been hard to do in the sea of them hitting the shelves I had tried many and not found the one till-This one is a winner. First I love the beautiful photographs they make you want to taste them. The recipes are easy to follow, precise and have ingredients that are easy to find. I made four different recipes from the book and all came out delicious, but one stole my doughnut loving heart. The Baked chocolate Doughnuts recipe is what I have been looking for, they were light, just the right texture, and tasted just the way they should.

If you are a vegan baker or just looking for something lighter to bake, this is the book.

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## **Deb says**

This poor book has been idling in my currently reading stack for a while now. Since I have cooked a few things from it, thought I should finally review it. ;-)

I have been following Chloe Coscarelli after seeing her win Cupcake Wars on The Food Network several years ago. I have all three of her cookbooks and want to try her very popular NYC vegan cafes someday. She makes vegan cooking simple and approachable with her recipes and explanations. Many of the dishes can be made with simple pantry ingredients and the ones I have tried have been tasty and came together well.

I am not a big baker so I have not baked from this dessert book, but the three recipes I have tried: Nuts for Hot Cocoa (vegan hot chocolate with nut butter), simple Chocolate Sauce (great for drizzling over fruit or non-dairy ice cream, and her Chocolate Mousse have all been easy and delicious. Probably a regular baker would get more out of this book but I like it for a reference for simple vegan desserts.

Here's a link to the Chocolate Mousse recipe from my blog. It was truly wonderful--creamy and so delicious with fruit, even non-vegan eaters would appreciate it. <http://kahakaikitchen.blogspot.com/20...>

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### **Kimberly Wiggins says**

All the recipes I've tried so far have not only worked beautifully, but called for regular pantry ingredients! Not that I mind the random flaxseed etc, but these are great. Everything works and tastes just great... You'd never know it wasn't your grandma's recipe.

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### **Chelsey says**

I hate baking. Really, I do. when I picked this cookbook up, it was really just for the fact that I was tired of trying to find little baked goodies that I could have that were egg and dairy free. Not the easiest thing in the world, I assure you.

So I went through the cookbook and chose three recipes, completely at random, and decided to try them out on my friends and coworkers.

First of all- the recipes were super quick and easy, and I even enjoyed myself while making them. Not too much effort required, and instead of having to wait for far too long to sample my delicious goodies, they were done in about 10 minutes or so. GREAT.

So I was the first to try them- with some assistance from my roommate, as well as a close friend. We had to stop ourselves from devouring every last crumb before everyone else came over- they were THAT good.

Then my very carnivorous friends from work came over to play some games, and all the baking and delicious treats did not last very long after that.

So all in all, the recipes in this cookbook were an immense success right across the board- Nobody was even aware that they were completely vegan. Definitely worth like 50 thumbs up.

Yes, I know I have only two- but I'm just going to use yours, and the thumbs belonging to everyone else for that matter.

It was that good.

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### **Anula says**

As a pastry chef, and a baker who tries to bake without eggs and dairy, I was really looking forward to this one! Unfortunately, while it has many nice recipes and ideas I'm somehow disappointed... I'm giving it 3 \*, purely because of few nice cake and cupcakes recipes in there, but I still think it's more of a 2\* cookbook as a whole. Before you shout at me here (and I did notice that the book has mostly positive reviews) let me explain.

No, I'm not 100% vegan, yes I do try to have more plant based diet, for many reasons (health being the most important one), I am also professional pastry chef who's trying to do more vegan desserts at work - to show bigger audience that vegan desserts can and ARE delicious. You don't have to sacrifice on taste! As such, I'm always looking for vegan dessert recipes and ideas - from cakes, to pies and ice creams - and here is where I have a problem with this book.

Why, WHY would I want a cookbook, baking/desserts book in particular, to tell me to go and BUY a tub of vegan vanilla ice cream to add something to it, and voila you have vegan flavoured ice cream! Really? Then we're off to the shop again to buy different kinds of pastry (but remember, make sure it's dairy free etc.) Really? Vegan butter and margarine present in most recipes - how about alternatives like coconut, rapeseed etc? I did substitute vegan butter with coconut oil in some cakes - as vegan butter is nowhere to be seen on the shelves of my local shops.

And there was me, thinking naively that the whole point of writing a vegan desserts cookbook is to show/teach others how to create/bake things yourself, at home - you know, for that "home made" taste/experience, to show that it's NOT that difficult to switch to/be on a plant based diet. And what about those of us who do not have access to vegan ice cream in their shops, huh? Even though I live in Ireland I'm still struggling to find vegan ice cream in the local supermarket, and if I finally, eventually do happen to come across one - it's usually 5 times the price of the "normal" ones...

I DO understand that most of us lead busy lives, that we all do shortcuts in the kitchen - but do I really need a cookbook to tell me to buy a tub of plain vanilla ice cream and mix it with something, or to put some fruit on top of shop-bought pastry and bake it...? As far as I know - all those products already come with similar "tips" on their packaging...

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### **Cristi Marashi says**

Every recipe I have tried from this book is delicious. I highly recommend it, whether you are vegan, vegetarian, gluten free, health conscious or just enjoy great desserts. The lemon poppy seed muffins are my favorite! Yum!

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## **Barb says**

OMG...I NEED this book! The thing I love most is that it is NOT an allergy-free book. It is vegan: no dairy, no eggs. For someone who loves to bake (me) who has a child with severe food allergies (dairy, beef; outgrew egg and peanut) desserts have always been a challenge. This book's pictures alone had me drooling! Really, seriously, a non-dairy whip cream recipe! For those who can't comprehend the joy of this discovery, just consider yourselves lucky. This book is inspiring; I almost want to open a vegan bakery! But I wouldn't even say the V-word because so many people turn their noses up at it. I have had people turn down a cookie or brownie once I tell them that it is non-dairy or safe for my daughter. When I don't mention it, I have had grown men fighting their children over my (non-dairy) chocolate chip bars and have called my (non-dairy) triple chocolate brownies SINFUL. Yes, I am that good! HAHAHA. I have cooked without eggs before and to be honest I'd rather not use them. She does add extra directions for those who are gluten-free, but thankfully, we don't have to deal with that one. I will also forgive Chloe the ultra tiny waist but only because of the way she talks about her food--I know she actually eats it. Must have a high metabolism. I am looking forward to trying many recipes from this book: Double Crust Fudge Bars, Mocha Mud Pie, Frozen Mocha Latte, Vodka Basil Lemonade (for me), and finally, from my school cafeteria childhood, Chocolate PB Fudge.

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## **multitaskingmomma says**

One of the better things in life and living it healthy is eating healthy food. This is a fact that cannot be denied. In comes Chloe Coscarelli, winner of the very first Cupcake Wars on Food Network. I saw that particular war and figured here is a beautiful woman who thinks she can make a difference, an opinion shared by my girlfriends who laughed and called out to the show "Good Luck!" When she won it, we ate our words. Who would ever have thought, VEGAN desserts? It was like saying that desserts should be bland, never sweet; it was like saying cupcakes should taste like cardboard.

When it was announced that Chloe's Vegan Desserts: More than 100 Exciting New Recipes for Cookies and Pies, Tarts and Cobblers, Cupcakes and Cakes--and More! was going to come out, I immediately pounced on the chance to get hold of a copy and try it out for myself. This, I said to myself, would be a challenge to the woman herself as I lived in an area where going Vegan would mean starving to death.

Here's the blurb:

CHEF CHLOE'S first all-dessert cookbook, Chloe's Vegan Desserts, will satisfy your sweet tooth from morning to night with more than 100 recipes for cakes and cupcakes, ice cream and doughnuts and pies—oh my! And you just will not believe these delicious dishes are vegan. You can start the day with New York–Style Crumb Cake, light and zesty Lemon Poppy Seed Muffins, luscious Chocolate Babka, or decadent Tiramisu Pancakes (topped with a dollop of cool Coconut Whipped Cream). Here, too, are more than a dozen inventive, innovative, irresistible cupcake recipes, including Chloe's Cupcake Wars' Award-Winning Chocolate Orange Cupcakes with Candied Orange Peel, saffron- and cardamom-spiced Bollywood Cupcakes, and rich and boozy Chocolate Beer Cupcakes with Irish Whiskey Buttercream.

Chloe's got you covered for the holidays with her Easy Apple Pie and Absolutely Perfect Pumpkin Pie,

Holiday Trifle, Nuts for Hot Cocoa, and Pumpkin Spice Latte. She re-creates classic desserts and treats from Chocolate Chip Cookies to Classic Crème Brûlée, and veganizes store-bought favorites with her Oreo-style Chloe O's, Pumpkin Whoopie Pies, Animal Cookies, and Black-and-White Cookies—which are better (and healthier) than what you'll find at the grocery store. Chloe also serves up brand-new triumphs like her dreamy Lemon Olive-Oil Cake, Rosemary Ice Cream with Blueberry Sauce, Coconut Cream Pie, Chocolate Cream Pie, Coconut Sorbet with Cashew Brittle, and good-to-the-last-drop milkshakes. Who can possibly resist?

Go ahead and lick that spoon—there are no worries when you bake vegan! With gorgeous color photography, clever tips, and a comprehensive section on vegan baking basics to get you started, Chloe's Vegan Desserts will be your new vegan dessert bible.

Hmmmm, I wonder if the publishers knew something I did not. Again, living in an area where going vegetarian was challenging enough, much more going all the way to Vegan.

So I opened the book, and first thing I checked were the ingredients. At the same time I opened my pantry and checked the items in it. All this time I just KNEW that ingredients in this book would be challenging to find.

30 minutes later, after going through the inventory, I realized something: all the ingredients she listed I found in my pantry. Not only were they there, they were readily available everywhere. This made me feel dumb. This means that I had not gone through the effort of going healthy even when I had all the ingredients. I went through this book with my hubby and he looked at me and challenged me to follow the recipes. Of course I took on the challenge.

I have to honestly say that I have not finished this book. Reason is because I have not tried all the recipes, so far I have only gone through 5 of them. Stupid me, Hurrah! for Chloe! I have successfully followed her recipes for Pumpkin Pie, Banana Bread Cobbler, Dark Chocolate Fudge Cake, Cherry Hand Pie and Lemon Thyme Tea Cookies (which goes very well with Earl Grey Tea). Will I continue using this book? My family expects desserts everyday, this may be my only chance in giving them their just desserts, the healthy way. Thank you Chloe!

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## **Amy says**

The beautiful Chloe did it again! Here's another GREAT book for vegans and non vegans alike.

First of all, I love all of the mouth watering pictures in this book. It's full of pictures of super delicious treats! Even better yet, it's full of great recipes for vegan delights!

This isn't a health book to spread the word of vegan clean eating. This is for comfort yums, decadent vegan indulgences. When I want to eat cruelty free "junk food" I usually end up peering through this book and it never disappoints.



Chloe did a wonderful job. This book is full of a variety of sweets. My favorite was the coffee cake and the cinnamon rolls and the chocolate chip cookies were a hit with my potluck group!

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### **K says**

Chloe Coscarelli has done it again – made being vegan so easy and delicious!

As the winner of Food Network's Cupcake Wars and the author of Chloe's Kitchen, Chloe has proven herself when it comes to vegan cooking, but Chloe's Vegan Desserts is an absolute treat (pun intended). It is filled with delicious recipes that are packed with flavor. Everything from Tiramisu Pancakes to Raspberry Coffee Cake, and from Chocolate Doughnuts to Pumpkin Pie has been made vegan and simple. There are options for making recipes gluten and soy-free, but you never have to sacrifice on taste with these goodies.

Chloe is realistic about baking – while everyone loves a treat, not everyone has the time to spend hours in the kitchen. With these recipes, it is easy to make Pumpkin Cinnamon Rolls and Apple Cider Doughnut Holes, and a delicious Chocolate Babka.

You honestly cannot go wrong with this book – it is packed with flavors that you will crave year round, and Chloe's approachable style which makes vegan baking so much fun! From [shelfishness.blog.com](http://shelfishness.blog.com)

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### **Irene says**

I took my time deciding whether or not to purchase Chloe's Vegan Desserts. Verdict? I wish I had gotten it sooner!! Chloe's Vegan Desserts is a great vegan dessert cookbook for beginners. I was surprised by how easy the recipes were to make and how tasty/moist/just right the baked goods came out from the oven. I was impressed, given how most of the recipes did not require ingredients that went beyond the everyday pantry basics. And my pantry is by no means stocked to the fullest extent.

"Desserts for Breakfast," "Cookies and Bars" and "Cakes and Cupcakes" sections have been my go-to sections. I love a good loaf cake recipe and the raspberry swirl coffee cake is amazing. I tried chocolate babka for the first time and it was delicious. Yoga Cupcakes, Hot-Fudge-on-the-Bottom Cake, Cinnamon Mocha Cupcakes were amazing. As part of the fall festivities, I have been perfecting the Pumpkin Pie recipe. Make sure to blend ingredients well as Chloe instructs since I found the pie a bit watery the first time I made it. I blended it longer the second time around and took more care with the crust, and it turned out quite well.

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### **Jessica says**

I still really like the personality of Chef Chloe, but had to take off a few stars for this book because I can't see myself bothering with vegan margarine a whole lot. Plus, any recipe for coconut praline sorbet that starts with "go to the store and buy a container of coconut sorbet" isn't that impressive in my book.

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## **Darren says**

Veganism can have a bit of a bad reputation for those who are not adherents. Mostly due to ignorance and unfamiliarity. Yet more and more people are turning to veganism or another restricted dietary regime. So for the converted, this can be a good additional resource. For the uninitiated it can be a good education and show you that veganism does not necessarily mean bland, tasteless and lacking in things.

The author has turned away from typical vegan staples such as tofu, applesauce, egg replacer and mashed bananas in favour of liquid proportions and leaveners like baking soda and vinegar to make cakes rise and remain moist. As well as making her own version of classics such as crème brûlée and tiramisu there are a number of homespun delights such as lemon olive oil cake with rosemary ice cream. Lemon olive oil cake, you might ask, whilst pulling a face... yet now is the chance to perhaps try something totally different and be pleasantly surprised.

Certainly this is a light read and you don't get the feeling of being hectored (if you are a non vegan). Vegans will already be sold on the idea and not need any convincing. The author gives the impression of being open and care-free, even talking about catching her hair once in a mixer and having to walk around with a melon-shaped knot in her hair for some time! Things start after a light-hearted introduction with an overview of common "pantry items" and this was, in fact, a rather essential, illuminating read for a non vegan. Even though many ingredients are familiar it was interesting nonetheless to learn additional uses and opinions as to their versatility.

Consideration is also given to allergy-free baking, such as gluten-free, soy-free and sugar-free, with a brief explanation of acceptable substitutions.

Then it is time to get cooking! The recipes are well presented with a clear introduction, ingredients list (sadly with only imperial measurements) and very explanatory, simple instructions to follow. Regrettably there is no estimation of a typical preparation or cooking time though. Many tips and hints are also dotted throughout the book and the photographs of the finished items are simplistic, honest and visually to the point. This reviewer challenges any non vegan with a sweet tooth not to find something of interest within this book, based on the photographs alone. You will be hooked!

The recipes themselves are split into chapters - dessert for breakfast; cookies & bars; pies, tarts & cobblers; cakes & cupcakes; spoon desserts; drink up! and basics with a full listing at the start of the book. There is also an index at the rear but this was not present in the review copy. Quite why a second index is necessary, unless it is sorted by basic ingredients, remains to be seen as the contents listing is sufficiently comprehensive to locate each recipe. So it may just be a welcome additional bonus.

There seems to be a lot of blank spaces at the end of many recipes that appear to have no purpose nor the feeling of anything being omitted. Hopefully it is just a factor of this pre-publication review copy as it seems very odd and out of character with the book's overall high production values. But then, if there is something missing, it is very frustrating to not know what it is, whilst not considering something is missing. Hopefully the space can be used for even more "scrumptious" photographs.

So, overall this is a great book. This reviewer tended to tune out that it was a "vegan book" as the various dishes were so enchanting, interesting and different. As a meat eater maybe it would be a step too far for now to convert to veganism but certainly, based on the recipes seen within this book, it wouldn't be a hardship to

eat vegan desserts every now and then. If you are entertaining and a guest is a vegan, this is a perfect resource. Just follow it and relax!

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