

VEGAN BAKING



Contents

My baking philosophy

Sweets are more than just tasty

Produce and nutrition

Baking tools, sprouts and milk

Good advice

Sauce, stewed fruit, chocolate and marmalade

Breakfast and brunch

Appetizers and small breads

Bread and filling bakes

Assorted nibbles for the tin

On the biscuit platter and cake

Nutrition values per 100 gram

Measurement conversion table

Index

Thanks from the author

Baka vego – veganska recept

Mekto Ganić

200x255, 144p

Vegan baking without any fuss!

Bake without eggs, butter and milk? Sure, no problem! The vegan diet trend continues and the wish to bake vegan-style is growing. Here is the first book to focus completely on vegan baking.

All meals, including coffee breaks, breakfast and dessert, can be prepared as vegan. And it doesn't have to be difficult. Mekto Ganić shares in *Baka vego – veganska recept* her best recipes in six different chapters:

- Sauce, stewed fruit, chocolate and marmalade
- Breakfast and brunch
- Appetizers and small breads
- Bread and filling bakes
- Assorted nibbles for the tin
- On the biscuit platter and cake

The book also includes chapters on produce, nutritional advice and baking tools.

It is a comprehensive and ambitious book which covers both marmalades and pates, scones and waffles, crispbread and pizza, ice cream and cinnamon buns, Swiss rolls and cupcakes. And much more ...



About the author

Mekto Ganić lives in Göteborg and has a background of twenty years in recipes- and is a qualified nutritionist. She has earlier written cookbooks on the subject of gluten- and milk-free cooking: *Läcker vardagsmat utan gluten* and *Bröd och kakor – baka utan gluten*.