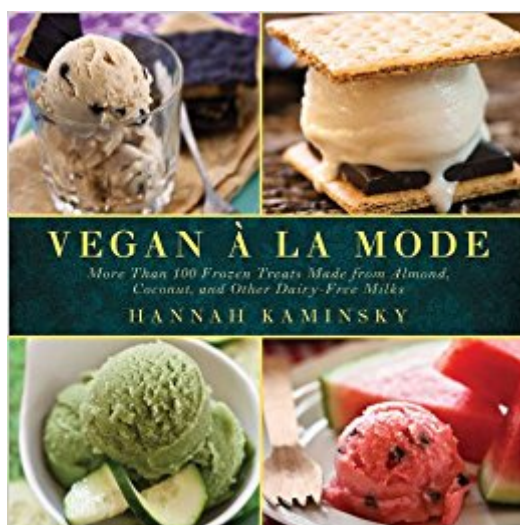


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Vegan À La Mode: More Than 100 Frozen Treats Made From Almond, Coconut, And Other Dairy-Free Milks



Synopsis

Ice cream, ice cream, everywhere, and not a drop of dairy to be found! Who knew that making frozen treats would be so easy, fun, and even healthy? With *Vegan À la Mode*, you will learn to substitute dairy with various nondairy products such as coconut-, soy-, and almond-based milks and margarines. Recreate irresistible flavors, from classic ice cream parlor treats to innovative combinations such as peanut butter bombshell, birthday cake, Turkish coffee, pistachio praline, blueberry–balsamic, rose petal, chocolate-cabernet, and mango colada. And don't forget the toppings! In addition to the standard hot fudge and caramel sauce, Kaminsky demonstrates how to make whipped topping, gingersnap cigars, even rainbow sprinkles from scratch. With stunning color photos taken by the author, this collection is sure to entice all ice cream lovers, vegan or not. Even those accustomed to frozen desserts made with eggs and cream will be impressed by how rich and delicious vegan variations can be. Beat the heat this summer with these easy, delectable recipes, and learn that making and eating ice cream can be deliciously guilt-free! Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. Weâ™ve been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

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Customer Reviews

I think when one becomes vegan, they don't stop to think what how that is going to affect desserts at times. Sure, you can get blondies, cookies, cakes and pies, but when it's sweltering, and you want to have a cup (or cone) of ice cream....Banana "soft-serve" won't cut it. Enter: Hannah "Queen of Desserts" Kaminsky. I got her second cookbook (Vegan Desserts) for the ice cream recipes and the meringue. I demanded an ice cream maker for this cookbook alone. What Hannah excels at is that she doesn't just make "traditional" ANYTHING. It's exotic and different and pushes you (and your taste buds) to explore a whole new world of eating. So unlike "The Vegan Scoop", "Lick It" and "Vice Cream" which has (soy milk, coconut milk, and cashew cream as bases) but the recipes all follow the same path: Vanilla - add extract, sugar, milk, blend, cool, churn Strawberry - add berries, sugar, milk, blend, cool, churn (and so on) Hannah makes French Vanilla ice cream. Not your basic Cookie Dough, but Cookie Dough Monster. Not just Strawberry but Strawberry and Lemon Curd. and so on and so forth. It's the simple tweaks on classics, and things you'd never think about (watermelon sorbet? heck, yeah! (never would have thought of it). Banana Pudding? Blueberry Muffin? Cinnamon Graham? Check, check and check. I've now made several recipes, and they are VERY easy, and pantry friendly (things that you may not always have on hand would be Agar, Vanilla Beans/Paste (Necessity for the French Vanilla), Citric Acid (optional).) that I can re-call off hand. Most of these equal a quart of ice cream so the cost of making it vs. buying a store brand is comparable (for fruit etc). The ice creams I've made are: French Vanilla. Hands down my go to favourite thing. French Vanilla is my favourite pre-vegan, and I thought I'd never see it again. Hannah has now saved my life, and gave me french vanilla. Strawberry Lemon Curd Ice Cream. DO make. (I used fresh lemons for the curd, instead of lemon juice). Spring Blush Sorbet - super easy and gives you a use for all those rhubarbs you can't think about doing. I wanted to make one "basic" one to see how it worked. (amazing) one multi-step one (not that time consuming) and one sorbet. (delish). The instructions are clear, and easy to follow. the only downside is the cooling time. (I tend to make mine wait 24 hours and let my ice cream bowl freeze for 36 for optimal ice cream pleasure). DO follow Hannah's ice cream eating suggestions (weird, I know, but I feel like it does enhance the experience). She even has mixins and goodies at the back :) Allergy Alert: there is not a lot of ones that call for tofu, vegan cream cheese/sour cream or creamer. (so those are easily

bypassable).Health Alert: these DO contain a lot of sugar. I know it's easy to say "it's ice cream!!!" but it's also the food science about it. Sugar is pretty much needed for homemade wares. (Hannah does use agave in some recipes, and other kind of sweeteners as well - not overwhelmingly).Presentation: i love the book, it's the same style as Vegan Desserts, so every recipe has a picture, which is as delicious as the wares you are making.Repeat: there is ONE recipe that made it over to Vegan A La Mode from Vegan Desserts and that is the French Vanilla Ice Cream. (I am now kind of wishing that the other ones made it over too so I have them all in one place). But if you were curious if you could make do without it? heh.. no.This is a must buy for ANYONE wanting to make ice cream, vegan or not (you can use any milk but rice, Hannah suggests) and seriously they are great for any time of the year.Also, as an aside, I find you don't eat AS MUCH of it. they are all so thick and creamy and delicious, unlike store bought where you just pile it all on, this is really just a scoop here, and a scoop there. :)Hopefully Hannah makes a sequel soon! :)

My kids and I have been deliciously making our way through this book this summer, and LOVING the tour!The recipes are great; my 12-year-old has done most of the "cooking" and I'm pleased that the directions are easy for her to follow.If you have a modestly stocked vegan pantry, there isn't any need to hunt down special ingredients - I don't shop any specialty/gourmet/health-food stores and was able to find everything easily, if I didn't already have it.The pictures are beautiful and mouthwatering, causing my kids to drool for hours over "what we're going to make next"...One note: This IS a dessert book. We all realize ice-cream is dessert before purchasing it, right? Sugar can be vegan and we vegans like our desserts just as much as the rest of the world.Whether you think you'll be making ice cream every week or just once in a rare while, this is a valuable and informative book to have - and the pictures are great, just for browsing. I can't say enough about Hannah's book, I love almost everything she creates anyway, but I think ice cream has to be at the top of my list!

I just bought a brand new Cuisinart Ice-100 and figured I would break it in using Hannah's new book. I decided to check it out from the library first to decide if I wanted a hard copy or a kindle copy but I can tell you this right now- I'll definitely be getting a hard copy to keep around since it will be used more frequently!! have only made two recipes. The first I made was the French Vanilla and it was so creamy and decadent. Talk about indulgence! It makes every other vegan vanilla ice cream out there taste boring in comparison. This will definitely be a repeat. The other recipe I made was

Double Chocolate Fudge Chunk and this was amazing! It had chunks of fudge in every bite which was painless to whip up and the actual chocolate ice cream had great flavor depth (Hannah never fails in that department). I'm excited to try more recipes and am looking forward to keeping cool with this book this summer.

Tried a few recipes from this book, all with the Kitchenaid ice cream maker, and had no problem whatsoever with any of them. You might want to reduce the amount of sugar you use as they tend to be very (too) sweet. You get both classics and more original recipes, recommended!

Full of innovative ice cream flavor combinations and perfectly detailed directions that yield a creamy, luscious result, Hannah Kaminsky's newest book is the ice cream book I've been waiting for, forever. With 200+ pages of recipes covering every possible genre of flavor, this is a must-have book regardless of if you care if it's vegan or not. Hannah uses coconut milk and/or unsweetened almond milk or soy creamer (you can also use soy or other plant milks, I love using organic, unsweetened Westsoy in her recipes) along with arrowroot or cornstarch in the cooking process to achieve lovely, thick, "chewy" ice cream texture everyone wishes for, especially if you have made vegan ice cream before! Yes, there is sugar and fat. OH YES. It IS ice cream, after all (coconut cream or almond cream or soy cream, it is REAL ice cream, however you slice it). I am partial to the recipes using fresh fruit and veggies since it is summer and these things are in season: Fresh Corn Ice Cream (which I made, and was stupendous), Blueberry Balsamic, Rose Petal Ice Cream, and BEET--yes, BEET ice cream, which I can't wait to try, Paradise PLUMB (I need to run out and get some fresh plumbs, this one looks unbelievable), the list goes on and on and on of amazing flavors. I also made the Peanut Butter Bombshell, which delivered as promised. (I still love more traditional flavors as well.) French Toast Ice Cream. Birthday Cake Ice Cream (made with FRESH cupcakes!!) Rosemary Pecan. UNBELIEVABLE. Just buy the book. You won't be sorry. Or, you might be. I am now addicted to making ice cream. Hannah's stunning pictures of each recipe don't help...

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