

The Non Dairy Evolution Cookbook A Modernist Culinary Approach To Plant Based Dairy Free Foods

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The Vegan Divas Cookbook is a beautiful, elegant, and delicious cookbook full of healthy, cruelty-free fare from Fernanda Capobianco, owner of the Vegan Divas Bakery in New York City. Fernanda began her confectionary career as a manager and owner of the Payard Restaurant and Pastry shops in Rio de Janeiro.

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Skye Michael Conroy is the author of The Non-Dairy Evolution Cookbook (4.51 avg rating, 93 ratings, 4 reviews, published 2014), The Gentle Chef Cookbook ...