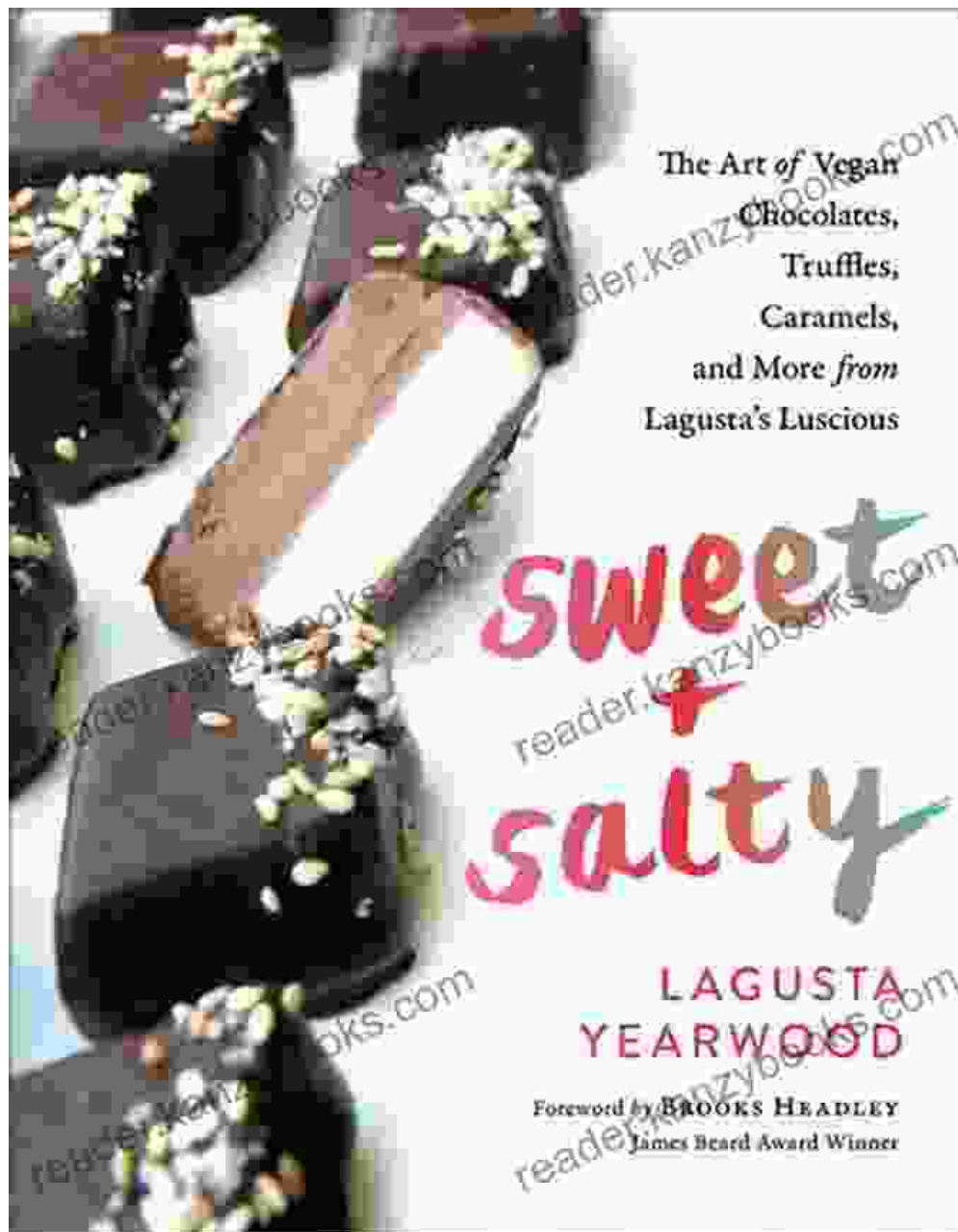


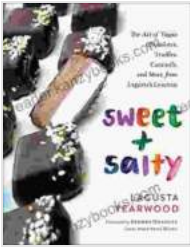
The Art of Vegan Chocolates, Truffles, Caramels, and More from Lagusta's Luscious



Sweet + Salty: The Art of Vegan Chocolates, Truffles, Caramels, and More from Lagusta's Luscious

by Lagusta Yearwood

★★★★☆ 4.7 out of 5



Language	: English
File size	: 192212 KB
Text-to-Speech	: Enabled
Enhanced typesetting	: Enabled
X-Ray	: Enabled
Word Wise	: Enabled
Print length	: 340 pages
Screen Reader	: Supported



In her latest cookbook, Lagusta's Luscious takes readers on a delectable journey into the world of vegan chocolates, truffles, caramels, and more. With over 100 recipes for exquisite plant-based confections, this book is a must-have for anyone who loves to indulge in sweet treats without sacrificing their values or their health.

Lagusta's Luscious is a renowned vegan chocolatier and confectioner who has been creating mouthwatering desserts for over 20 years. Her passion for creating delicious and ethical treats is evident in every recipe in this book. Each confection is carefully crafted using the finest plant-based ingredients, ensuring that they are not only delicious but also nourishing for the body and soul.

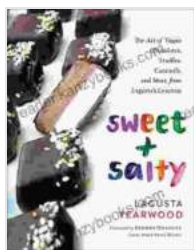
The Art of Vegan Chocolates, Truffles, Caramels, and More is divided into four chapters, each of which focuses on a different type of confection. The first chapter, "Chocolates," includes recipes for a variety of vegan chocolate bars, bonbons, and truffles. The second chapter, "Truffles," features recipes for a variety of vegan truffles, including classic flavors like chocolate ganache and salted caramel, as well as more unique flavors like lavender honey and matcha green tea.

The third chapter, "Caramels," includes recipes for a variety of vegan caramels, including classic caramels, chewy caramels, and fruit-flavored caramels. The fourth chapter, "More," includes recipes for a variety of other vegan confections, such as marshmallows, brittles, and fudge. Each recipe in the book is accompanied by clear and concise instructions, making it easy for even novice bakers to create these delectable treats.

Whether you're a seasoned vegan baker or you're just starting out, The Art of Vegan Chocolates, Truffles, Caramels, and More is the perfect cookbook for you. With its wide variety of recipes, clear instructions, and beautiful photography, this book is sure to inspire you to create your own delicious and ethical vegan confections.

Free Download your copy of The Art of Vegan Chocolates, Truffles, Caramels, and More from Lagusta's Luscious today!

Available now at all major bookstores and online retailers.



Sweet + Salty: The Art of Vegan Chocolates, Truffles, Caramels, and More from Lagusta's Luscious

by Lagusta Yearwood

★★★★☆ 4.7 out of 5

Language : English

File size : 192212 KB

Text-to-Speech : Enabled

Enhanced typesetting : Enabled

X-Ray : Enabled

Word Wise : Enabled

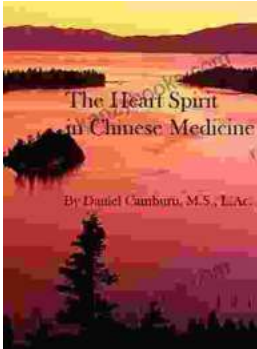
Print length : 340 pages

Screen Reader : Supported

FREE

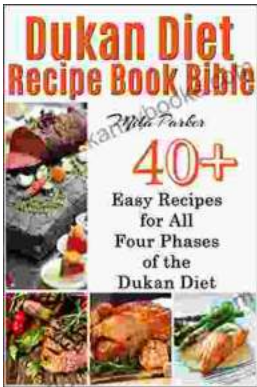
DOWNLOAD E-BOOK





Unveiling the Heart-Mind Connection: A Comprehensive Guide to Chinese Medicine and the Heart Spirit

In the realm of ancient Chinese medicine, the heart is not merely an organ that pumps blood. It is the seat of the mind, the home of our...



The Dukan Diet Recipe Bible: Your Essential Guide to Effortless Weight Loss

Are you ready to embark on a transformative journey towards lasting weight loss? Look no further than the Dukan Diet Recipe Bible, your ultimate companion in achieving your...