

sweet condensed milk vegan

sweet condensed milk vegan is an increasingly popular alternative to traditional sweetened condensed milk, catering to those who follow a plant-based diet or have dairy allergies. This article explores the definition and benefits of vegan sweetened condensed milk, its common ingredients, and how it compares to conventional versions. Additionally, it provides guidance on making vegan sweet condensed milk at home, along with tips for purchasing quality products in stores. Understanding the nutritional profile and versatile uses of sweet condensed milk vegan can enhance recipe options for vegans and anyone seeking dairy-free alternatives. The comprehensive overview will also touch on popular brands and considerations for choosing the best product to fit dietary needs. Finally, this article addresses frequently asked questions related to sweet condensed milk vegan, ensuring a thorough understanding of this dairy-free staple.

- What Is Sweet Condensed Milk Vegan?
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What Is Sweet Condensed Milk Vegan?

Sweet condensed milk vegan is a dairy-free version of the traditional sweetened condensed milk commonly used in desserts and beverages. Unlike conventional condensed milk made from cow's milk and sugar, the vegan variant uses plant-based milk sources combined with sweeteners to replicate the thick, creamy texture and rich sweetness. This product caters to vegans, lactose-intolerant individuals, and those avoiding dairy for health or ethical reasons. Vegan sweetened condensed milk serves as a direct substitute in recipes requiring condensed milk, maintaining the desired consistency and flavor without animal-derived ingredients.

Definition and Characteristics

Sweet condensed milk vegan is typically made by reducing plant-based milk with sugar or alternative sweeteners until it thickens. The result is a viscous, caramel-colored liquid with a smooth texture, perfect for use in baking, coffee, and various desserts. It offers a

similar sweetness level and consistency to its dairy counterpart but is entirely free of lactose and animal proteins.

Benefits Compared to Traditional Condensed Milk

Choosing sweet condensed milk vegan offers multiple benefits beyond dietary preference. It is usually lower in saturated fat and cholesterol, making it a heart-healthier option. Additionally, the absence of dairy proteins reduces allergenic potential, making it suitable for those with milk allergies. Environmental sustainability is another advantage, as plant-based products generally have a smaller ecological footprint than dairy production.

Ingredients and Nutritional Profile

The ingredients in sweet condensed milk vegan vary depending on the brand or homemade recipe but generally include plant-based milk, sweeteners, and stabilizers or thickeners. Understanding these components helps consumers make informed choices based on nutritional needs and ingredient preferences.

Common Plant-Based Milks Used

Popular plant-based milks for vegan condensed milk include:

- Coconut milk – provides a creamy texture and natural sweetness
- Almond milk – mild flavor with low calories
- Soy milk – high protein content, similar consistency to dairy milk
- Oat milk – naturally sweet and creamy, suitable for those with nut allergies
- Cashew milk – rich and smooth, ideal for dense, creamy results

Sweeteners and Additives

Sweeteners used in sweet condensed milk vegan often include cane sugar, organic sugar, agave syrup, or maple syrup. Some products may incorporate natural thickeners like tapioca starch or guar gum to achieve the desired viscosity. It is important to check labels to avoid added preservatives or artificial flavors if a clean-label product is preferred.

Nutritional Considerations

Sweet condensed milk vegan generally contains calories primarily from carbohydrates due to its sugar content. The fat content depends on the type of plant milk used, with coconut-

based versions having higher fat levels. Protein amounts are typically lower than dairy condensed milk unless soy milk is the base. This product is usually free from cholesterol and lactose, making it suitable for heart-healthy and lactose-free diets.

How to Make Sweet Condensed Milk Vegan at Home

Homemade sweet condensed milk vegan allows control over ingredients, sweetness, and flavor. It is a straightforward process suitable for home cooks who want a fresh, customizable alternative.

Basic Recipe and Instructions

To prepare vegan sweet condensed milk, the following ingredients are often used:

- 2 cups plant-based milk (coconut, almond, soy, or oat)
- 2/3 cup granulated sugar or preferred sweetener
- 1 tablespoon vegan butter or coconut oil (optional for creaminess)
- 1 teaspoon vanilla extract (optional for flavor)

Instructions:

1. Combine the plant-based milk and sugar in a saucepan over medium heat.
2. Stir continuously until the sugar dissolves completely.
3. Reduce the heat to low and simmer gently, stirring occasionally, until the mixture reduces by about half and thickens to a syrupy consistency (usually 30-45 minutes).
4. Remove from heat and stir in vegan butter and vanilla extract if using.
5. Allow to cool before using or storing in an airtight container in the refrigerator.

Tips for Best Results

Ensure consistent low heat to prevent scorching. Stir frequently to maintain smooth texture. Adjust sweetness and thickness by varying sugar quantity and simmering time. Homemade versions may be refrigerated for up to two weeks.

Popular Vegan Sweet Condensed Milk Brands

Several brands now offer vegan sweet condensed milk options, reflecting growing consumer demand. These products provide convenience for those seeking ready-to-use alternatives without compromising quality.

Notable Brands and Their Features

- **Nature's Charm:** Made from coconut milk, known for rich and creamy texture, widely available.
- **Silk:** Offers soy-based condensed milk alternative, good protein content.
- **Sweetened Condensed Coconut Milk by Aroy-D:** Popular in Asian markets, all-natural ingredients.
- **Trader Joe's Vegan Sweetened Condensed Coconut Milk:** Convenient and affordable option.
- **Homemade or Local Artisanal Brands:** Often available at health food stores or online with organic ingredients and minimal additives.

Uses and Applications in Vegan Cooking

Sweet condensed milk vegan is a versatile ingredient in various vegan recipes. It replicates the sweetness and texture of traditional condensed milk, making it indispensable in many culinary applications.

Common Culinary Uses

- Vegan desserts such as fudge, caramel, and puddings
- Sweetening agents in coffee or tea
- Ingredient in vegan ice cream and frozen treats
- Base for vegan cheesecakes and pies
- Drizzled over fruits or pancakes as a sweet topping

Tips for Incorporating in Recipes

Substitute sweet condensed milk vegan in a 1:1 ratio for traditional condensed milk. Adjust sweetness based on personal preference and recipe requirements. The creamy consistency also works well for thickening sauces and beverages.

Buying Guide: What to Look For

When selecting sweet condensed milk vegan, several factors influence product quality and suitability for specific dietary needs.

Key Considerations

- **Ingredients:** Choose products with simple, natural ingredients free from preservatives and additives.
- **Allergen Information:** Verify if the product is free from nuts, soy, or gluten depending on dietary restrictions.
- **Sweetener Type:** Consider cane sugar, organic sugar, or alternative sweeteners based on health preferences.
- **Texture and Flavor:** Coconut-based versions tend to be richer, while almond or oat milk-based options have milder taste.
- **Packaging:** Opt for recyclable or sustainable packaging if environmental impact is a concern.
- **Brand Reputation:** Select brands known for quality and transparency in ingredient sourcing.

Frequently Asked Questions

Is sweet condensed milk vegan naturally?

Traditional sweetened condensed milk is made from dairy and is not vegan. However, sweet condensed milk vegan versions are specifically manufactured using plant-based ingredients to be dairy-free and suitable for vegans.

Can sweet condensed milk vegan be used in all recipes

calling for regular condensed milk?

Yes, vegan sweet condensed milk can typically replace regular condensed milk in recipes at a 1:1 ratio. Some slight flavor differences may occur depending on the plant milk base used.

How long does sweet condensed milk vegan last?

Unopened store-bought sweet condensed milk vegan usually has a shelf life of several months when stored in a cool, dry place. Once opened, refrigeration is recommended, and it should be consumed within 1 to 2 weeks.

Are there sugar-free vegan condensed milk options?

Some brands and homemade recipes offer sugar-free or reduced-sugar versions using alternative sweeteners like erythritol or stevia. These options cater to those monitoring sugar intake.

Is homemade sweet condensed milk vegan healthier than store-bought?

Homemade versions provide control over ingredients and sweetness, often resulting in a cleaner product. However, both homemade and store-bought vegan condensed milk can be part of a balanced diet when consumed in moderation.

Frequently Asked Questions

Is sweetened condensed milk available in a vegan version?

Yes, there are vegan versions of sweetened condensed milk made from plant-based ingredients like coconut milk, soy milk, or almond milk combined with sweeteners such as sugar or maple syrup.

How can I make vegan sweetened condensed milk at home?

To make vegan sweetened condensed milk, simmer 1 cup of full-fat coconut milk with 1 cup of sugar over low heat, stirring frequently until it thickens and reduces by about half. Let it cool before use.

What are the best plant-based milks for making vegan sweetened condensed milk?

Coconut milk, soy milk, and almond milk are popular choices for making vegan sweetened condensed milk due to their creamy texture and ability to thicken when reduced.

Can vegan sweetened condensed milk be used as a direct substitute for traditional sweetened condensed milk in recipes?

Yes, vegan sweetened condensed milk can generally be used as a 1:1 substitute in most recipes, including desserts and beverages, though slight taste variations may occur depending on the base ingredient used.

Where can I buy vegan sweetened condensed milk?

Vegan sweetened condensed milk can be found in health food stores, specialty vegan shops, or online retailers. Brands like Nature's Charm and Sweetened Condensed Coconut Milk are popular options.

Is sweetened condensed coconut milk a good vegan alternative for sweetened condensed milk?

Yes, sweetened condensed coconut milk is a great vegan alternative as it mimics the creamy texture and sweetness of traditional sweetened condensed milk, making it suitable for baking and desserts.

Additional Resources

1. Sweetened Plant: Vegan Recipes Using Condensed Milk Alternatives

This cookbook explores a variety of plant-based condensed milk substitutes and how to use them in sweet vegan recipes. It includes creamy desserts, beverages, and baking ideas that replicate the rich texture of traditional condensed milk without any animal products. Readers will find tips on making their own sweetened condensed coconut milk and other inventive alternatives.

2. The Vegan Sweetened Condensed Milk Handbook

A comprehensive guide dedicated to creating and using vegan sweetened condensed milk at home. This book covers different base ingredients such as coconut, soy, and oat milk, providing step-by-step instructions for making thick, sweetened milk perfect for vegan cooking and baking. It also offers recipes to showcase these homemade alternatives.

3. Condensed Milk Reimagined: Vegan Treats and Desserts

Focusing on decadent desserts, this book shows how to incorporate vegan condensed milk into classic and innovative sweet treats. From fudgy brownies to creamy pies, the author provides recipes that maintain the luscious texture and sweetness of traditional condensed milk-based desserts, all while being 100% plant-based.

4. *Sweet Vegan Essentials: Condensed Milk and More*

This book is ideal for vegan cooks looking to master essential sweet ingredients, with a strong focus on sweetened condensed milk alternatives. It covers basic techniques for making vegan condensed milk and includes recipes for sweets, sauces, and drinks that rely on its unique flavor and consistency.

5. *Vegan Condensed Milk: From Basics to Gourmet*

A detailed manual that starts with the fundamentals of creating vegan condensed milk and progresses to gourmet recipes that highlight its versatility. The book includes tips on sweetening, thickening, and flavoring the milk, alongside recipes for sophisticated desserts and confections.

6. *The Art of Vegan Sweetened Condensed Milk*

This book celebrates the art and science behind crafting vegan condensed milk and integrating it into various culinary creations. It provides a historical overview, ingredient comparisons, and innovative recipes that demonstrate how to achieve perfect sweetness and texture in vegan sweets.

7. *Plant-Based Condensed Milk Creations*

Dedicated to plant-based condensed milk recipes, this book offers a range of options from quick DIY condensed milk to complex desserts. It emphasizes natural ingredients and healthy alternatives without sacrificing the creamy sweetness that condensed milk brings to vegan dishes.

8. *Sweet Vegan Magic: Condensed Milk Alternatives for Every Occasion*

A versatile cookbook that features vegan condensed milk alternatives suitable for everyday cooking and special occasions. It includes recipes for festive desserts, breakfast dishes, and beverages, all utilizing homemade or store-bought vegan condensed milk substitutes.

9. *Condensed Milk Veganized: Delicious Dairy-Free Sweets*

This book focuses on transforming classic condensed milk-based sweets into vegan-friendly treats. It offers creative recipes and practical advice for making dairy-free condensed milk at home, enabling readers to enjoy rich, creamy desserts without animal products.

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sweet condensed milk vegan: The Joy of Vegan Baking Colleen Patrick-Goudreau, 2007-10-01
DIVWhether you want to bake dairy- and egg-free for health, ethical, or environmental reasons, The Joy of Vegan Baking lets you have your cake and eat it, too! Featuring 150 familiar favorites -- from cakes, cookies, and crepes to pies, puddings, and pastries -- this book will show you just how easy,

convenient, and delectable baking without eggs and dairy can be. A seasoned cooking instructor and self-described joyful vegan, author Colleen Patrick-Goudreau puts to rest the myth that vegan baking is an inferior alternative to non-vegan baking, putting it in its rightful place as a legitimate contender in the baking arena. More than just a collection of recipes, this informative cookbook is a valuable resource for any baker -- novice or seasoned. Learn just how easy it is to enjoy your favorite homespun goodies without compromising your health or values: Chocolate Chip Scones Cranberry Nut Bread Lemon Cheesecake Dessert Crepes Strawberry Pie with Chocolate Chunks Cinnamon Coffee Cake Chocolate Peanut Butter Cupcakes Raspberry Sorbet Oatmeal Raisin Cookies Soft Pretzels Blueberry Cobbler Chocolate Almond Brittle Free of saturated fat, cholesterol, and lactose, but full of flavor, flair, and familiarity, each and every recipe will have you declaring I can't believe it's vegan! Complete with luscious color photos, this book will be an essential reference for every vegan. /div

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sweet condensed milk vegan: The Everything Vegan Meal Prep Cookbook Marly McMillen Beelman, 2019-04-09 Enjoy the numerous benefits of meal prepping especially for the vegan diet with this helpful guide! The hardest part of starting any new diet is committing to it—the vegan diet is no exception. You have every intention to stick to a plant-based diet...but then you get home from a long day of work and the urge to just order a pizza overcomes you. This is where meal prepping helps! By making all of your meals ahead of time and having them easily accessible and ready to go, it's easier to fight off the cravings and stick to your healthy new diet. It's also a great strategy to save tons of time and money! The Everything Vegan Meal Prep Cookbook provides hundreds of vegan recipes that make it easy to commit to your new diet—from a quinoa burrito bowl to slow cooker tortilla soup to fruit-on-the-bottom overnight oats, there's something for every meal of the day! With this book and just a little advanced planning each week, you'll be able to make simple and delicious meals that will prevent cravings, help you lose weight and eat healthier, and save time and money!

sweet condensed milk vegan: *Vegan Junk Food, Expanded Edition* Lane Gold, 2018-10-09 Who said a vegan diet has to be boring—these healthy and satisfying twists on your favorite junk food let you have the best of both worlds! Have you committed to a vegan diet, but still find yourself dreaming of those taboo sugary, salty, and fried treats of your past? Don't panic—your old favorite junk foods may not be as bygone as you think... *Vegan Junk Food, Expanded Edition* proves that going vegan doesn't mean giving up your favorite comfort foods, or sustaining on plain broccoli and tofu every night of the week. With over 200 delicious (and animal-friendly!) twists on your favorite junk foods—from Loaded Nachos to Cheesy Kale Chips—you'll learn to make savory snacks that will satisfy your lingering cravings. Perfect for parties, snacks-on-the-go, or even late-night treats, these fun and easy recipes will impress friends and family alike—and might even inspire them to follow you on the path to a vegan lifestyle!

sweet condensed milk vegan: The Joy of Vegan Baking, Revised and Updated Edition Colleen Patrick-Goudreau, 2017-07-01 Baking without eggs or dairy is a joy and equally as delectable with *The Joy of Vegan Baking, Revised and Updated Edition*. Whether you want to bake dairy- and egg-free for health, ethical, or environmental reasons, this updated edition of *The Joy of Vegan Baking* lets you have your cake and eat it too! With familiar favorites including cakes, cookies,

crepes, pies, puddings, and pastries this book will show you just how easy, convenient, and delectable baking without eggs and dairy can be. Winner of the VegNews magazine award for Cookbook of the Year in 2008, *The Joy of Vegan Baking* has been updated with all new photography and freshly revised recipes that use the latest natural ingredients and techniques. Learn just how easy it is to enjoy your favorite homespun goodies without compromising your health or values. These treats are free of saturated fat, cholesterol, and lactose, but full of flavor. Recipes include Chocolate Chip Scones, Lemon Cheesecake, Dessert Crepes, Cinnamon Coffee Cake, Chocolate Peanut Butter Cupcakes, Raspberry Sorbet, Soft Pretzels, Blueberry Cobbler, and Chocolate Almond Brittle. A seasoned cooking instructor and self-described joyful vegan, author Colleen Patrick-Goudreau lays to rest the myth that vegan baking is an inferior alternative to non-vegan baking, putting it in its rightful place as a legitimate contender in the baking arena. More than just a collection of recipes, this informative cookbook is a valuable resource for any baker.

sweet condensed milk vegan: Jewish Sweets Kenden Alfond, 2025-03-04 Jewish Food Hero presents a new community cookbook—connecting the global Jewish community through 100 delectable recipes and heartfelt stories from bakers around the world. Featuring diverse Jewish bakers from across the globe, *Jewish Sweets* will whisk readers into the kitchens of dessert chefs from all over the world, inviting them into a uniquely sweet Jewish dessert-making experience. The recipes gathered within are the result of a social media competition conducted by Jewish Food Hero Kenden Alfond to bring together global recipes from a diverse range of contributors. These desserts span a broad range of traditional Jewish dishes and inventive adaptations, from classic black and white cookies to hamantaschen with matcha red bean filling, celebrating the diversity of modern Jews. What results is a sweet collection of great recipes sure to foster love and connection in your own home and across the globe. With Dairy, Pareve, Kosher for Passover: Dairy, and Kosher for Passover: Pareve recipes, there's something for every baker and every occasion. Join us in the kitchen and may these recipes bring you a sense of togetherness and hope in challenging times.

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sweet condensed milk vegan: Modern Asian Kitchen Kat Lieu, 2024-04-09 *Modern Asian Kitchen* is the definitive guide to the next generation of Asian cooking: casual, hip, street-food inspired, easy to shop for, quick to cook, big flavored, and just plain fun.

sweet condensed milk vegan: Sugar Taco at Home: Plant-Based Mexican Recipes from our L.A. Restaurant Jayde Nicole, Nia Gatica Campos, Alan Campos, 2024-04-16 Fan favorite recipes and brand-new classics from this Los Angeles-based vegan Mexican eatery for discerning cooks of any

level. Women-owned and 100% plant-based, Sugar Taco is an LA go-to for Mexican food, for good reason. Founders Jayde Nicole and Nia Gatica Campos, along with chef Alan Campos, launched Sugar Taco in 2019 with a vision for a women-owned business that championed traditional dishes in an eco-conscious and animal-friendly way. They ditched meat and dairy for juicy jackfruit, perfectly seasoned seitan, house-made queso, and more, and then paired this on-trend menu with vibrant Dia de Muertos-inspired decor. The restaurant has been thriving ever since, with two locations and a third in the works. Sugar Taco at Home makes it possible for readers to bring the restaurant experience home. From Sugar Taco Carne Asada and meaty Mushroom Enchiladas Verdes to Tofu Chilaquiles and a deluxe Tres Leches Cake, this book is essential for regulars of the LA restaurant, as well as vegans, vegetarians, and flexitarians craving easy, homemade Mexican flavors.

sweet condensed milk vegan: *Anything You Can Cook, I Can Cook Vegan* Richard Makin, 2023-04-25 This vibrant and refreshingly witty cookbook demonstrates how to make simple yet undeniably delicious vegan meals. Whip up a variety of comfort-food classics from fluffy pancakes to cheesy chicken parmesan using all plant-based ingredients. You won't believe your taste buds while you enjoy recipes such as Blueberry and Cornflake Muffins, Tempeh Nuggets, and Burrito Bowls with Sofritas. Explore more than 100 recipes, tips on stocking a plant-powered pantry, and a recipe-finder quiz that will help you figure out what to make for dinner, a party, or yourself. Enjoy the many flavorful options in a vegan diet with *Anything You Can Cook, I Can Cook Vegan!* 100+ RECIPES: Expert author Richard Makin's light-hearted approach and detailed recipes ensure you'll never get bored and will have a meal ready for any occasion RECREATE COMFORT FOODS: From fried eggs to tres leches cake -- learn to make the foods you thought you could never have in a plant-based diet GREAT FOR EVERY SKILL LEVEL: Helpful labels define the difficulty of each recipe and a thorough Plant-Powered Pantry list will set you up for success INSPIRING IMAGES: Full-color photography of finished recipes will help ensure success.

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Mocktail Party, or The Coffee Recipe Book you'll love Flavor Lab Creations.

sweet condensed milk vegan: Sweet + Salty Lagusta Yearwood, 2019-09-24 100 imaginative vegan recipes showing home confectioners how to make artisan-quality sweets from the country's premier (and feminist/punk rock/bad-ass) vegan chocolatier At her East Coast confectionery shops, Lagusta Yearwood takes vegan sweets to the next level, going beyond cookies, cupcakes, and pies. Sweet + Salty features over 100 luscious recipes for caramels, chocolates, bonbons, truffles, and more for anyone looking to make their own vegan confections at home. With everything from the most basic caramel to bold, arresting flavors incorporating unexpected spices and flavors such as miso caramel sauce, thyme-preserved lemon sea-salt caramels, matzo toffee, and more, Sweet + Salty is a smart, sassy, completely innovative introduction to vegan confections.

sweet condensed milk vegan: The Ultimate Thai Takeout Cookbook Naree M Suthikul, 2025-08-12 The Ultimate Thai Takeout Cookbook: 101 Easy Thai Recipes for Pad Thai, Curries, Noodles, and Street Food Favorites—Cook Like a Pro at Home Craving Thai takeout but tired of the high prices, unhealthy oils, and delivery delays? Now you can recreate your favorite Thai restaurant dishes—right in your own kitchen—with bold, authentic flavors and none of the guesswork. This game-changing cookbook makes it easy to master Thai takeout at home, with step-by-step recipes that deliver the rich, spicy, tangy, and savory flavors you love—using ingredients you can find at most grocery stores. Whether you're a beginner or a seasoned home chef, this book empowers you to bring the best of Thailand to your dinner table, meal prep routine, or family gatherings. Inside this Thai takeout guide, you'll discover: • 101 quick and easy Thai recipes that anyone can cook—even beginners • Restaurant-style Pad Thai, Thai Basil Chicken, Green Curry, Drunken Noodles, and more • Classic Thai street food made simple—satay, spring rolls, sticky rice, crispy tofu, and fish cakes • Creamy curries with customizable spice levels and rich coconut bases • Vegetarian, chicken, shrimp, pork, and beef options to please every palate • Pantry essentials and ingredient swaps for the perfect Thai flavor, even on a budget • Time-saving tips and tools for effortless takeout-style cooking at home Whether you're meal prepping for the week, impressing guests with bold new dishes, or simply trying to ditch delivery, this book makes Thai food fast, flavorful, and foolproof. Unlock the secrets of Thai cuisine—one delicious recipe at a time. Bring the flavor, heat, and comfort of Thailand into your kitchen and become your own Thai takeout chef.

sweet condensed milk vegan: The Encyclopedia of Desserts The Coastal Kitchen,, 2024-07-09 Coconut, chocolate, vanilla, berry, caramel, cream—whatever you're craving, The Encyclopedia of Desserts has it with 400 irresistible recipes for every sweet tooth. Sometimes you just want a sugar cookie, and other times you absolutely need a torte. Whether you want to whip up a quick treat or dazzle everyone at your holiday party, these simple recipes and tried-and-true techniques guarantee that you'll rise to the occasion. This clean and uncluttered format is organized from A to Z, so you can quickly find any recipe when your sweet tooth strikes. Easily make these scrumptious goodies from scratch with minimal equipment. With a wide range of internationally inspired delights, you can enjoy a world of treats in one book. Inside you'll find: 400 sweet and savory recipes for cakes, pies, cookies, bars, pastries, puddings, custards, candies, drinks, and more Gluten-free, keto, and vegan dessert options Helpful tips and techniques to ensure every batch is perfection Ditch the box mixes and ready-made cookies at the supermarket. From decadent desserts to everyday treats, with this cookbook at your side, baking is a piece of cake. Delight your friends and family as they go back for seconds (and thirds) with The Encyclopedia of Desserts.

sweet condensed milk vegan: Linger Hetty Lui McKinnon, 2025-10-07 “My culinary life began with salad. A charred broccoli salad, to be specific. Crispy florets tossed with chickpeas and cooling mint, flecked with red chilli pepper and zested lemon peel, bathed in a garlicky caper oil. That salad inspired me to consider possibilities. It ultimately led me here.” From her salad-delivery days in Sydney to her current career as a food writer and bestselling cookbook author in New York, Hetty Lui McKinnon has long known the power of salads to connect and create community. Salads are meant to be shared; they are what you bring to a gathering of friends or family, the ultimate comfort food. With Linger, Hetty has come full circle. Rather than delivering salads to members of her

community, this time, she has invited friends into her home, to share salads, sweets and stories around her dining room table. Linger documents these intimate gatherings, with vegetable-laden, loosely seasonal menus enjoyed and photographed in real time. These salads are not just piles of leafy greens—they are beautiful, rich creations. In fact, one of Hetty's salad rules is that salads don't always need to have leaves. Another salad rule? Anything can be a salad. With over 100 inventive recipes for meal-worthy salads, smaller bites and simple sweets, Hetty invites you to become a part of an unforgettable shared experience of community, food and friendship. Caprese Salad with Grilled Pineapple Bibimbap-style Gnocchi with Gochujang Vinaigrette Rice Paper Spring Roll Salad Sunchoke and Cannellini Beans with Never-ending Tahini Sauce Peaches and Cream with Chili Crisp Mushroom, Seaweed and White Bean Burger Salad

sweet condensed milk vegan: Ever-Green Vietnamese Andrea Nguyen, 2023-04-25 JAMES BEARD AWARD FINALIST • IACP AWARD WINNER • Plant-based cooking meets the dynamic flavors of Vietnamese cuisine in these 125+ recipes and variations—from the James Beard Award-winning author of *Vietnamese Food Every Day* A BEST COOKBOOK OF THE YEAR: The New York Times, Los Angeles Times, Food Network, Good Housekeeping, San Francisco Chronicle, Epicurious Although many people think of Vietnamese cooking as beefy pho and meat-filled sandwiches, traditional Vietnamese cooking has always involved a lot of plants and seafood and a little meat. In *Ever-Green Vietnamese*, Andrea Nguyen details how cooks in her home country draw on their natural resourcefulness and Buddhist traditions to showcase a wide array of herbs and vegetables in flavorful, comforting recipes. Filled with the brilliant advice and exceptional teaching Nguyen is known for, the book offers recipes for flavor-boosting condiments and sauces (her incredible DIY vegan fish sauce), exciting ways to enjoy tofu, and dozens of vegetable-driven sides and mains, including a few that incorporate a bit of meat (many with vegetarian or vegan options). Home cooks will revel in Nguyen's ingenious recipes for: • favorite snacks, like Smoky Tofu-Nori Wontons and Steamed Veggie Bao • Vietnamese classics, like Fast Vegetarian Pho and Banh Mi with Vegan Mayonnaise and Bologna • simple sides, like Nuoc Cham Cabbage Stir-Fry and Green Mango, Beet, and Herb Salad • wholesome hacks, like Sweet Potato and Shrimp Fritters and Oven-Fried Crispy Shiitake Imperial Rolls Full of cultural context, loads of instruction, and practical cooking tips, *Ever-Green Vietnamese* is perfect for anyone looking to incorporate plant-based Vietnamese cooking into their busy lives.

sweet condensed milk vegan: Food52 Genius Desserts Kristen Miglore, 2018-09-04 IACP AWARD WINNER • Food52 is back with the most beloved and talked-about desserts of our time (and the under-the-radar gems that will soon join their ranks)—in a collection that will make you a local legend, and a smarter baker to boot. ONE OF THE NEW YORKER'S FIFTEEN ESSENTIAL COOKBOOKS • Featured as one of the best and most anticipated fall cookbooks by the New York Times, Eater, Epicurious, The Kitchn, Kitchen Arts & Letters, Delish, Mercury News, Sweet Paul, and PopSugar. Drawing from her James Beard Award-nominated Genius Recipes column and powered by the cooking wisdom and generosity of the Food52 community, creative director Kristen Miglore set out to unearth the most game-changing dessert recipes from beloved cookbook authors, chefs, and bakers—and collect them all in one indispensable guide. This led her to iconic desserts spanning the last century: Maida Heatter's East 62nd Street Lemon Cake, François Payard's Flourless Chocolate-Walnut Cookies, and Nancy Silverton's Butterscotch Budino. But it also turned up little-known gems: a comforting Peach Cobbler with Hot Sugar Crust from Renee Erickson and an imaginative Parsnip Cake with Blood Orange Buttercream from Lucky Peach, along with genius tips, riffs, and mini-recipes, and the lively stories behind each one. The genius of this collection is that Kristen has scouted out and rigorously tested recipes from the most trusted dessert experts, finding over 100 of their standouts. Each recipe shines in a different way and teaches you something new, whether it's how to use unconventional ingredients (like Sunset's whole orange cake), how to make the most of brilliant methods (roasted sugar from Stella Parks), or how to embrace stunning simplicity (Dorie Greenspan's three-ingredient cookies). With photographer James Ransom's riveting images throughout, *Genius Desserts* is destined to become every baker's go-to reference for the very

best desserts from the smartest teachers of our time—for all the dinner parties, potlucks, bake sales, and late-night snacks in between.

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