

whole foods vegan whipped cream

whole foods vegan whipped cream has become a popular choice for those seeking a dairy-free alternative that aligns with a plant-based lifestyle while maintaining the indulgent texture and flavor of traditional whipped cream. This article delves into the world of whole foods vegan whipped cream, exploring what it is, how it is made, and the best ingredients to use when preparing it at home. Additionally, the article highlights the nutritional benefits and various applications of this wholesome topping in desserts and beverages. Understanding the differences between store-bought and homemade versions will empower readers to make informed choices. Finally, tips and tricks for achieving the perfect consistency and flavor will be shared, making this guide a comprehensive resource for anyone interested in whole foods vegan whipped cream.

- Understanding Whole Foods Vegan Whipped Cream
- Key Ingredients for Making Whole Foods Vegan Whipped Cream
- Step-by-Step Guide to Preparing Homemade Whole Foods Vegan Whipped Cream
- Nutritional Benefits of Whole Foods Vegan Whipped Cream
- Uses and Applications in Recipes
- Tips for Perfecting Whole Foods Vegan Whipped Cream

Understanding Whole Foods Vegan Whipped Cream

Whole foods vegan whipped cream is a dairy-free, plant-based alternative to traditional whipped cream made from animal-derived dairy products. It emphasizes the use of minimally processed, natural ingredients, free from artificial additives, preservatives, and refined sugars. This type of whipped cream focuses on whole, nutrient-dense foods such as nuts, coconut, and natural sweeteners. The goal is to provide a creamy, fluffy texture and a mildly sweet flavor that complements a variety of desserts and beverages while adhering to vegan dietary principles.

What Defines Whole Foods in Vegan Whipped Cream?

Whole foods in the context of vegan whipped cream refer to ingredients that are unrefined or minimally processed and free from synthetic substances. Examples include raw nuts, coconut cream, natural sweeteners like maple syrup or agave nectar, and natural flavorings such as vanilla extract. These ingredients retain their natural nutrient profiles, making whole foods vegan whipped cream not only a tasty choice but also a healthier option compared to conventional whipped toppings containing stabilizers and hydrogenated oils.

Differences Between Traditional and Vegan Whipped Cream

Traditional whipped cream is typically made from heavy cream derived from cow's milk, which contains saturated fats and cholesterol. In contrast, whole foods vegan whipped cream avoids all animal products and relies on plant-based fats and proteins to replicate the creamy texture. Vegan versions often use coconut cream or soaked nuts as the base, providing a similar mouthfeel without lactose, cholesterol, or dairy allergens. Additionally, whole foods vegan whipped cream emphasizes clean, natural ingredients rather than processed additives.

Key Ingredients for Making Whole Foods Vegan Whipped Cream

The foundation of whole foods vegan whipped cream lies in selecting the right natural ingredients that provide creaminess, stability, and flavor. Choosing high-quality, minimally processed components ensures the final product is both delicious and nutritious.

Coconut Cream

Coconut cream is a popular base for vegan whipped cream due to its rich fat content and natural sweetness. Extracted from the thick, creamy part of coconut milk, it whips up easily and holds its shape well. It also imparts a subtle coconut flavor that pairs well with many desserts.

Nuts and Seeds

Cashews, macadamia nuts, and even soaked almonds are frequently used in whole foods vegan whipped cream preparations. When soaked and blended, these nuts create a smooth, creamy texture that mimics traditional dairy cream. They also add a mild, nutty flavor and boost the nutritional value with healthy fats, protein, and minerals.

Natural Sweeteners

Instead of refined sugars, whole foods vegan whipped cream recipes often incorporate natural sweeteners such as maple syrup, agave nectar, or raw honey (for those who consume honey). These options provide sweetness along with trace nutrients and a more complex flavor profile.

Flavor Enhancers

Vanilla extract, almond extract, and a pinch of sea salt are common flavor enhancers used to balance and enrich the taste of vegan whipped cream. These natural additions help replicate the nuanced flavors found in traditional whipped cream.

Step-by-Step Guide to Preparing Homemade Whole Foods

Vegan Whipped Cream

Creating whole foods vegan whipped cream at home is straightforward and requires only a handful of ingredients and simple kitchen tools. The following steps provide a reliable method for achieving a light, fluffy whipped topping.

Ingredients Needed

- 1 can of full-fat coconut cream (refrigerated overnight)
- 2–3 tablespoons of natural sweetener (maple syrup or agave nectar)
- 1 teaspoon of pure vanilla extract
- Optional: pinch of sea salt or lemon juice for flavor balance

Preparation Instructions

1. Chill the can of coconut cream in the refrigerator overnight to allow the cream to separate from

the liquid.

2. Carefully scoop out the thickened coconut cream into a mixing bowl, leaving the watery liquid behind.
3. Using an electric mixer or a whisk, beat the coconut cream until it becomes light and fluffy.
4. Add the natural sweetener and vanilla extract, then continue whipping until fully combined and airy.
5. Taste and adjust sweetness or flavorings as desired.
6. Use immediately or refrigerate for up to 3 days. Re-whip before serving if needed.

Nutritional Benefits of Whole Foods Vegan Whipped Cream

Whole foods vegan whipped cream offers nutritional advantages over conventional whipped toppings, particularly due to its natural, unprocessed ingredients and absence of dairy. This makes it suitable for individuals with lactose intolerance, dairy allergies, or those following vegan diets.

Healthy Fats and Nutrients

Ingredients such as coconut cream and nuts provide medium-chain triglycerides (MCTs), which are easily metabolized fats that may support energy and metabolism. Additionally, nuts contribute protein, fiber, vitamins, and minerals, enhancing the nutritional profile of the whipped cream.

Free From Allergens and Additives

Whole foods vegan whipped cream is naturally free from common allergens such as dairy, gluten, and soy (depending on ingredients chosen). It also avoids artificial preservatives, stabilizers, and hydrogenated oils often found in commercial whipped toppings, making it a cleaner choice for health-conscious consumers.

Uses and Applications in Recipes

Whole foods vegan whipped cream is versatile and can be used in myriad culinary applications. Its creamy texture and subtle sweetness enhance both sweet and savory dishes.

Dessert Topping

This whipped cream is ideal for topping fruit salads, pies, cakes, and vegan ice cream. Its rich yet light consistency adds indulgence without overpowering the primary flavors.

Beverage Enhancer

Whole foods vegan whipped cream can be dolloped atop hot beverages like coffee, hot chocolate, or chai lattes. It adds a creamy layer that complements the warmth and spices of the drinks.

Ingredient in Recipes

Some recipes incorporate whole foods vegan whipped cream into mousses, frostings, or parfaits, leveraging its texture and flavor to create decadent, dairy-free alternatives.

Tips for Perfecting Whole Foods Vegan Whipped Cream

Achieving the ideal consistency and flavor in whole foods vegan whipped cream requires attention to ingredient quality and technique. Several tips can enhance the whipping experience and final result.

Chill Ingredients and Equipment

Keeping coconut cream and mixing bowls cold improves whipping ability and helps the cream hold its shape longer. Refrigerate all components for several hours before preparation.

Use Full-Fat Coconut Cream

Low-fat or light coconut milk will not whip properly. Always select full-fat coconut cream or the thickened cream from a refrigerated can for best results.

Whip Thoroughly but Carefully

Whip the cream until fluffy but avoid over-whipping, which can cause separation or a grainy texture. Stop as soon as soft peaks form.

Customize Sweetness and Flavor

Adjust natural sweeteners and flavorings to personal taste. Experiment with extracts such as almond or peppermint for seasonal variations.

- Chill ingredients and tools before whipping
- Use freshly refrigerated full-fat coconut cream

- Whip until just fluffy to prevent separation
- Customize with natural extracts and sweeteners
- Store in airtight container and re-whip if needed

Frequently Asked Questions

What ingredients are typically used in Whole Foods vegan whipped cream?

Whole Foods vegan whipped cream is usually made from plant-based ingredients such as coconut cream, aquafaba (chickpea water), sugar, and natural stabilizers like guar gum or agar agar.

Is Whole Foods vegan whipped cream gluten-free?

Yes, most Whole Foods vegan whipped creams are gluten-free, but it's always best to check the packaging for any specific allergen information.

Can Whole Foods vegan whipped cream be used in baking?

Yes, Whole Foods vegan whipped cream can be used in baking, especially as a topping or filling, but it may not hold up as well under high heat compared to traditional dairy whipped cream.

How long does Whole Foods vegan whipped cream last in the refrigerator?

Unopened, it can last several weeks as indicated on the label. Once opened, it should be consumed within 5 to 7 days and kept refrigerated.

Is Whole Foods vegan whipped cream sweetened?

Many Whole Foods vegan whipped creams are lightly sweetened with cane sugar or other natural sweeteners, but unsweetened versions are sometimes available.

Does Whole Foods sell ready-to-use vegan whipped cream or mix powders?

Whole Foods offers both ready-to-use vegan whipped cream in cans or tubs and powdered mixes to prepare whipped cream at home.

How does the taste of Whole Foods vegan whipped cream compare to dairy whipped cream?

Whole Foods vegan whipped cream generally has a creamy texture and mildly sweet flavor, but some people may notice a slight difference due to the plant-based ingredients used.

Can Whole Foods vegan whipped cream be frozen?

Freezing is not recommended for Whole Foods vegan whipped cream as it can alter the texture and cause separation upon thawing.

Are there any allergens commonly found in Whole Foods vegan whipped cream?

While vegan whipped cream is dairy-free, some products may contain coconut or soy, which are common allergens. Always check the ingredient list to be sure.

How can I make my own vegan whipped cream similar to Whole Foods' version?

You can make vegan whipped cream at home using chilled coconut cream, a sweetener like powdered

sugar, and vanilla extract, whipping them until fluffy. Aquafaba can also be used as an egg white substitute to create a light whipped cream.

Additional Resources

1. *The Ultimate Guide to Whole Foods Vegan Whipped Cream*

This comprehensive book explores the art of making delicious, creamy whipped toppings using only whole food ingredients. It covers a variety of recipes using nuts, coconut, and aquafaba, ensuring allergy-friendly and nutrient-rich alternatives to traditional whipped cream. Perfect for both beginners and seasoned vegans, it offers tips on texture, flavoring, and presentation.

2. *Whipped Wonders: Plant-Based Creams from Scratch*

Discover the secrets to creating luscious vegan whipped creams without any processed ingredients. This book focuses on whole food bases like cashews, coconut milk, and avocado, providing step-by-step instructions and creative flavor combinations. It also includes ideas for pairing whipped creams with desserts and beverages.

3. *Pure & Creamy: Whole Foods Vegan Whips for Every Occasion*

Celebrate plant-based living with this collection of wholesome whipped cream recipes made from natural ingredients. From classic vanilla to seasonal fruit-infused versions, each recipe emphasizes fresh, unrefined components. The book also highlights the nutritional benefits of using whole foods in your whipped toppings.

4. *Whip It Up: Dairy-Free Creams Using Whole Plant Foods*

Learn how to whip up smooth, fluffy vegan creams using only whole plant foods like nuts, seeds, and coconut. This guide offers tips on selecting the best ingredients, achieving the perfect consistency, and adding natural sweeteners and spices. It's a great resource for creating healthier dessert options.

5. *Sweet & Simple: Whole Foods Vegan Whipped Cream Recipes*

This book focuses on simplicity and purity, featuring easy-to-make whipped creams using minimal, whole food ingredients. Recipes include coconut-based creams, cashew blends, and aquafaba

techniques, all free from refined sugars and additives. It's ideal for anyone seeking clean, natural dessert toppings.

6. *The Art of Vegan Whipped Cream: Whole Foods Edition*

Dive into the culinary craft of making vegan whipped creams from whole food ingredients with this beautifully illustrated guide. It covers the science behind whipping plant-based creams and presents innovative recipes for classic and modern flavors. The book also offers troubleshooting tips and storage advice.

7. *Whipped Cream Alternatives: Whole Food Vegan Style*

Explore a variety of dairy-free whipped cream alternatives made exclusively from whole foods in this inventive recipe collection. From nut-based creams to coconut and aquafaba options, each recipe prioritizes health and taste. The book also includes suggestions for using these creams in baking and decorating.

8. *Vegan Whipped Cream Mastery: Whole Foods Approach*

Master the technique of creating rich and airy vegan whipped creams using whole foods in this detailed manual. It provides guidance on ingredient preparation, whipping methods, and flavor enhancement without relying on processed additives. The book is perfect for culinary enthusiasts aiming for natural, plant-based excellence.

9. *Clean & Creamy: Whole Foods Vegan Whipped Toppings*

Focus on clean eating with this collection of wholesome vegan whipped cream recipes made from unprocessed ingredients. The book emphasizes nutrient-dense sources like soaked nuts, coconut cream, and aquafaba, delivering delicious and healthy alternatives to traditional whipped toppings. It also features creative serving ideas and nutritional insights.

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whole foods vegan whipped cream: At Home in the Whole Food Kitchen Amy Chaplin, 2025-04-29 James Beard Award Winner (Vegetarian) IACP Award Winner (Healthy Eating) The 10th anniversary edition of the James Beard Award-winner that gives all the tools you need to be at home in your kitchen, cooking in the most nourishing and delicious ways—from the foundations of stocking a pantry and understanding your ingredients to preparing elaborate seasonal feasts. With her love of whole food and her know-how as a chef, Amy Chaplin wrote an influential book ahead of its time that includes all you need to eat well at every meal, every day, year-round. Ten years later, it remains a beloved, go-to guide for home cooks. This anniversary edition begins with an updated introduction detailing the author's journey working with food. Part one educates the reader on stocking the pantry, offering not just a list of items needed but real working knowledge on how and when to use ingredients, including a foundation of simple recipes for daily nourishment. From there, the book presents a collection of recipes celebrating vegetarian cuisine in its brightest, most sophisticated form. Black rice breakfast pudding with coconut and banana? Yes, please. Beet tartlets with poppy seed crust and white bean fennel filling? I'll take two. Fragrant eggplant curry with cardamom basmati rice, apricot chutney, and cucumber lime raita? Invite company. Honey vanilla bean ice cream with roasted plums and coconut crunch? There is always room for this kind of dessert. This is whole food for everyone.

whole foods vegan whipped cream: Whole Food Everyday Cookbook Lana Avery, 2021-12-04 Have you been searching for ways to diversify your diet? For meals that'll make you feel just as good as they look? And that'll taste even better? Whole foods isn't just the name of the fancy grocery store where you can spend \$6 on asparagus water. It's the term for unprocessed, nutrient-filled food that is just as fresh as if it grew in your own backyard. Now, before you complain that 'whole food' meals are essentially the diet of a rabbit, take a peek at this undeniably delicious cookbook to see just how wrong you'd be. Treat your palate to the pleasure of chemical-free meals that leave you healthy and satisfied. Whole Food Everyday Cookbook will help you discover how to maximize the benefits you receive from the food you put into your body. Sate your hunger for a healthier life as this cookbook teaches you how to: Make over 100 plant-based recipes—from breakfasts and snacks to dinners and desserts—that are easy to follow and even easier to consume Plan your meals with a sample 21-day guide, including the list you'll need for your next grocery shopping trip Create a variety of hot and cold beverages that will impress even your pickiest taste buds Unlock the health improvements that eating whole foods will have on your energy levels, your blood sugar, and your daily life Start making the changes to your diet that will provide you with a stronger, healthier, more delicious existence today! Discover the food that'll get you the most out of your 'whole' life with the Whole Food Everyday Cookbook!

whole foods vegan whipped cream: PLANT-BASED COOKBOOK: Plant Based Cookbook Whole Food Plant Based Cookbook (plant based cookbook whole food plant based cookbook whole Charlie Mason , 2021-02-22 Plant-based cooking is a nutritional avenue that allows you to fully appreciate food in its most uncultivated and whole form! Simply put, your new path to cooking will center on vegetables, fruits, nuts and seeds, spices, grains, beans, and cold-pressed oils. The list of possibilities is vast! Let The Complete Plant-Based Cookbook aid you in concocting distinctive and enticing recipes, allowing you to live a more healthy and colorful life. Inside, you will find mouth-watering recipes, from Turmeric Roasted Potatoes and Asparagus or a Thai Zucchini Noodle Bowl to a fresh Walnut and Pear Salad with a homemade Lemon Poppy Seed Dressing. And don't forget about desserts! Some favorite crowd-pleasers include Ginger Cookies with a Cashew Vanilla Icing and an easy, two-ingredient pineapple ice cream. You will also discover a number of simple but satisfying smoothies for a quick breakfast or afternoon snack, including Avocado Kale and Raspberry Smoothie and a stress-relieving Lavender Blueberry Smoothie. This cookbook is brimming with

ingenious recipes that everyone can easily embrace in the comfort of your home! Plant-based cooking is a movement. It is a way of life. It's the power to turn your health around, granting you the ability to live a more flourishing and sustainable existence. This cookbook can show you how food can help heal not only the body but also the mind and spirit. You will notice in yourself a sharper perception for things that had been missed before; you will have more energy during the day, not to mention an elevated mood. With this diet, anytime you cut out a complete food group such as processed sugars, you will inevitably lose weight. This will aid in fighting diabetes and certain types of cancer and heart problems. The Complete Plant-Based Cookbook won't just get you excited about cooking again—by sticking to a plant-based diet, you will also come out happier and healthier than you've ever felt before! ---- plant based cookbook whole food plant based cookbook whole foods plant based cookbook plant based paradox cookbook plant based recipes cookbook easy plant based cookbook plant based instant pot cookbook whole food plant based diet cookbook plant based vegan cookbook plant based kids cookbook plant based keto cookbook plant based slow cooker cookbook gluten free plant based cookbook whole food plant based instant pot cookbook plant based family cookbook best plant based cookbook plant based paleo cookbook plant based cookbook for kids plant based dessert cookbook plant based on a budget cookbook plant based food cookbook a plant based cookbook whole foods plant based diet cookbook plant based eating cookbook quick plant based cookbook low carb plant based cookbook plant based toddler cookbook oil free plant based cookbook deliciously ella the plant-based cookbook plant based italian cookbook plant based athlete cookbook raw plant based cookbook plant based weight loss cookbook plant based baking cookbook low carb or keto plant based cookbook plant based crock pot cookbook plant based air fryer cookbook plant based soul food cookbook healthy and easy cookbook 100 plant based

whole foods vegan whipped cream: Vegan a la Mode Hannah Kaminsky, 2012-06-01 Hannah Kaminsky has developed an international following for her delicious vegan recipes and mouthwatering food photography. Here she shares more than 100 of her best frozen dessert recipes, including coconut chai ice cream, blood orange frozen yogurt, pink pomegranate marble gelato, chocolate sorbetto, and apples and honey semifreddo. Due to inhumane animal practices and increasingly prevalent health issues, more and more Americans are turning to a diet free of all animal products. Whatever your motives for going vegan, there's no reason not to indulge in creamy, delicious ice cream.

whole foods vegan whipped cream: The Plant-Based Anti-Inflammatory Cookbook Linda Tyler, 2024-02-06 Reduce the systemic inflammation that hampers your health with this inspired collection of plant-based recipes! Systemic inflammation can play a dangerous role in chronic diseases, many types of cancer, and even weight gain. The good news is that eating a plant-based diet is especially helpful for calming the immune system. The Plant-Based Anti-Inflammatory Cookbook delivers eighty plant-based recipes centered around foods known to fight against inflammation: ginger, turmeric, berries, garlic, citrus, and high-fiber foods such as legumes and whole grains. Linda Tyler, the Gracious Vegan, draws inspiration from classic dishes and global cuisines, adding creative twists and ensuring a whole-food approach without highly processed ingredients. This book's recipes cover all meals and a delicious array of flavors, including: Breakfast grains, smoothies, hashes, scrambles, and beverages Main dishes and salads centered on vegetables, grains, and legumes Filling soups and stews Tasty desserts to satisfy your sweet tooth And so much more! Easy-to-follow recipes, meal-planning ideas, and make-ahead tips combine to make eating more plants, especially anti-inflammatory superstars, feasible and delicious.

whole foods vegan whipped cream: Easy. Whole. Vegan. Melissa King, 2016-09-06 Wouldn't you do more healthy cooking at home—if you only had the time? It can be tough to put dinner on the table without falling back on packaged, processed foods. But for Melissa King, watching her two young daughters struggle with health issues was tougher. She switched her family to a whole foods, plant-based diet—and it made all the difference. Today, Melissa is a master at crafting flavor-packed, no-stress recipes that are Easy. Whole. Vegan. (Plus, they're gluten-free!) Here are her top 100 meals, snacks, desserts, and more—ingeniously organized by need to help busy families find the

right one: QUICK: Make Sweet Potato Pancakes or Avocado & Chickpea Stuffed Cucumbers in 30 minutes or less EASY: Multitask effortlessly with slow-cooker dishes like Chili Mac & Cheese MAKE-AHEAD: Prep Lentil Shepherd's Pie when you do have time, and freeze it for later (Melissa explains exactly how!) Plus, ENTERTAIN with White Bean & Zucchini Burgers, MAKE IT YUMMY with wholesome condiments like Hidden Veggies Tomato Sauce, and hydrate for health with PICK-ME-UPS like Beet, Orange & Ginger Juice or a Tropical Green Smoothie. You do have time to cook whole, vegan food at home—once a week, or all the time. It's easy!

whole foods vegan whipped cream: Sweet Laurel Laurel Gallucci, Claire Thomas, 2018-04-03 From LA's trendy bakery comes the new definitive grain-free baking book that makes eating paleo, gluten-free, and dairy-free diets a lot sweeter for home bakers. From the beginning, Sweet Laurel has been about making sweet things simple. The recipes here are indulgent yet healthful. They use just a few quality ingredients to create delicious desserts that benefit your body; all of these treats are paleo, and many are vegan and raw. From Matcha Sandwich Cookies to Salted Lemon Meringue Pie to Classic German Chocolate Cake, these treats are at once uncomplicated, beautiful, and satisfying, made only with wholesome ingredients such as almonds, coconut, cacao, and dates. Here, too, are basic staple recipes to keep with you, like grain-free vanilla extract and vegan caramel, and fancy finishes, like paleo sprinkles and dairy-free ice cream. Whether you're looking for simpler recipes, seeking a better approach to dessert, or struggling with an allergy that has prevented you from enjoying sweets, Sweet Laurel will change the way you bake.

whole foods vegan whipped cream: Plant-Based Simple Editors of Fair Winds Press, 2025-04-15 Plant-Based Simple presents 150 tasty, easy-to-make vegetable-based recipes that are good for you and the planet.

whole foods vegan whipped cream: The Keto Diet Leanne Vogel, 2017-04-11 Leanne Vogel, the voice behind the highly acclaimed website Healthful Pursuit, brings an entirely new approach to achieving health, healing, weight loss, and happiness through a keto-adapted lifestyle. A one-stop guide to the ketogenic way of eating, The Keto Diet shows you how to transition to and maintain a whole foods based, paleo-friendly, ketogenic diet with a key focus on practical strategies - and tons of mouthwatering recipes. You'll have all the tools you need to fall in love with your body and banish your fear of fat forever!

whole foods vegan whipped cream: We Laugh, We Cry, We Cook Becky Johnson, Rachel Randolph, 2013-08-06 Becky Johnson and her daughter Rachel Randolph come from a long line of laughter. The female side of her family tree is dotted with funny storytellers, prolific authors, hospitable home cooks, and champion chatters. In We Love, We Laugh, We Cook, Becky—a butter and bacon loving mama—and Rachel—a vegan bean eating daughter—share stories of their crazy, wonderful, and sometimes challenging lives as Rachel becomes a mother herself. Becky is messy; Rachel craves order. Becky forgets what month it is; Rachel is an organizational genius. (At least before baby arrives.) Sprinkled throughout are the lip-smacking, nourishing recipes they love to make and share. From food for a family reunion of thirty, to lunch for a party of one in a high chair, to a hot meal for a sick friend, the authors demonstrate grace, acceptance, and love to others through the bonding gifts of humor, attentive listening, and cooking ... whether diners prefer beef or tofu in their stew.

whole foods vegan whipped cream: The Complete Vegan Cookbook Natural Gourmet, 2019-04-02 From the leading health-focused culinary school comes a comprehensive natural foods bible that shares forty years' worth of tools and techniques for more than 150 health-supportive recipes. In its forty-year history, Natural Gourmet has trained many natural food chefs in the art of healthy cooking. Their curriculum emphasizes local ingredients and the philosophy of using food as medicine. Now, in their very first cookbook, Natural Gourmet reveals how to utilize whole seasonal ingredients in creative and delicious ways. You'll learn about methods for sourcing sustainable ingredients, principles of nutrition, and much more. Every recipe is perfect for anybody wanting to eat a little healthier, whether to adhere to a specific diet, to do better for the earth, or just to feel better.

whole foods vegan whipped cream: The No Meat Athlete Cookbook: Whole Food, Plant-Based Recipes to Fuel Your Workouts - and the Rest of Your Life Matt Frazier, Stepfanie Romine, 2017-05-16 Delicious, plant-powered recipes to power you—to perform better, recover faster, feel great!—the one and only No Meat Athlete cookbook, from The New York Times–bestselling author of The Plant-Based Athlete A Sports Illustrated Best Health and Wellness Book of 2017 A fast-growing global movement, No Meat Athlete (NMA) earns new fans every day by showing how everyone from weekend joggers to world-class competitors can become even healthier and fitter by eating whole plant foods. Now The No Meat Athlete Cookbook—written by NMA founder Matt Frazier and longtime health coach, yoga teacher, and food writer Stepfanie Romine—showcases 125 delicious vegan recipes, many inspired by plant-based foods from around the world. Put nourishing, whole foods on the table quickly and affordably, with: Morning meals to power your day (Almond Butter-Banana Pancakes, Harissa Baked Tofu) Homemade sports drinks to fuel your workouts (Cucumber-Lime Electrolyte Drink, Switchel: The Original Sports Drink) Nutrient-packed mains to aid recovery (Naked Samosa Burgers, Almost Instant Ramen) Sweets that work for your body (Two-Minute Turtles, Mango Sticky Rice) Oil-free options for every recipe; gluten-free and soy-free options throughout

whole foods vegan whipped cream: The Vegan Way Jackie Day, 2016-10-25 “Writing in a playful and upbeat fashion, Day guides her readers through a day-by-day approach to living vegan... For those interested in becoming acquainted with “the vegan way,” this book marvelously succeeds.” - Publishers Weekly I only wish I had had this book decades ago! - Moby This goes well beyond diet ... This book is a comprehensive guide to anyone looking to switch to a plant-based life. - Booklist The Vegan Way is like having a friendly non-judgmental vegan friend by your side to help you every step of the way as you blossom into a happier, healthier being. So inspiring! - Pamela Anderson The VeganWay is a book filled with everything Jackie Day has learned as a happy vegan, a health educator, and author of the popular vegan blog, My Vegan Journal. A lifestyle guide that’s a real game-changer, The Vegan Way is for those who are intimidated by going vegan overnight, but don’t want the transition to stretch out for months or even years. In a 21 day plan that emphasizes three core reasons for going vegan—being as healthy as you can be, being compassionate to animals, and respecting our planet—Jackie provides inspiration along with a specific goal to achieve with all of the support you need to accomplish it. It might be something as simple as switching out your coffee creamer for vanilla almond milk or kicking the cheese habit. Readers will learn where to dine and what to order when eating out, the most vegan-friendly places to visit, how to avoid clothing made from animals, and how to decipher those pesky ingredients lists. And throughout, Jackie will be providing glimpses into the finer points of vegan living, giving readers something to aspire to as they get past Vegan 101. Readers will also find a handful of easy and delicious recipes sprinkled throughout. The Vegan Way is a road map that puts positive thoughts about health, the environment, and animals into action, transforming your life into a vibrant, healthy, and compassionate one.

whole foods vegan whipped cream: Chloe's Vegan Italian Kitchen Chloe Coscarelli, 2014-09-23 Vegan chef Chloe Coscarelli creates more than 150 recipes inspired by Italian cuisine.--

whole foods vegan whipped cream: Urban Vegan Dynise Balcavage, 2009-10 Over 250 recipes organized by themes including cafe culture, breakfast at the diner, lunch cart, urban garden, haute cuisine, “just desserts,” and happy hour. At-a-glance icons signify which recipes are low-fat, fast, omnivore-friendly, kid-friendly, and frugal. Also included are essential tips covering vegan cuisine, an overview of the vegan pantry, and numerous menu ideas that will please even the staunchest omnivores!

whole foods vegan whipped cream: The Food Effect Diet: Vegan Michelle Braude, 2020-01-09 Ditch the complicated recipes, expensive products and supplements, vegan 'detoxes' and all the other crazes out there - that's the message of The Food Effect approach to nutrition - which, based on real science, separates the fads from the facts, and now presents the program that's had amazing results, adapted to suit a vegan diet. Set to teach the simple secrets to long-term practical success for weight loss for vegans, The Food Effect Diet: Vegan is a simple, delicious, satisfying way of

eating that sheds weight, boosts energy, lowers cholesterol and blood pressure, and also gives glowing skin, increased brain power and optimal health and vitality. Simple and effective without over-complicating, The Food Effect Diet Vegan delivers a painless and proven way to achieve your weight loss goals and get you on the road to optimal health, all whilst following a vegan lifestyle easily and enjoyably. The Food Effect Diet: Vegan will include: *A wide array of vegan food choices, including surprising sources of 'good for you' carbs and proteins. *Menu options for breakfast, lunch, dinner and snacks based on a variety of taste preferences, lifestyles and nutritional needs. *More than 65 delicious and easy vegan recipes, plus a complete set of simple meal ideas for those who don't like, or don't have time, to cook. *Dietary recommendations - designed with a calorie cap to ensure you achieve your weight loss goals. *Guidance on which supplements to take to ensure all nutritional needs are met.

whole foods vegan whipped cream: *Vegetarian Times Plant-Powered Protein Cookbook* Editors of Vegetarian Times, 2017-09-12 Healthy, Delicious Recipes with Plant Powered Protein Protein is the macronutrient that's on the tip of everyone's tongue these days, but a protein-rich diet doesn't have to mean chowing down on giant bowls of beans or plates of egg whites—nor does it have to include meat, fish, or poultry. In this book, the Vegetarian Times editors set the protein story straight, showing you how to meet all your protein needs with delicious, satisfying, easy-to-prepare recipes that fit seamlessly into any lifestyle.

whole foods vegan whipped cream: *Vegan Pie in the Sky* Isa Chandra Moskowitz, Terry Hope Romero, 2011-10-25 Holidays? Check. Birthdays? Check. Tuesdays? Check! Our research says life is 100% better any day pie is involved. There's nothing like a rich, gooey slice of apple pie straight from the oven, baked in a perfectly flaky crust and topped with cinnamon-sugar. And now it can be yours, along with dozens more mouthwatering varieties, vegan at last and better than ever. *Vegan Pie in the Sky* is the latest force in Isa Chandra Moskowitz and Terry Hope Romero's baking revolution. You'll find delicious and adorable pies, tarts, cobblers, cheesecakes and more—all made without dairy, eggs, or animal products. From fruity to chocolaty, nutty to creamy, *Vegan Pie in the Sky* has the classic flavors you crave. And the recipes are as easy as, well, you know. Serve up some: Maple-Kissed Blueberry Pie She's My Cherry Pie Chocolate-Peanut Butter Tartlets Salted Pecan Caramel Pie Pumpkin Cheesecake Learn how to rock (and roll) the perfect pastry crust, whether butter, graham cracker, chocolate cookie, or gluten-free almond. Luscious toppings transform your pie into a showstopper. And you'll even find handheld treats, to make getting your recommended daily allowance of pie more convenient! With gorgeous color photos and Isa and Terry's irreverent commentary throughout, *Vegan Pie in the Sky* is the modern baker's bible for pie that's out of this world.

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