

vegan oreo cake recipe

Vegan Oreo Cake Recipe: Indulgence Without Compromise

vegan oreo cake recipe is quickly becoming a favorite among dessert lovers who seek a delightful treat without using any animal products. Whether you're a dedicated vegan, have dietary restrictions, or just want to try something new and delicious, this cake combines the nostalgic crunch of Oreo cookies with a moist, fluffy vegan cake base and luscious frosting. The best part? It's surprisingly easy to make and doesn't compromise on flavor or texture.

If you love the idea of a cookies-and-cream dessert but want to avoid dairy and eggs, this recipe will be your new go-to. Let's dive into how you can create this scrumptious vegan Oreo cake that's perfect for birthdays, celebrations, or just a weekend indulgence.

Why Choose a Vegan Oreo Cake Recipe?

You might wonder why anyone would opt for a vegan version of a classic Oreo cake. Well, there are several reasons beyond just dietary preference. For starters, vegan baking often uses plant-based ingredients that can be gentler on digestion and the environment. Additionally, many people are allergic to eggs or dairy, making vegan cakes a safer and inclusive option.

Moreover, vegan Oreo cake recipes showcase how versatile baking can be without traditional ingredients. You don't miss out on taste or texture, and you get a dessert that's ethically aligned with cruelty-free values.

Oreo Cookies – Are They Vegan?

One common question when making vegan Oreo cake is whether Oreos themselves are vegan. Good news: classic Oreo cookies in many countries are indeed vegan-friendly because they don't contain animal-derived ingredients. However, it's always wise to double-check ingredient labels as formulations can vary by region.

This makes Oreos a perfect starting point for vegan desserts, adding that iconic cookies-and-cream flavor without any modification.

Key Ingredients for the Best Vegan Oreo Cake

Creating a moist, flavorful vegan Oreo cake means choosing the right ingredients that mimic traditional baking components.

- **Flour:** All-purpose flour works well, but you can experiment with whole wheat or gluten-free blends for texture variations.
- **Plant-based milk:** Almond, soy, oat, or coconut milk all provide moisture. Choose unsweetened versions to control sugar levels.
- **Oil:** Neutral oils like vegetable or canola oil keep the cake tender and moist.
- **Sweeteners:** Granulated sugar or coconut sugar both work. Organic cane sugar is a popular choice for vegan baking.
- **Leavening agents:** Baking soda and baking powder help the cake rise beautifully without eggs.
- **Vegan yogurt or applesauce:** These act as egg substitutes to add moisture and improve crumb texture.
- **Vanilla extract:** For enhanced flavor.
- **Oreo cookies:** Crushed for mixing into the batter and decorating the frosting.
- **Vegan butter and powdered sugar:** For making a creamy Oreo frosting.

Step-by-Step Guide to Making Vegan Oreo Cake

Preparing the Cake Batter

Start by preheating your oven to 350°F (175°C) and greasing your cake pans or lining them with parchment paper. In a large bowl, whisk together the dry ingredients: flour, sugar, baking powder, baking soda, and a pinch of salt.

In another bowl, combine the wet ingredients – plant-based milk, oil, vanilla extract, and your choice of vegan yogurt or applesauce. Slowly pour the wet mixture into the dry mixture, stirring until just combined. Avoid overmixing to keep the cake light.

Once your batter is ready, gently fold in some crushed Oreo pieces. This will infuse the cake with delightful cookie bits throughout.

Baking and Cooling

Pour the batter evenly into your prepared pans and bake for about 30-35 minutes. To check for doneness, insert a toothpick into the center; it should come out clean or with just a few crumbs attached.

Allow the cakes to cool completely before frosting. This prevents the frosting from melting and keeps your layers neat.

Creating the Perfect Vegan Oreo Frosting

No vegan Oreo cake is complete without rich, creamy frosting. The frosting combines vegan butter, powdered sugar, a splash of plant-based milk, and crushed Oreos for that unmistakable cookies-and-cream taste.

Using an electric mixer, beat the vegan butter until fluffy. Gradually add powdered sugar, alternating with milk to reach your desired consistency. Fold in finely crushed Oreos to add texture and flavor.

If you prefer a lighter frosting, you can use vegan whipped cream or coconut cream as a base instead of butter.

Tips for Decorating Your Vegan Oreo Cake

Presentation matters, especially when serving a special dessert. Here are some creative ideas to decorate your vegan Oreo cake:

- Garnish the top with whole Oreos or Oreo halves for an eye-catching look.
- Use additional crushed Oreos to sprinkle around the edges or in the middle layer.
- Drizzle vegan chocolate ganache over the cake for an extra indulgent touch.
- Add fresh berries or mint leaves to brighten up the plate and add color contrast.

Variations and Customizations

The beauty of vegan baking is its adaptability. If you want to experiment with your vegan Oreo cake recipe, consider these variations:

- **Chocolate lovers:** Replace some flour with cocoa powder for a deeper chocolate flavor.
- **Nutty twist:** Add chopped nuts like walnuts or pecans into the batter for crunch.
- **Fruit infusion:** Incorporate mashed bananas or applesauce to naturally sweeten and add moisture.
- **Gluten-free option:** Use a gluten-free all-purpose flour blend to make the cake accessible for gluten-sensitive eaters.

Storing and Serving Your Vegan Oreo Cake

Once your cake is assembled and frosted, it can be stored in the refrigerator for up to 4-5 days. Make sure to keep it covered to prevent it from drying out or absorbing other fridge odors.

Before serving, you might want to let the cake sit at room temperature for 20-30 minutes to allow the frosting to soften slightly, enhancing the flavor and texture.

This cake also freezes well. Wrap it tightly in plastic wrap and foil for up to 2 months. Thaw in the refrigerator overnight before enjoying.

Why This Vegan Oreo Cake Recipe Is a Crowd-Pleaser

This recipe hits the sweet spot for many reasons. It's easy enough for beginner bakers but impressive enough to serve at gatherings. The combination of moist vegan cake layers, crunchy Oreo pieces, and creamy frosting satisfies cravings for both texture and flavor.

Plus, it's inclusive—perfect for those following a plant-based diet or those who simply want to enjoy a delicious treat without the guilt or allergens associated with traditional cakes.

Whether you're making it for a birthday party or just a weekend dessert, this vegan Oreo cake recipe promises smiles and seconds.

Embrace the joy of baking with this delicious and ethical twist on a classic favorite. You might find that once you try this vegan Oreo cake, it becomes your signature dessert!

Frequently Asked Questions

What are the main ingredients needed for a vegan Oreo cake recipe?

The main ingredients typically include vegan Oreos, all-purpose flour, sugar, baking powder, plant-based milk (such as almond or soy milk), vegetable oil, apple cider vinegar, vanilla extract, and dairy-free frosting ingredients.

Can I use regular Oreos for a vegan Oreo cake?

Yes, regular Oreos are considered vegan by many since they do not contain animal products. However, it's always best to check the packaging to ensure they meet your dietary preferences.

How do you make the Oreo cookies incorporate well into the vegan cake batter?

Crush the Oreos into small pieces and gently fold them into the prepared vegan cake batter at the end before pouring it into the baking pan. This ensures even distribution without overmixing.

What is a good vegan substitute for eggs in an Oreo cake recipe?

Common vegan egg substitutes include flaxseed meal mixed with water (1 tablespoon flaxseed + 3 tablespoons water per egg), applesauce, mashed bananas, or commercial egg replacers. Flaxseed meal is popular for its binding properties and neutral flavor.

How can I make a vegan Oreo frosting for the cake?

A simple vegan Oreo frosting can be made by blending dairy-free butter or margarine with powdered sugar and crushed Oreos. Adding a splash of plant-based milk helps achieve the desired consistency.

Additional Resources

Vegan Oreo Cake Recipe: A Decadent Treat for Plant-Based Dessert Lovers

Vegan Oreo cake recipe has emerged as a popular choice among dessert enthusiasts who seek indulgent flavors without compromising their ethical or dietary commitments. This cake combines the iconic taste of Oreo cookies with plant-based ingredients, resulting in a rich, creamy, and entirely vegan dessert experience. As veganism continues to gain traction globally, recipes like this not only satisfy sweet cravings but also reflect a broader shift toward sustainable and cruelty-free eating habits.

Understanding the Appeal of Vegan Oreo Cake

The traditional Oreo cookie, a staple in many households, is surprisingly vegan-friendly, containing no animal-derived ingredients. This makes it an ideal candidate for vegan baking innovations. Incorporating Oreos into a cake recipe offers a familiar yet novel dessert option that appeals to both vegans and non-vegans alike. The vegan Oreo cake recipe leverages this accessibility, combining the cookies with dairy-free alternatives to create layers of moist cake and luscious frosting.

From a culinary perspective, the vegan Oreo cake is notable for how it balances texture and flavor. The crunch of crushed Oreos contrasts with the softness of the cake base, while the creamy frosting mimics the original cookie filling. This balance is essential, as one of the challenges in vegan baking is replicating the richness and mouthfeel typically provided by eggs, butter, and dairy.

Key Ingredients in a Vegan Oreo Cake

The success of a vegan Oreo cake recipe depends heavily on ingredient selection. Foundational elements typically include:

- **Flour:** All-purpose or whole wheat flours are commonly used, with some recipes opting for gluten-free blends.
- **Plant-based milk:** Almond, soy, oat, or coconut milk serve as alternatives to dairy milk.
- **Oil or vegan butter:** These provide the necessary fat content for moistness.
- **Sweeteners:** Cane sugar, coconut sugar, or maple syrup can be used to enhance sweetness naturally.

- **Leavening agents:** Baking soda and baking powder ensure the cake rises properly.
- **Vegan Oreos:** The core flavor component, either crushed within the batter or used as decoration.
- **Dairy-free frosting ingredients:** Often made with vegan cream cheese, coconut cream, or vegan margarine combined with powdered sugar and vanilla extract.

Each ingredient plays a distinct role in replicating the traditional Oreo cake's texture and flavor, requiring careful measurement and blending.

Step-by-Step Preparation Process

The preparation of a vegan Oreo cake involves several stages, requiring moderate baking experience to ensure optimal results. The general process includes:

1. **Preheat and prepare pans:** Typically, two 8-inch cake pans are greased and lightly floured.
2. **Mix dry ingredients:** Flour, sugar, baking soda, baking powder, and salt are sifted together for uniformity.
3. **Combine wet ingredients:** Plant-based milk, oil, and vanilla extract are whisked together.
4. **Integrate wet and dry mixtures:** The wet ingredients are gradually folded into the dry ingredients until a smooth batter forms.
5. **Add crushed Oreos:** Incorporate chopped or crushed Oreos into the batter for texture and flavor.
6. **Bake:** The batter is poured into prepared pans and baked at approximately 350°F (175°C) for 25-30 minutes.
7. **Prepare frosting:** While the cake cools, a dairy-free frosting is prepared, often Oreo-flavored by adding crushed cookies or cocoa powder.
8. **Assemble and decorate:** Once cooled, cakes are layered with frosting and topped with whole or crushed Oreos.

Attention to detail in each step ensures that the cake holds its structure and delivers a satisfying Oreo flavor profile.

Comparing Vegan Oreo Cake to Traditional Versions

When comparing a vegan Oreo cake recipe to its traditional counterpart, several differences and similarities emerge. Traditional Oreo cakes often rely on eggs, butter, and dairy-based creams, which contribute to a denser and more buttery texture. Vegan versions, by contrast, substitute these with plant-based oils and milk, which can sometimes yield a lighter crumb.

However, the vegan Oreo cake recipe has evolved significantly, with many modern adaptations producing cakes that rival or even surpass conventional taste and texture. The use of aquafaba (chickpea water) or flaxseed meal as egg replacers adds moisture and binding without imparting off-flavors. Additionally, coconut cream or vegan cream cheese-based frostings offer richness comparable to dairy versions.

From a nutritional standpoint, vegan Oreo cakes tend to have lower cholesterol and saturated fat levels due to the absence of animal fats. This aligns with health-conscious consumers' preferences, though sugar content remains similar unless specifically adjusted.

Pros and Cons of Vegan Oreo Cake Recipe

- **Pros:**

- Suitable for vegans and those with dairy allergies.
- Environmentally sustainable due to plant-based ingredients.
- Often lower in cholesterol and saturated fats.
- Retains the beloved Oreo flavor, appealing to a wide audience.

- **Cons:**

- Some versions may have a slightly different texture than traditional cakes.
- Requires specialized ingredients not always available in every kitchen.
- Frosting can be more challenging to perfect due to the absence of dairy fats.

These considerations are important for bakers seeking to balance authenticity, taste, and dietary restrictions.

Optimizing the Vegan Oreo Cake for Different Dietary Needs

The adaptability of the vegan Oreo cake recipe makes it a versatile choice for various dietary restrictions. For gluten-free requirements, substituting all-purpose flour with certified gluten-free blends is common. Some bakers incorporate almond flour or oat flour to enhance flavor and texture.

For those monitoring sugar intake, natural sweeteners like stevia or erythritol can be experimented with, albeit with adjustments to maintain cake moisture and rise. Additionally, the choice of plant-based milk affects the final taste; for instance, coconut milk imparts a subtle tropical note, while oat milk provides a neutral profile.

In terms of allergens, while Oreos are dairy-free, they contain soy and wheat, which may not be suitable for all. Alternative vegan cookies free from these allergens can be used to create customized Oreo-style cakes.

Presentation and Serving Suggestions

Aesthetics play a significant role in the enjoyment of desserts. Vegan Oreo cakes often feature black-and-white contrasts, highlighting the cookies' iconic colors. Using whole Oreos as cake toppers, alongside a sprinkle of crushed cookie crumbs, enhances visual appeal.

For serving, pairing the cake with a scoop of vegan vanilla ice cream or fresh berries can elevate the dessert experience. Additionally, the cake can be adapted into cupcakes or layered parfaits, offering flexibility for different occasions.

The vegan Oreo cake recipe's fusion of classic flavor and modern dietary trends makes it a standout choice for bakeries and home cooks alike, bridging indulgence with conscious eating.

As the plant-based movement grows, vegan interpretations of beloved desserts like the Oreo cake will likely continue to evolve, pushing culinary boundaries while honoring tradition. This recipe exemplifies how innovation and nostalgia can coexist harmoniously on the dessert plate.

[Vegan Oreo Cake Recipe](#)

vegan oreo cake recipe: *Epic Vegan* Dustin Harder, 2019-07-02 Not Your Granny's Home Cookin'! Epic Vegan offers a step-by-step guide to creating timeless comfort foods that are over-the-top delicious, and always plant based. Think classic and nostalgic, yet messy, juicy, and Instagram-worthy at the same time. Are you into playing with your food? Epic Vegan does just that, encouraging home cooks to think outside of the box. Author Dustin Harder, host and creator of the original vegan travel culinary series, The Vegan Roadie, is your culinary coordinator for the adventure ahead, sharing recipes that everyone from beginner cooks to experienced chefs can create at home. How does it work? Recipes are built from the ground up, so you can stop at just the biscuit, or go beyond to the Deep Dish Brunch Pizza with Garlicky Cheddar Biscuit Crust—the choice is yours! Also included are recreations of fast-food classics, like Norito's Los Tacos and Cray Cray Bread (you know you can't resist). Every creation is a flavor sensation guaranteed to wow your friends and your taste buds. The level of indulgence is up to you to decide! What does an Epic Vegan recipe sound like? Here are just a few examples: Festive Cheesy Spinach Bread Savory Cheddar Fondue Waffle Bowl Monte Cristo Rolls Crab Rangoon Pizza Double Stacked Cookie Dough Cake Bacon Macaroni and Cheese Blue Burger Hushpuppy Phish Filet Sandwich Pumpkin Cream Cheese Latte Shake Cheesesteak Baked Potato Bowl Fried Chicken n Waffle Benedict Sandwich Stuffed Crust Meatball Parm Pizza Almost Famous Buffalo Chicken Lasagna Churro Cup Sundaes Epic Vegan offers a choose-your-own-adventure approach for you to become a kitchen warrior in your own home, your own way. Playing with your food has never been more fun, or more epic!

vegan oreo cake recipe: 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!

vegan oreo cake recipe: Vegan Chocolate Fran Costigan, 2013-10-22 An author, baking instructor and vegan offers recipes for chocolate desserts and treats including cakes, brownies, truffles, pudding and ice creams that are dairy-free, organic and fair-trade including Brooklyn Blackout Layer Cake, a Sacher Torte and Moon Pies.

vegan oreo cake recipe: Rawsome Vegan Baking Emily von Euw, 2014-03-04 Discover how to make delicious and eye-catching raw, vegan and gluten-free treats. Von Euw makes treats that are phenomenal-- and that will wow your taste buds and impress your friends and family with new great tastes in dessert.

vegan oreo cake recipe: Vegan Baking for Beginners JL Fields, 2020-07-07 Boost your baking skills with 75 easy and delicious vegan recipes Whether you're a practiced vegan looking for some impressive new baking recipes or a home baker who wants to try egg and dairy alternatives, you've come to the right place. Vegan Baking for Beginners offers dozens of sweet and savory treats made with plant-based alternatives to traditional baking ingredients as well as simple instructions that anyone can follow. Master vegan baking and impress your friends with everything from bread and cakes to pies and custard. These delicious recipes are tried and true favorites. Comprehensive recipe labels, ingredient-swapping tips, and more make it simple to tailor your baked goods for any allergy or preference. This specialized vegan cookbook includes: Baking basics—Learn how eggs, milk, butter, and more can all be replaced in baked goods with organized lists of vegan alternatives

and explanations of why they work. Beginner tips—Cookies spread too thin? Pie crust too crumbly? Check out the helpful troubleshooting guide to see how you can fix it. Complete guidance—Every recipe lists exactly which tools you'll need, so you're always prepared. You'll also find a glossary of baking terms so you can learn the lingo of the pros. Discover how delicious and easy creating vegan baked goods can be.

vegan oreo cake recipe: Cakeboi Goes Vegan Reece Hignell, 2024-09-03 No One Should Compromise When It Comes to Dessert Whip up the fluffiest sponges, the creamiest cheesecakes and the flakiest tarts using exclusively plant-based ingredients—without sacrificing flavor or texture! Reece Hignell, legendary MasterChef Australia alum and founder of Cakeboi bakery, has perfected vegan baking, and he's ready to share how to satisfy your most intense sweet cravings. His delicious recipes will breathe new life into the nostalgic bakes you know and love with innovative techniques and thoughtful ingredients. Bake melt-in-your-mouth comfort desserts just like Nan used to make with the Dutch Apple Tart, Seriously Fudgy Chocolate Brownie, Wholesome Cherry Pie and Cinnamon Scrolls. Or indulge in traditional bakery-style classics with Red Velvet Cake with Cream Cheese Icing, No-Bake Key Lime Pie, The OMG Biscoff Cheesecake or Toasted Coconut, Chocolate and Raspberry Cake. With this complete guide to baking your favorite vegan treats, you'll never compromise on dessert again.

vegan oreo cake recipe: The Little Vegan Cookbook Editors of Fair Winds Press, 2016-06-15 The Little Vegan Cookbook compiles 500 cruelty-free recipes from several vegan titles for a cookbook that's filled with hearty entrees, indulgent desserts, and everything in between. Vegans and non-vegans alike can satisfy their every craving with this collection of 500 delicious and nutritious plant based, cruelty free recipes! The Little Vegan Cookbook has exhaustively compiled the best recipes -- entrees, sides, snacks, desserts -- from a myriad of other vegan cookbooks by a variety of authors. The result is the finest, highly curated collection of vegan dishes you could wish for. These recipes include hearty main dishes, fresh and light salads, wholesome soups and stews, and surprisingly decadent desserts and baked goods. Plus, this pocket-sized vegan kitchen companion fits on even the smallest of shelves, and easily comes with you should you need to cook somewhere other than your own kitchen. The Little Vegan Cookbook is sure to be a staple in your home for years to come!

vegan oreo cake recipe: Vegan Fast Food Brian Watson, 2022-09-27 Whether you're a brand-new vegan missing fried chicken sandwiches or a longtime vegan tired of the limited options when eating out for driving through!). Brian Watson, aka Thee Burger Dude, has been there. After painstakingly researching and veganizing all of his favorite recipes, he's ready to share everything he's learned so you can upgrade your next party, potluck. or Saturday night. After in-depth tutorials on the basics, the chapters shre hit after hit from all the major chains, including burgers and sandwiches, nuggets, pizzas, burrito bowls, and much more. With additional chapters for breakfast and dessert, you're sure to satisfy any craving. Book jacket.

vegan oreo cake recipe: Celebrate Vegan Dynise Balcavage, 2011-11 200 life-affirming recipis for occasions big and small.

vegan oreo cake recipe: 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!

vegan oreo cake recipe: Cake & Loaf Nickey Miller, Josie Rudderham, 2022-04-19 NATIONAL BESTSELLER An Irresistible Bakery Cookbook with Over 85 Baking Recipes. Cake & Loaf, a cozy from-scratch neighbourhood bakery, started with a dream shared over coffee between college friends and business partners, Nickey Miller and Josie Rudderham. Genuinely passionate about food, sustainability, and community, they wanted to create a bakery with a dynamic atmosphere that fosters creativity and equality. Today, a living-wage employer, Cake & Loaf is beloved for its stand-out baked goods. Full of flavour and homespun comfort, the recipes range from classics like Maple Syrup Butter Tarts and Vanilla Bean Nanaimo Bars, to local favourites like Pumpkin Spice Baked Doughnuts and Lemonlicious Cake. The book features over 85 recipes and variations to create your own sweets and treats at home, including everyday morning baking—muffins, scones, doughnuts, and granolas—cookies, decadent sandwich cookies, bars, layer cakes, tarts, and pies. The charming stories of the bakery's roots, mouthwatering photographs, and beautiful illustrations throughout the book will transport home cooks to the bakery. These sweet treats and desserts are sure to please everyone!

vegan oreo cake recipe: The Korean Vegan: Homemade Joanne Lee Molinaro, 2025-10-14 Joanne Molinaro, author of the New York Times Bestselling and James Beard Award Winning Korean Vegan Cookbook, returns with fresh new dishes with Korean twists Joanne Molinaro is everyone's favorite storytelling vegan cook. On her platform, The Korean Vegan, she's known for her personal narrative voiceovers, which accompany mouthwatering videos of her making everything from Kimchi to Korean-inspired pasta dishes. Whether it's a reflection on her relationship with her father over a plate of noodles or a story about learning to love her body as a marathon runner while she bakes dessert, Joanne is always making deep connections with her followers through food. Now, in The Korean Vegan: Homemade, Joanne offers the recipes that she makes most often at home. As Joanne likes to say, she loves to "veganize" Korean cuisine and "Koreanize" everything else. This book is a tribute to all the culinary inspirations that have shaped her cooking over the years and incredible flavors they have created. A memory about learning to repurpose leftover rice from her grandmother Hahlmuhnee results in Fried Rice Waffles; a question from her father leads to Joanne learning to make his childhood favorite noodles, Janchi Guksu; her Pesto Tteokbokki combines her husband's Italian roots with her own; and her love of savory snacks and kimchi helps invent Buffalo Kimchi Artichoke Dip. With her stunning signature photography and tips for building a Korean pantry, Joanne celebrates the magical connections between family, home, and food.

vegan oreo cake recipe: Vegan Junk Food Zacchary Bird, 2020-09-01 This ebook has a fixed layout and is best viewed on a widescreen, full-colour tablet. Vegan food isn't all steamed tofu, kale chips and mung beans. The greatest plant-based feasts are often dripping in greasy goodness, covered in sauce and heavy on the (vegan) mayo. Vegan Junk Food is proof that skipping animal products doesn't mean missing out on delicious and calorific comfort eating. This down and dirty cookbook is surely the future of junk food. Zacchary Bird is a writer and vegan recipe developer based in Melbourne, Australia. Zacchary is on a mission to veganise everything he can. This is his first cookbook.

vegan oreo cake recipe: 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*.

vegan oreo cake recipe: *Plantcakes* Lyndsay Sung, 2023-09-12 “It’s impossible not to look at these cakes and smile!! They are so beautiful, colorful, whimsical, and FUN, and I am floored that they’re all plant-based.”—MOLLY YEH Plant-based baking like you’ve never seen before—beautiful cakes bursting with color, flavor, and fun—perfect for everyone who loves cake! Inside are recipes for cakes of all shapes and sizes, to fill any craving or occasion—from a rainy Wednesday slice of emotional eating to a spectacular sheet cake for a crowd. Whether you’re all in on the plant-based lifestyle or you’re just a bit plant-curious, you’ll find the vegan cakes of your dreams in *Plantcakes*—and you’ll never be short of options with chapters on: Snacking Cakes: When you need to snack and need to snack now, whip up the Orange Citrus Cake or Blueberry Sour Cream Streusel Cake Two-Layer Cakes: Keep it casual cool with the Dark Chocolate Cake, Supermarket Bakery-Style Cake, or Vanilla Almond Raspberry Cake Three-Layer Cakes: When you feel like getting fancy, there’s the Coffee Milk Cake, Passion Fruit Vanilla Bean Ombré Cake, or the PB+J Chocolate Cake with Peanut Butter Cup Crunch Party Time (or Everyday) Cupcakes: When cupcakes are called for, try the Garden Party Vanilla Lemon Cupcakes or the “They Don’t Know They’re Healthy” Banana Chocolate Chip Cupcakes Wildcard Cakes: And to really take the cake, turn to the Abstract Buttercream Painted Blackberry Cake or Mocha Dacquoise Cake Fun and fanciful, the recipes in *Plantcakes* are also extremely approachable. With step-by-step instructions, easy-to-find ingredients, and accessible plant-based alternatives for all the baking essentials, *Plantcakes* makes vegan baking a breeze. Whether you’ve never baked before or are an experienced baker ready to explore the vegan side, you’re bound to learn a thing or two—like how to make the best buttercream ever (without the butter!) or some sweet piping techniques—from self-taught baker, Lyndsay Sung, creator of the wildly popular cake making and decorating site, *Coco Cake Land*. The book’s eye-popping photography leaps right off the page, and its vibrant, kaleidoscopic design brings everything together in one irresistibly sweet package. *Plantcakes* is the perfect gift for all the plant-based and plant-curious people in your life, bringing cake to the people in the most delightful, plant-based way. Let’s all eat (vegan) cake!

vegan oreo cake recipe: *Chocolate Desserts* Cider Mill Press, 2023-11-21

vegan oreo cake recipe: *Vegetarian Times*, 1993-10 To do what no other magazine does: Deliver simple, delicious food, plus expert health and lifestyle information, that’s exclusively vegetarian but wrapped in a fresh, stylish mainstream package that’s inviting to all. Because while vegetarians are a great, vital, passionate niche, their healthy way of eating and the earth-friendly values it inspires appeals to an increasingly large group of Americans. *VT*’s goal: To embrace both.

vegan oreo cake recipe: *As Cooked on TikTok* TikTok, 2022-06-14 Featuring both viral and brand-new recipes from many of the community’s most beloved TikTok food creators! “This cookbook is full of some of TikTok’s biggest trends, displaying innovative cooking and fun dishes to make at home.”—Gordon and Tilly Ramsay, from the foreword Bring the fun to your kitchen with some of the most popular recipes you know and love from the entertainment platform with more than one billion users globally! Featuring over sixty recipes from more than forty food creators on the platform, *As Cooked on TikTok* offers something different and delicious on every page. There’s The Ultimate Breakfast Sandwich from The Korean Vegan, Grilled Jalapeño Corn Off the Cob from Cooking with Shereen, Ramen Carbonara from Cooking with Lynja, Bang Bang Shrimp from Newt, and Strawberry Cream Puffs from ScheckEats—plus tips and techniques from TikTok star chefs like Ming Tsai, Alex Guarnaschelli, and The Pasta Queen, among others. Each recipe has not only been tested and vetted for home kitchens, but also includes a QR code to scan so you can go straight to that creator’s page. It’s like making a meal with the creator right in your kitchen with you!

vegan oreo cake recipe: *Vegan Sandwiches Save the Day!* Tamasin Noyes, Celine Steen, 2012-09-01 What’s the best thing since sliced bread? The sandwich of course! Layered with flavor, simple and portable, and full of endless variety, sandwiches have been stealing the show for as long

as they've existed. But it's time for the traditional, calorie-laden, meat-centric sandwich to move over, because there's a new sheriff in town—the vegan sandwich! Filled with healthy, natural, plant-based ingredients, vegan sandwiches are your one-stop shop to total breakfast, lunch, or dinner satisfaction. Inside *Vegan Sandwiches Save the Day*, you'll find 101 amazing combinations to suit any time, any craving, and any occasion, from Apricot Breakfast Panini to Protein-Happy Quinoa Rolls and Curried Lentil Sloppy Joes. So whether you're packing a lunch for work, school, or play, or just want to indulge in a nutritious and pleasurable meal without spending hours slaving over the stove, *Vegan Sandwiches Save the Day* has the tasty solution you're looking for.

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