



Hot for Food Vegan Comfort Classics: Recipes to Feed Your Face

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In this bold collection of more than 100 recipes, the world of comfort food and vegan cooking collide as YouTube sensation Lauren Toyota shares her favorite recipes for dishes like mac & cheese, fried chicken, cinnamon rolls, and more. Never one to hold back, Lauren piles plates high with vegan cheese sauce, bacon, and barbecue sauce, all while sharing personal stories and tips in her engaging and hilarious voice. The result is indulgent, crave-worthy food--like Southern Fried Cauliflower, Big-Ass Ramen Bowls, and Funfetti Pop Tarts--made for sharing with friends at weeknight dinners, weekend brunches, and beyond.

Hot for Food Vegan Comfort Classics: Recipes to Feed Your Face Details

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From Reader Review Hot for Food Vegan Comfort Classics: Recipes to Feed Your Face for online ebook

Elske says

Lauren Toyota is a hero. I've tried many recipes from her blog and almost all of them are winners. I always feel comfortable serving her food to guests, even when I haven't made it before. So naturally I pre-ordered this as soon as I could.

I was first afraid that some of the recipes were of the 'been there done that' variety and some definitely are, but then they're just better than the ones I've tried before. I've seen vegan alfredo before, but the one in this book is one of my fav's as well as the DELICIOUS mac and cheese. She just really knows her flavours. Yes, there are some recipes that will require time (also some quick ones like the delicious spicy peanut noodles), but Hot For Food has always been a channel for the foodie, so I knew what I was getting into and personally I love that about it. Like the philly cheese steak, SO GOOD. Overall, I highly recommend Hot For Food: Vegan Comfort Classics. It's already a personal favourite.

Lisa says

Lauren is forever the vegan queen!

I follow Lauren and hotfor food on instagram and since becoming vegan I use a lot of her recipes. It is quite amazing how she has not only the food but the flavorful herbs, spices, etc to make a rather gourmet meal and at the same time appeasing. I always check the recipes in the book to add ingredients to my list before I do my shopping. Thanks Lauren for keeping it real!

Lara says

There just wasn't anything in here that cried out for me to try making it, and honestly, most of it I wouldn't even be super interested in eating if someone else cooked it for me. It's probably partly that I have different classics than Toyota does, partly that a lot of the recipes take what seems to me to be a ridiculous amount of time (mushroom & leek quiche - prep time: 1 hour, cook time: 55 minutes, OUCH), and partly that something about the descriptions just...kind of annoyed me. And a lot of the photographs are totally unappetizing to me.

If you're looking for a vegan cookbook that will ease you down from being a total carnivore and have oodles of time in which to make that happen, this book might be for you. But for me? Not so much.

Danya says

All your favourite non-vegan classics, remastered! These recipes are fun and relatively straight-forward, although many of them require more than 1 hour to prepare, which is honestly more time than I'd like to spend in the kitchen on a weeknight. Great for weekend meals though!

Note: people with nut allergies or those who are GF may struggle with this cookbook, as there are substitutions suggested but no alternative measurements provided.

Leticia Goluba says

A great book if you live in a city with a lot of processed vegan replacement products available at your fingertips, and you're really *that* in need of vegan versions of foods from your past carnivore life. Chock full of tofu, fake bacon, processed fake chicken, fake beef, etc. I've always steered away from these recipes because the foods used to emulate those meaty flavors aren't doing much to replace the protein and other nutrients from the foods they are meant to be replacing. I'm not so sure the average person has the time, money, or patience to bother with many of the recipes in this book, either, but I'm sure they taste great for those who really need to satisfy a craving.

I'm excited to try the southern fried cauliflower, though!

Liam says

52 Book Challenge Week 40: Vegan Comfort Classics

So cookbooks aren't really traditional fare for me or challenges like this but I'm gonna go with it. I've been a huge Hot For Food fan for years, even before I was vegan. The videos are entertaining, the food is creative and delicious, she's Canadian, and everything is great. The recipes are mostly comfort foods and vegan versions of various fast food or convenience foods.

I decided 5 recipes was a good amount to try making before marking the book done. I made the tofu benny, the raspberry crumble bars, spicy peanut noodles, funfetti pop tarts and tonight's dinner was the mushroom alfredo. Not counting the dozens of other recipes I've tried from the blog and youtube channel. I give Lauren Toyota a toot.

Dana says

I love Hot For Food blog recipes. That website and You Tube channel were amazing when I found them a few years ago and several of the recipes are my absolute favorites. Over the past year or so, however, I've felt that the recipes have been more "created" than just recipes she really likes. They seem to follow trends or are too designed. I'm not sure how to express it but I haven't enjoyed them as much and unfortunately that's also how this book feels. There are some good recipes but I feel like it wasn't worth the money and I was better off with the original free recipes from the blog. I really wanted to like this cookbook but I was mostly disappointed.

Helen says

This review is probably very biased since I love Lauren Toyota and I've been a subscriber of the Hot For Food Youtube channel for a long while now. Needless to say, I of course went to her book signing and got

my copy signed.

I thought the photos in the book turned out beautifully and I love the variety of different recipes as well. I've made 4-5 of the recipes in the book already and they have all turned out perfectly, despite me still being somewhat inexperienced to cooking. Something that got me obsessed with Hot For Food was the fact that the recipes were always foolproof for me and the recipes in the cookbook are just as foolproof and easy to follow.

I've read over the critiques of the book and though I agree that most of the recipes do take time to prep and cook, I find that making larger batches actually last me throughout the week. However, I should also mention that I'm the only one eating it and so, this may not be the case for people cooking for families.

Melissa Carter says

If you have tons of time, willing to buy specific ingredients, interested in “cool lingo”, and are missing some non vegan foods...this book is for you. It's a great book for those just starting out on a plant based/vegan diet. For the everyday vegan who ain't got time to make these comfort classics it is still nice to have around for the odd craving. ?

Kathleen says

While most all of these recipes sounded delish, many of them turned me off bit due to the sheer number of ingredients and the steps/time they appeared to involve. Many recipe directions were more than one page and I just don't have time for that most days. What I did enjoy - actually super enjoyed - were the vast number of sauces and dressings. They were all super easy, with few ingredients and are very versatile in their uses. *I am grateful to have received an advanced copy of this book in exchange for an honest review.*

Erin says

Although the recipes in this vegan cookbook aren't all that healthy, that's really not the point. The whole idea of this book is to recreate and reimagine some favourite restaurant style appetizers and mains with vegan alternatives. Although, I generally prefer recipes that embrace veggies for their vegginess and don't try to make them into meat, this book's take on vegan pub fare is better than most. What stood out for me was that every recipe has serving suggestions, tips for when substitutions can be made (and when they can't) and storage guidelines for sauces etc. This is a well thought out book with great organization and great photos.

Jess says

Please note this review will likely be completely biased because I love Lauren Toyota and have followed her youtube channel 'hot for food' for years and have been eagerly awaiting this book release.

I loved this vegan cookbook, it had delicious recipes with common and easily found ingredients. The

pictures were gorgeous. My favourite section though was the how to make sauces from scratch vegan. In my local supermarkets I can't yet get vegan sour cream, ranch dressings, mayo etc etc. so to be able to easily make my own at home is awesome. I've tried three of the quick easy sauces so far the gravy, sour cream and aioli. Honestly, can't wait to make more.

Only negative I can really think of for this book is that the main meals do require some time commitment looking on average about 30-45 minutes to make a dish, but this is the same with her great free recipes on her youtube channel so you just have to be inspired and motivated to try them.

Overall, this is a fantastic book for those that are vegan, looking into veggie lifestyle, lactose intolerant or just looking to try tasty new recipes.

This book was given to me by Netgalley in exchange for an honest review.

Rj says

One of my favourite guilty pleasures is reading cookbooks, especially vegan cookbooks. Sadly, too often the tone of the book is preachy and there are only a few recipes that I find interesting. Not so with Toyota's Vegan Comfort Classics. She has produced a fun vegan cookbook with so many recipes that not only look inviting and delicious but are things I want to try. A must have for any vegan kitchen.

PorshaJo says

Rating 4.5

Ah, what's not to love about a cookbook. Especially one that has gorgeous mouthwatering food porn photos! I am a cookbook junkie, nothing new there. I get so many cookbooks out of my library it's insane. A bit off topic, but my library had a recent crime spree of a few months where cookbooks were being ripped off. So sad. But it was in the papers....a friend called to ask me if I had anything to do with it. Ha! I do have a problem.

When I saw this one pop-up I had to grab it immediately. I've had it for a few months now reading it cover to cover, again and again, testing things out. Wanting to buy it (still might, just need to find room to store it). Vegan comfort classics is just that....all comfort food, all vegan. Starting off with brunch recipes (oh yum, baked bean tostadas), finger foods (cheesy pesto bread twists), sides & salads, soups, and onto stacked sammiches. Yup, an awesome oyster mushroom po' boy (I've had the non-vegan kind LONG time ago, so this was a perfect replacement). Next is noodles. Naturally I go to the peanut noodles, but there is so much more - mushroom fettucine alfredo, butternut squash cannelloni (yes, my garden has lots of these squashes blooming), and more. The main event has waffle-topped cottage pie, bangers and mash, and more. But oh my....finally, the sweet things. There is a brownie recipe that looks divine but my husband WILL revolt if I make anything than his favorite fudgie brownies. So instead, he gets blackberry crumble bars.

I really like this one. It's a perfect cookbook for someone who wants to experiment with a vegan diet and try out some decent, homey recipes. Obviously, it's comfort food so many recipes will appeal to non-vegans. Yes, there are a number of tofu recipes, but just a very few tempeh and seitan. But no expensive, hard-to-find vegan ingredients. Just all natural, veggie meals. And did I mention dessert? Really....like tiramisu trifle, and apple fritters...and more. And I think I just found a space on my shelf for this one.

Tonstant Weader says

For many people, the idea of vegan and comfort food are seldom in the same sentence, let alone a book title. In fact, many people think of vegan as the opposite of comfort food, so Lauren Toyota's Hot for Food Vegan Comfort Classics is a challenge to that idea. Now, for me, one of my comfort foods is roasted brussels sprouts with a bit of lemon juice or balsamic vinegar, so to me, vegan comfort food sounded interesting. I am not vegan, but I love vegetables and fruits and think we are all a little better off the more vegetables we enjoy.

Hot for Food Vegan Comfort Classics is full of beautiful photos of foods that will make you drool, foods full of carbs and calories, foods with fried and baked breaded crusts, foods with gravies and sauces that are lush and indulgent. This is, in some ways, a book that challenges the idea of vegan food as health food. But then, there are more reasons for embracing veganism than health.

There are two ways to approach vegan cooking. One is to go for it without regret, to enjoy the bounty of nuts, fruits, vegetables, and grains you can enjoy. The other is to focus on what you are missing and seek ways to replace the flavors and textures of meat and dairy with vegan alternatives. Hot for Food Vegan Comfort Classics takes the latter approach which I think of as regretful veganism. The veganism of loss.

Which is why this book is a mixed bag. There are lots of excellent recipes, though many are too carb and fat-loaded for this diabetic. I love the idea of a cauliflower burger as shown on the cover. Cauliflower is mild enough to take on the flavor of whatever you want it to, so added buffalo chicken spices will make it tasty. The problem for me is that this is all about recreating non-vegan comfort foods with meat and dairy substitutes. I was hoping that this might also be about creating new comfort foods made with vegetables. Rather than bangers and mash, maybe a pea soup flavored with the smokiness of coffee? Is it really comforting to make a recipe based on what you miss rather than something new? To me, this cookbook focuses on what veganism deprives you of rather than on exploring how vegan recipes can be exciting and delicious in their own right and creating new classics.

I received a copy of Hot for Food Vegan Comfort Classics from the publisher through Blogging for Books.

Hot for Food Vegan Comfort Classics at Penguin Random House
Lauren Toyota author web site

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