

The book was found

The Virtuous Tart: Sinful But Saintly Recipes For Sweets, Treats, And Snacks



Synopsis

Have your cake and eat it too--recipes for sinful sweets with redeeming health benefits. Now you can have your cake and eat it too! Discover virgin drinks, virtuous tarts, and saintly treats that are packed with nutritional hits that love your body, boost your brain, and make you feel and look great. In over 60 recipes with healthy benefits you'll discover new ingredients that not only taste better but treat your body better too. Recipes include:

Piñfada, full of fortifying folate
Lemon Shizzle Cake, bursting with vitamin C and an anti-inflammatory dose of turmeric
Honuts, the healthy donut
Macaccino Torte with Toasted Pecan and Chocolate Crumble, beaming with stamina-building maca and antioxidant-rich cacao
Imagine a nutritional slam dunk while snacking on chocolate! Picture your taste buds raving to the tune of coconut torte! Visualize your toes break-dancing with every crunch of a ginger cookie! The recipes in The Virtuous Tart will nurse your sweet tooth and energize your body, and Susan Jane will have you laughing all the while. 97% of the recipes in this book are gluten free.****Two recipes in the book contain gluten: Chocolate Guinness Cake (p. 97) and Sea Salteasers (p. 194)

Book Information

Hardcover: 224 pages

Publisher: Roost Books (January 10, 2017)

Language: English

ISBN-10: 1611804051

ISBN-13: 978-1611804058

Product Dimensions: 7.8 x 0.8 x 10 inches

Shipping Weight: 1.7 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 10 customer reviews

Best Sellers Rank: #496,477 in Books (See Top 100 in Books) #113 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Brunch & Tea #175 in Books > Health, Fitness & Dieting > Diets & Weight Loss > Gluten Free #335 in Books > Cookbooks, Food & Wine > Baking > Cakes

Customer Reviews

“This beautiful book proves that you can truly have it all while still committing to your most vibrant and healthful self. When nutrition is bundled up in ooey-goey, sticky, rich, and sweet

decadence, it's a win-win for everyone regardless of their dietary tendencies. Susan Jane is the undisputed master of that deceptively wholesome, completely delicious duality.

• Laura Wright, creator of the Saveur award-winning blog The First Mess
"Have you ever giggled your way through a recipe method? I hadn't either until The Virtuous Tart landed in my kitchen. This cookbook is seriously the most fun you'll ever have discovering and embracing a whole world of delicious wheat-, dairy-, and refined sugar-free treats, drinks and snacks."

• Amy Chaplin, author of At Home in the Whole Food Kitchen
"Where Ireland meets California, with delicious food and entertaining prose."

• Betsy Peltre, author of La Tartine Gourmande and My French Family Table
"Susan Jane White the best thing since iced tea!"

• Imen McDonnell, author of The Farmette Cookbook
"Her recipes seem like some delicious, illicit sin."

• Irish Independent
"Quirky, super fun food."

• Emma Galloway, author of My Darling Lemon Thyme
"Susan Jane's passion is infectious. All of her recipes are so smashing delicious and wholesome at the same time--I love everything she whips up!"

• Sonja Dahlgren, creator of the blog Dagmar's Kitchen

SUSAN JANE WHITE is a specialist cook, a food and health columnist with The Sunday Independent, and a former president of Oxford University's Gastronomy Society. When she was twenty-five, Susan Jane developed a serious immune disorder. This marked the beginning of her nutritional pilgrimage. She discovered that her energy levels were intimately linked with the food she ate, so she avoided foods that taxed her body--anything processed or highly refined. And it worked! Two years later she was back to her bouncy, bionic self, much to the wonderment of the medical community. She lives in Dublin with her husband and two little vandals.

Delicious recipes, well written, lots of inspiration and background information. My only, really only, "beef" is that I found the recipes too sweet for my taste. However, once I tried a few recipes I started to adjust the sweetener of choice to approx half of what the recipe called for. It might result in a slightly different outcome, although that wasn't a problem for me. Definitely one of the better books on gluten-free, lactose free and processed sugar and processed sweeteners free.

Love! Not the same old rehashed recipes. Also, the author's writing style is engaging, humorous.

A family favourite! Children and grown ups alike can explore plenty of delicious sweet alternatives to standard sugar laden fare in this colorful collection of truly healthy recipes delivered with Susan's own stylish brand of fun, wit & creativity. A unique and welcome addition to anyone's cook book collection and a great gift for foodies and the more choosies alike. Easy to read and packed with fun ideas this book is a firm family favourite round our way. Everyone needs to try strawberry & licorice ice cream!

Unexpectedly funny for a cookbook. We love it! Each recipe so far tastes really good, we couldn't buy better

What is not to love about this book! White's recipes sound so tasty, one just wants to make all of them! I wish I had the time to bake (and that baked goods were no-cal!) so I could try every single one of them! The photos were so tempting...! If you enjoy baking, this is a must own for your collection!

Absolutely love Susan's voice and her story. The recipes are inspired and delicious for the entire family.

The Virtuous Tart's recipes are absolutely to-die-for! I have learnt so much about gluten free baking, this book is now my sweet go-to! The Braniac Brownies are my kids' faves! And the Banoffee Mess is insanely good. Susan's writing is engaging and so funny. LOVE

This woman's writing is so funny that I'd like to spend the rest of my life with her. Laughing. And cooking, of course. Lots of cooking. Hilarious book & truly delicious food.

[Download to continue reading...](#)

The Virtuous Tart: Sinful but Saintly Recipes for Sweets, Treats, and Snacks Lamingtons & Lemon Tart: Best-Ever Cakes, Desserts and Treats From a Modern Sweets Maestro Who Dat Cookin': The SAINTly and Sinful Flavors of South Louisiana Ketogenic Diet: Fat Bombs 100 Irresistible Sweet & Savory Snacks: Experience Delicious Ketogenic Snacks and Keto Dessert and Sweets Recipes The Vintage Sweets Book: A Complete Guide to Vintage Sweets and Cocktail Party Treats Practically Raw Desserts: Flexible Recipes for All-Natural Sweets and Treats Best Sweets & Treats for Two: Fast and Foolproof Recipes for One, Two, or a Few (Best Ever) Jewish Holiday Treats: Recipes and Crafts for the Whole Family (Treats: Just Great Recipes) The Little Cheese Cookbook: From Snacks

to Sweets - Because Cheese Goes with Everything! The Ultimate Candy Book: More than 700 Quick and Easy, Soft and Chewy, Hard and Crunchy Sweets and Treats Diabetes Snacks, Treats, and Easy Eats for Kids: 150 Recipes for the Foods Kids Really Like to Eat Kawaii Sweets and Treats: A Super Cute Coloring Book (Kawaii, Manga and Anime Coloring Books for Adults, Teens and Tweens) (Volume 7) Gluten-Free Classic Snacks: 100 Recipes for the Brand-Name Treats You Love (Gluten-Free on a Shoestring) Decadent Gluten-Free Vegan Baking: Delicious, Gluten-, Egg- and Dairy-Free Treats and Sweets Paleo Sweets and Treats: Seasonally Inspired Desserts that Let You Have Your Cake and Your Paleo Lifestyle, Too Sheila G's Butter & Chocolate: 101 Creative Sweets and Treats Using Brownie Batter Snacks And Appetizers:: Appetizers, Snacks, and Dips For Any Occasion! Halloween Treats: Fun and Delicious Recipes For Halloween Parties, Dinners, Kids' Treats, and More Sainly Tales and Legends The Best Homemade Kids' Snacks on the Planet: More than 200 Healthy Homemade Snacks You and Your Kids Will Love (Best on the Planet)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)