

Churn Up Nostalgia with New Vegan Ice Cream eCookbook, À La Mode

Hannah Kaminsky, author of *My Sweet Vegan*, has released her third Mini-eCookbook, *À La Mode*, a collection of creamy, dairy-free frozen desserts. Hannah is well known for her sweet tooth and for her incredible creativity within the kitchen, as is well evidenced in *À La Mode*. Leaving behind any conventional notions of how ice cream should be made, she experiments with and incorporates various beloved desserts to create new flavor sensations. Both vegans and non-vegans alike will be amazed.

À La Mode contains a cool baker's dozen, which includes Birthday Cake Ice Cream, Buttered Popcorn Ice Cream (pictured below), Chai Latte Ice Cream, Cherry Cola Ice Cream (pictured below), French Vanilla Ice Cream, German Chocolate Ice Cream, Jam Ice Cream, Maple-Pecan Ice Cream, Oatmeal Raisin Cookie Ice Cream, Peanut Butter Bombshell Ice Cream, Peppermint Crush Ice Cream, Rose Petal Ice Cream, and White Peach-Rosemary Ice cream ...

Each recipe is accompanied by at least one beautiful full color photo. Plus, Hannah includes various tips and suggestions for experimenting with other flavors. All of the recipes are vegan, and by default dairy-free / milk-free, and egg-free. In addition, each recipe is either gluten-free, or contains a gluten-free option, and alternatives are given for making the ice creams soy-free.

The eCookbook, along with Hannah's two other eCookbooks, *Mission: Impossible Pies* and *Lunchbox Bites*, are available to purchase online for just \$5.00 via Go Dairy Free or Kaminsky's personal blog, BittersweetBlog.wordpress.com.