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## Hello, Healthy Bacon!

**Baconish** (Vegan Heritage Press, \$21.95, May 2016) is the ONLY plant-based cookbook that can satisfy your bacon cravings in a healthy way.

Everything tastes better with bacon, that salty, smoky, crispy yum, and now there's a book dedicated to making decadently delicious, vegan recipes with that same bacony flavor, minus the fat and cholesterol.

From Quiche Lorraine to a Bacon and Butternut Galette, longtime vegan Leinana Two Moons has you covered with recipes such as:

- Bacon Apple Fritters
- Bacon-Stuffed French Toast
- Risotto with Peas and Mushroom Bacon
- Pasta Carbonara

These recipes are easy to make and use readily available ingredients that will satisfy even the most hardcore bacon fiend.

Foreword by Annie Shannon, author of *Betty Goes Vegan* and *Mastering the Art of Vegan Cooking*.

### About the Author

Leinana Two Moons is a skilled vegan cook and creator of the *Vegan Good Things* blog. A longtime vegan, she is dedicated to developing satisfying recipes that will please everyone from vegans to omnivores. She lives in Brooklyn, NY with her husband and two children, who are all vegan.

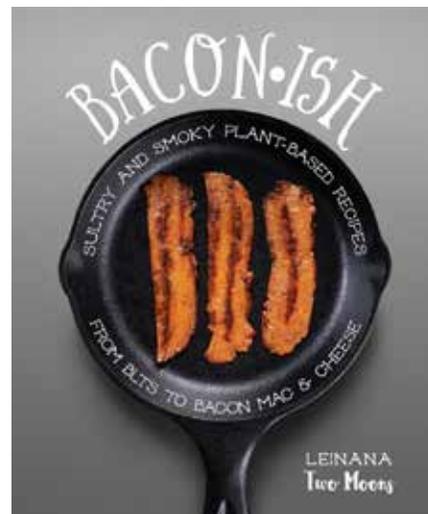
**Baconish: Sultry and Smoky Plant-Based Recipes from BLTs to Bacon Mac & Cheese**

by Leinana Two Moons • Vegan Heritage Press, LLC

ISBN: 978-1-941252-24-6 • Price: \$21.95 (\$28.95 Canada)

Paperback, 168 pages, 7½ x 9 • Publicity begins May 2016

Available wherever print and ebooks are sold.



# The Famous Coconut BLT

Makes 4 Sandwiches

This recipe will make any vegan-bacon skeptic a true believer. It is my absolute favorite bacon to use for the best BLTs ever. Because Coconut Bacon will become less crisp the longer you store it, I recommend making it just ahead of preparing your sandwiches.

8 slices sandwich bread

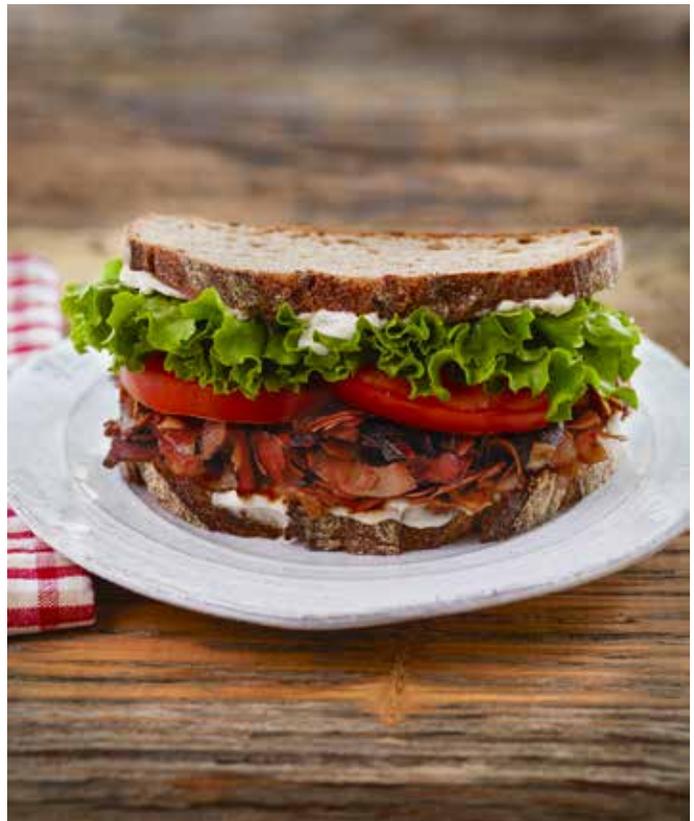
Vegan mayonnaise

2 cups Coconut Bacon

1 large ripe tomato, sliced

Lettuce leaves, washed and patted dry

Spread each slice of bread with a generous amount of mayonnaise. Top the mayonnaise with about 1/2 cup of the Coconut Bacon per sandwich, followed by slices of tomato and lettuce leaves. Top each sandwich with the remaining bread slices. Cut each sandwich with a serrated bread knife and serve immediately.



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for another  
tasty recipe

From *Baconish* by Leinana Two Moons

# Chocolate Chip Coffee Cake with Cherries and Bacon

Makes 10 to 12 servings

This crowd-pleasing coffee cake is incredibly moist and has little bits of savory bacon interspersed with chocolate chips and cherries, topped with a cinnamon-scented brown sugar streusel. Enjoy it with a cup of soy chai latte, which is what I like in the morning, or with your favorite cup of joe.

## Streusel:

2 tablespoons safflower oil  
3 tablespoons light brown sugar  
2 tablespoons unbleached all-purpose flour  
1 teaspoon ground cinnamon

## Cake:

1 cup plain unsweetened almond or soy milk  
1 tablespoon apple cider vinegar  
2 cups unbleached all-purpose flour  
1 cup sugar  
1 tablespoon baking powder  
1/2 teaspoon salt  
1/2 cup canola oil  
1 1/2 teaspoons vanilla extract  
1/2 cup vegan chocolate chips  
1/3 cup finely chopped Seitan Bacon, cooked  
1 cup fresh or frozen cherries, pitted

Preheat oven to 350°F. Spray a 9-inch round cake pan with nonstick cooking spray. Set aside. In a measuring cup, mix the almond or soy milk with the vinegar to create a vegan buttermilk. Set aside and allow the milk to curdle while you prepare the rest of the cake.

Streusel: Use your fingers to mix the safflower oil, brown sugar, flour, and cinnamon in a small bowl. It will resemble wet sand. Set aside.

Cake: Whisk together the flour, sugar, baking powder, and salt in a large mixing bowl. Mix in the buttermilk, canola oil, and vanilla. Fold in the chocolate chips, chopped bacon, and cherries. Pour the batter into the prepared pan, then use your hands to distribute the streusel evenly over the top. Bake 45 minutes, or until a knife inserted in the cake comes out clean. Remove the cake from the oven and set aside to cool.



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