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Camilla V. Saulsbury is a writer, recipe developer, fitness trainer, endurance athlete, and creator of the healthy food blog, Power Hungry. She also holds a PhD in sociology with specializations in food studies, health, and medicine.

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~~Power Hungry: The Ultimate Energy Bar Cookbook by Camilla ...~~

Power Hungry: The Ultimate Energy Bar Cookbook. by. Camilla V. Saulsbury. 4.19 · Rating details · 169 ratings · 22 reviews. Power Hungry has a simple premise: do-it-yourself power bar recipes that maximize taste and nutrition, minimize cost, and eliminate junky additives. Jam-packed with the best good-for-you ingredients (think whole grains, fruits, nuts) and all-natural, high-quality proteins, these recipes cover protein bars, endurance training bars and gels, granola bars, raw bars, and ...

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Camilla V. Saulsbury is a writer, recipe developer, fitness trainer, endurance athlete, and creator of the healthy food blog, Power Hungry. She also holds a PhD in sociology with specializations in food studies, health, and medicine. Camilla has been featured on the Food Network, Today, Good Morning America Health, QVC, and in multiple publications including the New York Times, Cooking Light, Southern Living, Clean Eating, Cosmo Girl, Food Network Magazine, and Pilates Style.

~~Camilla Saulsbury | Robert Rose~~

Welcome to PowerHungry®! Here you will find easy-to-prepare, minimalist, and (most-importantly!) very delicious plant-based recipes, all designed for living a healthy, delicious, empowered life on the go. Trending Recipes Readers are loving... New Recipes! 3 Ingredients or Fewer Almond Flour Recipes Grain-Free Vegan Baking Coconut Flour Recipes

~~easy, empowering, plant-based eats for everyone! | power ...~~

Hi, my name is Camilla—thanks for stopping by my website, Power Hungry®! I am a cookbook author (20+), recipe developer, fitness instructor and runner. I am a native Northern Californian (San Francisco East Bay), but I currently live in Texas with my husband and son.

~~About | power hungry~~

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Power Hungry by Camilla Saulsbury is the best gift you can give yourself this season. Learn to make your own nutritious power bars, eliminate junky additives and save a ton of money. Camilla shows us how to stock our pantry with all-natural, high-quality proteins, whole grains, nuts and fruits so we have everything on hand to do it ourselves...

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The Chickpea Flour Cookbook: Healthy Gluten-Free and Grain-Free Recipes to Power Every Meal of the Day by Camilla V. Saulsbury at AbeBooks.co.uk - ISBN 10: 1891105566 - ISBN 13: 9781891105562 - Trade Select - 2015 - Softcover

Provides recipes for protein bars, granola bars, and endurance gels using natural ingredients.

Panna Cotta: Italy's Elegant Custard Made Easy is a collection of panna cotta recipes that are both simple and sophisticated. It is the perfect book for cooks who are looking for dessert and first-course recipes that have plenty of style but require little fuss. This collection of recipes highlights how panna cotta, much like vanilla ice cream, is a blank slate for flavor possibilities. By swapping out or adding in a few ingredients, an almost infinite number of flavorings and garnishes emerge. And though the name means cream, many of the panna cotta in this collection are reinterpreted with other dairy products, including plain milk, creme fraiche, buttermilk, yogurt, sour cream, cream cheese, and mascarpone cheese.

Say hello to the gluten-free flour of your dreams. Exceptionally high in protein, fiber, and iron, and gluten-free, grain-free, and low-glycemic, chickpea flour is the total package. The Chickpea Flour Cookbook is your go-to resource for using this tremendously versatile and nutritious pantry staple. Chickpea flour—also known as garbanzo bean flour, besan, and gram flour—is simply dried chickpeas ground into a fine flour ready to be incorporated into any number of savory and sweet recipes. Used for centuries in Mediterranean, Indian, and Southeast Asian cooking, chickpea flour is no passing fad. It's all-natural and incredibly easy to use, no gums or starches necessary. Nut-free and soy-free to boot, chickpea flour is a high fiber carbohydrate that doesn't spike blood sugar levels. Its numerous health benefits make it ideal for a wide range of special diets. Better yet, chickpea flour is affordable—a fraction of the cost of other pricey grain-free flours out there. The Chickpea Flour Cookbook has over 80 delicious, healthy, easy-to-make recipes to power every meal of the day, including: Loaded Southwestern Chickpea Omelet (egg-free), Pumpkin Spice Waffles, Brown Sugar Banana Bread, Chickpea Tortilla Wraps, Carrot-Sesame Crackers, Sweet Chile-Garlic Crisps, Chickpea Pasta, Baked Coconut-Chickpea Onion Rings, Pumpkin-Sage Gnocchi, Smoky Backyard BBQ Burgers, Skillet Pizza, Sweet Potato Falafel, Double Chocolate Cake, Molasses Spice Cookies, Brown-Butter Blondies, and much, much more. With The Chickpea Flour Cookbook, clean eating has never been simpler or easier. Beloved treats get a huge nutritional boost without sacrificing flavor or texture. In addition to being gluten-free, all of the recipes are free of nuts, grains, and soy, and the vast majority of recipes in the collection are either naturally vegan (dairy- and egg-free) or include vegan options, making this cookbook accessible to everyone.

The definitive collection of nutritious, imaginative and delicious muffin recipes. 750 Best Muffin Recipes offers a tremendous number of recipes that deliver a wide array of flavors and options for any home chef. Expert baker Camilla Saulsbury goes well beyond just variations of blueberry and bran muffins. There are nine chapters of innovative recipes: Muffin classics Good morning muffins Decadent coffeehouse muffins Lunch and supper muffins Farmer's market muffins Global muffins Superfood muffins Gluten-free muffins Vegan muffins All the recipes are fresh and enticing -- clearly as much fun to make as they are to serve or eat. Here is just a sampling: Pumpkin-spice Mocha Stone-ground cornmeal Lemon-lime yogurt Whole wheat applesauce Sweet potato marmalade Maple bacon Cheese grits Peanut butter chocolate chunk Antipasto Pumppernickel Scallion, cranberry and horseradish Wine country grape Vidallia onion Maple-dried blueberry spelt Collard greens and garlic Home cooks will find a wealth of useful baking tips and techniques with clear instructions and simple steps for every recipe. This is the kind of cookbook that both beginners and experienced bakers will use endlessly.

Ebelskivers are small Danish puffed pancakes made in a special multi-well pan. Sweet and savory variations of this petite puff are appearing on restaurant menus and at farmer's markets across North America. The widespread availability of the pans at department and super stores has encouraged home cooks to join in the fun of this tasty treat. Originally only available at Williams-Sonoma stores, the pans are now a top selling item at many mass merchants and gourmet stores. Ebelskivers, with their ideal shape and size, appeal to home cooks of all kinds for all occasions. This fantastic cookbook goes well beyond a collection of recipes, as it is an appliance/equipment handbook, too. The recipes range from simple to sophisticated, yet all are convenient and delicious treats, which range from classic ebelskivers, to newer breakfast options, to make-ahead appetizers, to snacks for the family. Even decadent desserts can be made in minutes all without turning on the oven. Just a small sample of these sumptuous recipes include: Cranberry Orange Ebelskivers, Buttery Beignet Puffs, Maple-Pecan Ebelskivers Smoked Salmon and Dill Puffs, Roasted Pepper Feta Puffs, Crab Cake Puffs Chocolate Ganache Ebelskivers, Praline Puffs, Browned Butter Ebelskivers Buckwheat Blini Puffs, Lamington Puffs, Spanakopita Puffs, Linzer Puffs. The 150 recipes deliver inspired flavor combinations in addition to vegan and gluten-free variations of the classic and simplified batters, both of which can be substituted for recipes throughout the collection. And the step-by-step photos of the ebelskiver techniques ensure a perfect result every time.

Shortcut baking can be easy and sophisticated — for novices, experts, and everyone in between! More than 800 quick and delicious recipes from the winner of The Food Network's Ultimate Recipe Showdown—including the \$25,000 winning recipe! Beginning with a box of cake mix, brownie mix, refrigerated cookie dough—or opting for an equally easy no-bake cookie—is not only easier than pie, but also leads to sweet success time and time again. Home bakers have always taken advantage of newly available shortcuts, whether in the form of pre-shelled and chopped nuts, shredded coconut, measured sticks of butter, or the uniform bits of chocolate we know so well as "chips." Making quick, easy, and delicious desserts using store-bought mixes and other shortcuts is not about abandoning traditional cookie and dessert recipes, but about celebrating a host of new options. Each recipe in this collection has been streamlined for easy, everyday baking—if you can wield a wooden spoon, you have all the skills necessary to start turning out any of these mouth-watering treats. Go from Humble Beginnings to Scrumptious Endings With These Clever Shortcuts: A roll of refrigerated chocolate chip cookie dough becomes Decadent Chocolate-Dipped Toffee Chippers Start with applesauce and a package of devil's food cake mix to make Devil's Food Whoopies with Cocoa Fluff Filling With quick-cooking oats, a few minutes, and no oven, you can make German Chocolate Cookies Start with fresh pears and a package of vanilla cake mix to make Fresh Pear Cookies with Browned Butter Icing A package of spice cake mix becomes Chai Spice Cookies With miniature candy bars and a roll of refrigerated sugar cookie dough, you can make Candy Bar Cookie Pops Using a package of brownie mix you can wow your guests with Bananas Foster Chocolate Upside Down Cake And over 800 others...including the Food Network's Ultimate Recipe Showdown \$25,000-winning cookie recipe!

The promise of "green jobs" and a "clean energy future" has roused the masses. But as Robert Bryce makes clear in this provocative book, that vision needs a major re-vision. We cannot--and will not--quit using carbon-based fuels at any time in the near future for a simple reason: they provide the horsepower that we crave. The hard reality is that oil, coal, and natural gas are here to stay. Fueling our society requires that we make good decisions and smart investments based on facts. In Power Hungry, Bryce crushes a phalanx of energy myths, showing why renewables are not green, carbon capture and sequestration won't work, and even--surprise!--that the U.S. is leading the world in energy efficiency. Power Hungry delivers a clear-eyed view of what's needed to transform the gargantuan global energy sector.

This book offers simple, delicious recipes that utilize foods that have a proven track record of enhancing health or offering protection from diseases. It can be a challenge to discern which foods really do form a healthy diet, let alone how to prepare them into delicious dishes without too much time, fuss, and expense. 5 Easy Steps to Healthy Cooking offers the solution. Vastly different from a diet book, this simplified, five-step approach to healthy eating is holistic and flexible. This is healthy cooking from a very different perspective: because it is first and foremost a cookbook, not a diet book, it begins and ends with enticing, easy-to-prepare recipes that make the five principles simple and doable. The five principles are: Choose Fresh, Whole Foods Eat Mostly Vegetable and Fruit-Based Foods Opt for Healthy Fats and Proteins Select Superfoods (Nutrient-Dense Foods) Eat More Whole Grains These recipes incorporate the five principles and will help you build your own perfect diet: Quinoa-Cashew Power Balls, Spicy, Crispy Roasted Chickpeas Tuna and Asparagus Frittata, Spicy Salsa Joes Soba with Shrimp, Lime and Cilantro Braised Baby Bok Choy, Thai Curry Pumpkin Soup Sweet Potato Bisque with West Indian Spices The actions and choices we make at the market, in our kitchens, and around the dining table can affect our health (for better or for worse) and are the most powerful steps we can take toward well-being. And remember no one food can make you healthy on its own -- aim instead for a varied and balanced diet. The diversity of the recipes in this collection offers ways to enjoy a wide variety of nutritious foods throughout the day.

Cooking with Quinoa.

At Bob's Red Mill, we know that you can't rush quality. That's why we manufacture our products using time-honored techniques, like grinding whole grains at cool temperatures with a traditional stone mill. This production 'secret' allows us to seal in the freshness and bring you wholesome, quality foods, just as nature intended. -- from [www.bobsredmill.com](http://www.bobsredmill.com) Bob's Red Mill is the number one supplier of consumer whole grains in North America. Every day they go to great lengths to ensure the integrity of their products -- even building a separate gluten-free packaging division complete with specialized machinery to make sure that their products maintain their gluten-free purity. The very best ingredients in the hands of the very best recipe developer is a winning combination. Camilla Saulsbury is an award-winning recipe developer and bestselling author who has created more than 250 recipes in this new book that showcase the health benefits of a gluten-free diet and result in immensely delicious, creative and satisfying dishes. These sublime recipes are proof positive that good taste and gluten-free options can be really tasty too: Breakfast Pumpkin Waffles, Teff and Chia Crunch Clusters Soups, Stews and Chilis Chicken Stew with Herbed Dumplings, Quinoa and Corn Chowder Salads and Sides Lemony Chia and White Bean Salad, Supergreen Millet Salad Meat, Poultry and Fish Crispy Almond Baked Chicken Fingers, Ancient Grains Tuna Casserole, Fresh Taqueria Tacos Meatless Main Dishes Tempeh and Vegetable Fried Quinoa, Deep Dish Pizza Casserole Breads Banana Bread, Ancient Grain Tortillas, Coconut Flour Scones Desserts Strawberry Shortcake, Fudge Brownies, Triple Ginger Teff, Gingerbread, Lemon Tart. Throughout the book there are a wealth of cooking and baking tips and techniques along with information on how to adapt favorite recipes into gluten-free versions.

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