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Hi ,

June is bringing some exciting things to the PLANTifull Fare kitchen, and I could not wait to share the news with you.

This month feels especially full-circle because so much of what I love teaching comes back to the same idea: whole-food, plant-based cooking should feel comforting, flavorful, and doable in real life.

And that is exactly why I am so excited to share this first update with you.

Our New Cookbook Is Here!

I'm thrilled to finally share that Linda Tyler of [Gracious Vegan](#) and I have officially released our updated cookbook, *Purely Plant-Based Cheese!*

This project has been such a joy to bring back to life. If you've been missing creamy ricotta, tangy feta or comforting cheesy dishes without the oil and additives often found in many store-bought alternatives, I think you are going to love what is inside.

Right now, we're ranked as a *Top New Release* in the Vegetarian Diets category on Amazon!

Inside the cookbook you'll find:

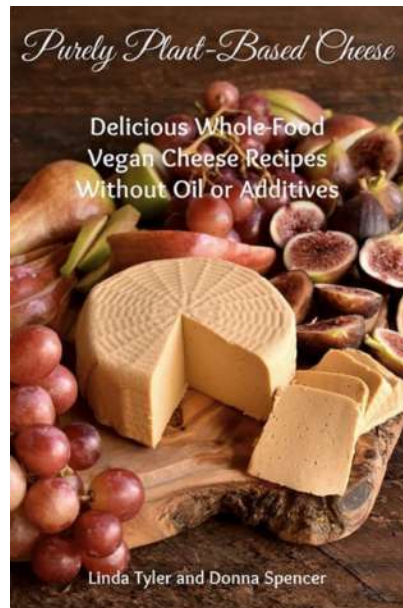
- ✓ 14 plant-based cheese recipes — including cream cheese, feta, ricotta, and pepper jack
- ✓ 18 recipes using those cheeses — including entrees, soups, sides, and desserts
- ✓ Full-color photos for every recipe
- ✓ Simple techniques using everyday equipment
- ✓ Guides to pantry staples, blenders, and working with agar
- ✓ Troubleshooting tips so your cheeses turn out right the first time

Want a closer look? You can:

- 👉 [Browse the full table of contents](#)
- 👉 [Watch a video](#) about the cookbook
- 👉 [Download](#) a free sample featuring our Cream Cheese and Twice-Baked Potatoes
- 👉 [Watch Linda and me](#) demonstrate the sample recipes

To celebrate the launch, the eBook is [available on Amazon](#) at an introductory price of **\$2.99** for the first few weeks. The full-color print-on-demand paperback is also available for **\$14.99**.

We hope these recipes bring a little more creamy, comforting joy back to your table.



One Date to Save!

On June 30, Linda and I will be guest chefs for a special cooking demo introducing our new cookbook, *Purely Plant-Based Cheese*, to the Plant-Based Support organization.

We'll be demonstrating two recipes from the cookbook: our tangy plant-based *Feta Cheese* and a fresh *Greek Salad* to use it in. If you have ever missed that salty, briny bite of feta in salads, wraps, bowls, or Mediterranean-inspired meals, this is such a fun recipe to learn.

More details are coming soon, but for now, mark your calendar for **June 30**.

Recipe to Try This Week

With summer tomatoes starting to shine, this is the perfect time to make my [Panzanella Tuscan Summer Bread Salad](#).

Panzanella is one of those simple Italian dishes that reminds us how much flavor can come from humble ingredients when they are treated well.



Juicy tomatoes, crisp cucumbers, red onion, basil, toasted bread, and a bright vinegar-forward dressing come together into something rustic, fresh, and deeply satisfying.

It is also a beautiful example of what I love most about Italian cooking: nothing is wasted, simple ingredients matter, and texture is just as important as flavor.

This is the kind of recipe I love serving on warm days when I want something colorful, casual, and full of summer. 🍷 [Get the recipe.](#)

Kitchen Tip: Make Creamy Dressings Without Oil

For a creamy oil-free dressing, start with a tangy plant-based base instead of oil.

Plain plant-based yogurt, vegan sour cream or my [Vegan Lemon Buttermilk Sauce](#) can give a dressing a smooth, creamy texture while allowing lemon, vinegar, garlic and fresh herbs to shine. When using a store-bought option, check the ingredient list and choose an unsweetened variety that fits your preferences.

Try whisking one of these creamy bases with lemon juice, a splash of vinegar, garlic, fresh herbs, and your favorite seasoning. The result is bright, cool, and satisfying — perfect for chopped salads, grain bowls, roasted vegetables, or a simple summer slaw.

I'll share more details soon about the June 30 cooking demo.

I am so grateful you are here cooking along with me.

With love from my kitchen to yours,
Donna

***P.S.** If you enjoyed these recipes, feel free to share the newsletter with a friend who loves comforting plant-based food. Your support means the world to me!*

***P.P.S.** New here? You can [view past issues here](#), and [subscribe](#) so you never miss a recipe.*



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Ready to start?

My goal is to inspire **you** to embrace a plant-fueled lifestyle for a healthier, more vibrant life.
Tell me what classes interest you, or grab a few helpful freebies—and don't forget a little flavor boost with my favorite kitchen ingredient, California Balsamic vinegars!



Cooking Class Interest
Tell me what classes you'd like to see



Free Salad Dressing Recipes
Oil- & dairy-free inspiration



Shop My Favorite California Balsamics
Add rich, tangy flavor to salads, roasted veggies, and desserts



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