Errata: The first printing of *Vegan Africa* contains translation errors and omissions identified and corrected below. The publisher sincerely regrets these errors and apologizes for any inconvenience they may have already caused you. If you have any questions or comments, please contact info@theexperimentpublishing.com.

- Mango-Chile Sauce (page 12): The recipe should call for 1 tablespoon sugar, rather than 1 teaspoon sugar
- Sweet Potato and Ginger Loaf (page 27): The recipe should call for 1 tablespoon coconut oil, rather than ½ teaspoon coconut oil
- Sweet Bread (page 41): The recipe should call for ½ vanilla bean, rather than 1 vanilla bean
- Injera (page 42): The recipe should call for 6 cups (1.5 L) warm water, rather than 4 cups (960 ml), and step 1 should read "the remaining water," rather than "the remaining % cup water"; the recipe should also call for 1 tablespoon active dry yeast, rather than 1 teaspoon active dry yeast
- Fonio and Papaya Salad (page 57): The recipe should call for 2 tablespoons olive oil, to be added where indicated in step 2
- Fresh Pineapple Salad (page 61): The recipe should call for ½ teaspoon paprika, rather than 1 teaspoon paprika
- Creamy White Bean Soup (page 72): The recipe should call for 2 tablespoons soy sauce, rather than 2 teaspoons soy sauce; the recipe should also call for 6 cups dried coconut flakes, rather than 4 cups dried coconut flakes
- **Egusi Stew (page 99):** The recipe should call for 1 tablespoon tomato paste, rather than 1 teaspoon tomato paste
- **Vegetable Mafe (page 113):** Step 1 should read "Stir in the tomatoes," rather than "Stir in the tomato paste"
- **Vermicelli Rice with Spinach and Cashews (page 125):** The recipe should call for 2 tablespoons chopped parsley, rather than 2 teaspoons chopped parsley
- Atassi (page 132): The recipe should call for 1 teaspoon ground cumin, rather than ½ teaspoon ground cumin; the recipe should also call for ½ teaspoon ground coriander, to be added in step 2 with the cumin, paprika, and salt
- Coconut-Lemongrass Muffins (page 137): The recipe should call for ¾ cup (160 g) coconut sugar, rather than 1/3 cup (60 g) coconut sugar
- **Chocolate-Ginger Muffins (page 144):** The apple cider vinegar should be added after the flour, baking powder, and baking soda are mixed and stirred into the wet mixture