



Fran Costigan, culinary instructor, cookbook author, pastry chef, consultant, and the director of Vegan Pastry at [Rouxbe Culinary School](#), is internationally renowned as the authority on vegan desserts. Professionally trained, Fran was a chef in both traditional and vegan pastry kitchens before moving into teaching over 25 years ago. Her unapologetically luscious confections lack nothing — except dairy, eggs, white sugar, and cholesterol. Fran’s vegan desserts are appropriate for everyone who loves dessert, whether or not dietary restrictions are an issue. She developed and leads the 90-day Essential Vegan Desserts Course at [Rouxbe](#), the world’s leading online Culinary School, where she mentors international students of all skill levels, from beginners to professionals.

Fran’s cookbook, [*Vegan Chocolate Dessert: Unapologetically Luscious and Decadent Dairy-Free Desserts*](#), is available in German, French and Italian editions, and follows the classic, [*More Great Good Dairy Free Desserts*](#).

A native New Yorker, Fran moved to Philadelphia, PA recently, and is enthusiastically visiting Philly’s many renowned plant-forward restaurants. A sought after speaker, you can find Fran sharing her passion across North America and Europe, at schools, conferences, festivals, and corporations such as Google, at resorts, spas and on cruise ships too.

A professional member of the International Association of Culinary Professionals, Women Chefs and Restaurateurs, Les Dames d’Escoffier, and the Association of Food Journalists, Fran is a proud to serve on the advisory boards of the New York Coalition for Healthy School Foods, Main Street Vegan Academy, and the Vegan Trade Council.

For more information, visit www.francostigan.com
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