

Questions Frequently Asked About Sensational Stevia Desserts (SSD)

What is stevia?

Why isn't it more widely known and used in the U.S.?

How is it different from other sugar substitutes?

Why should people use stevia as an alternative to sugar or artificial sweeteners in dessert recipes?

Why do you recommend preparing desserts with stevia when people can use Splenda that is also suitable for baking?

Who can benefit from desserts using stevia?

Are these recipes appropriate for diabetics?

How can these "sensational" dessert recipes help people lose weight?

How do low-carb dieters benefit from the recipes in SSD?

Can all traditional sugar dessert recipes be converted to stevia dessert recipes?

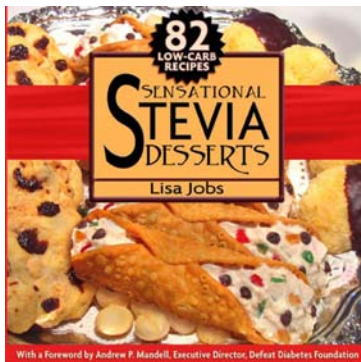
Do desserts made with stevia taste exactly the same as those made with sugar?

Are stevia desserts easy to prepare?

Measuring stevia properly can be tricky. How do you address this in your book?

What are some of the nutritional differences you noticed in the comparisons you make between some of your stevia dessert recipes and the traditional "sugar" recipes?

What are your favorite recipes in the book? Why?



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