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# Scandinavian Classic Baking



## Synopsis

From coffee breads and cakes to cookies and tarts, this gorgeous cookbook offers forty-three recipes, along with photographs, history, musings, and stories. These classic Scandinavian baking recipes are knockouts for the eye and the taste buds.

## Book Information

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## Customer Reviews

Bakers longing for a slice of Swedish Limpa or Norwegian Tosakake to transport them across the pond will find plenty of recipes in veteran baker Sinclair's compilation of Scandinavian favorites.

Sweet-lovers with a soft spot for almonds, cardamom, and allspice will have a field day, as these pronounced flavors make frequent appearances in this collection of over 40 treats for all times of the day. Those expecting spritz cookies, pancakes with ligonberries, and the iconic Danish pastry will find them alongside desserts like a must-try Strawberry Cream Cake, a layered confection with cream cheese frosting and a rich custard filling, and the craveable Norwegian Tosakake, a tender almond-flavored sponge cake drenched in a buttery caramel topping studded with slivered almonds.

Though some may find yeast-based items like Cardamom Breakfast Buns or the saffron-laced St. Lucia Buns challenging, Sinclair provides recipes for all skill levels along with explanations of cultural significance of dishes, ingredients, or trivia, such as the proper way to serve a smorgasbord. Generously served with eye-catching pictures of the dishes and region, this collection will hold the greatest appeal for Scandinavian expats and descendants. (Jan.) (c) Copyright PWxyz, LLC. All rights reserved.

"Filled with mouth-watering color photos of the finished recipes, as well as visually stimulating shots from the various Scandinavian locations, you are instantly transported (or feel that you could be)!"-Galesburg (IL) Register-Mail"It's a keeper!"-Reader ViewsScandinavians are known for their warm hospitality, welcoming family and friends into their homes with coffee and baked goods. Drinking coffee is almost the national pastime, and delicious breads and cookies are the perfect accompaniments."Coffee tables" are a popular means of celebration, loaded with hearty breads, delicate sweets like Desert Sand Cookies, and whipped cream cakes such as Strawberries and Cream Cake. Simple fruit tarts bring the freshness of spring to the festivities.Offering more than forty recipes, Scandinavian Classic Baking covers a wide range of treats, from simple cookies and muffins to elaborate princess cakes. Carefully written directions and attention to detail guarantee success for both novice and experienced bakers. These are recipes to be cherished for generations.Back FlapPat Sinclair is a food consultant in the Twin Cities with decades of experience as a recipe developer. Throughout her career, Sinclair has worked for high-profile corporate clients who target American home cooks and bakers, including Publications International, Ltd.; Land O'Lakes; General Mills; and Pillsbury. She was the recipe editor for two Pillsbury Classics Cookbooks and a Land O'Lakes cookbook. Baking Basics and Beyond, her first cookbook, received the Cordon d'Or Gold Ribbon from the Academy of Culinary Arts. Sinclair was also food editor for Breakfast in Cairo, Dinner in Rome, which was the 2000 Midwest Regional Winner in the prestigious Tabasco Community Cookbook Awards.Sinclair holds a bachelor's degree in food research from Purdue University and a master's degree in foods from the University of Maryland. She is a member of the International Association of Culinary Professionals, Les Dames d'Escoffier, and Twin Cities Home Economists in Business. She lives in Edina, Minnesota.A commercial photographer specializing in food, Joel Butkowski has been creating award-winning images since the 1980s. His mouth-watering compositions have been used by restaurants, grocery chains, and national food brands. Actively involved in the local arts initiatives of his community, he is the past president of the Minnesota chapter of the American Society of Media Photographers. He is also the author of Using Digital Cameras, the pioneering book in digital photography. He lives in St. Augusta, Minnesota.

I bought this in the hope that I could find a classic collection of recipes that I could whip up for my Scandinavian colleagues at work - I can honestly say it was a gem of a find! The recipes are split into easy categories (coffee breads, cakes, cookies, tarts, patries, fruit desserts and traditional favourites), with each recipe sporting a beautiful picture and also a short blurb on one or another Scandinavian fact (holidays, history behind the recipe, etc.). I've also found the measurements to be

accurate and the instructions detailed. For those new to using yeast (like me!), I would still look on the 'net before trying the Cinnamon Rolls or Danish Almond Tea Ring, because it's hard to know exactly how best to use the yeast without some practice (i.e. my dough will not rise unless in the oven on the lowest setting). However, whoever is a pro with yeast will have no problems! Short tip: I added double the filling to the Cinnamon Rolls - otherwise they are too dry to get the real Cinnabon flavour! ;) I think this is a perfect collection of nordic baked goods, the presentation is beautiful, most recipes are pretty easy and straight-forward and it's also fun to read through the short history and stories provided. Moreover, this is the only Scandinavian baking book where I've seen every recipe with a picture, so for visual cooks this is spot on. Would also highly recommend as a gift to anyone who enjoys baking.

Ya, this is a gud book. I'm Scandinavian, my husband is Scandinavian. We've endured many battles with other Scandinavians over how the art of baking, particularly Danish, should be done. I've used several of the recipes in this book and can now say, "See? Our way is best." I've tried several recipes from this book and have not been disappointed with any of them. I can't wait to take some of these goodies to this year's family reunion.

I loved this cookbook so much I ordered several more for gifts. There are some editing problems but the beautiful pictures and just the warm feeling or nostalgic memories I got from looking at it and trying some of the recipes made it a great book to own and to give for a gift.

I got this for my wife after spending time in Copenhagen and I was not disappointed. There are some great recipes in here and we have tried the Danish Almond Ring (shown on the cover). The recipe was easy to prepare, clearly described (for the most part), and the end result is now one of my favorite desserts I have ever had. The book has very nice pictures of every recipe, which I like. Hlghly recommend!

This is almost like a coffee table book, simply because the photo quality is so gorgeous that you would want people to search through it. Every delicious recipe is accompanied by a beautiful photo of the result, but also each has a little photo in the corner of some area of Scandinavia. Many of these photos even have snippets about Scandinavian daily life (ie one page with a gorgeous picture of Finnish cookies (which look yummy) has another small photo of a little cabin on a Stockholm lake--with an explanation of what the little house is and it's significance.) I expected delicious

recipes, but I didn't expect such beautiful pictures, and I certainly didn't expect snippets and pictures of the gorgeous Scandinavian countryside. I'm buying another copy right now for family!!

This is an outstanding book with recipes that are authentic and directions that are well-written and easy to follow. I have been looking for years and have finally found the perfect Swedish Kringle recipe. The food photography is beautiful and the side notes about Scandinavian culture and history are short and interesting. This is a cookbook you will enjoy reading and actually use!

Beautiful pictures, easy to follow recipes. The Swedish Kringle is delicious. I'm looking forward to making Mini Princess Cakes.

All the recipes in this book are very well explained, step by step and the photos related to the recipes are fabulous and helpful. I've made Limpa bread using fresh yeast instead of dry yeast and the result was a delicious bread that is also very good with jam and cottage cheese. You will find in this book easy recipes to share with your family and friends.

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