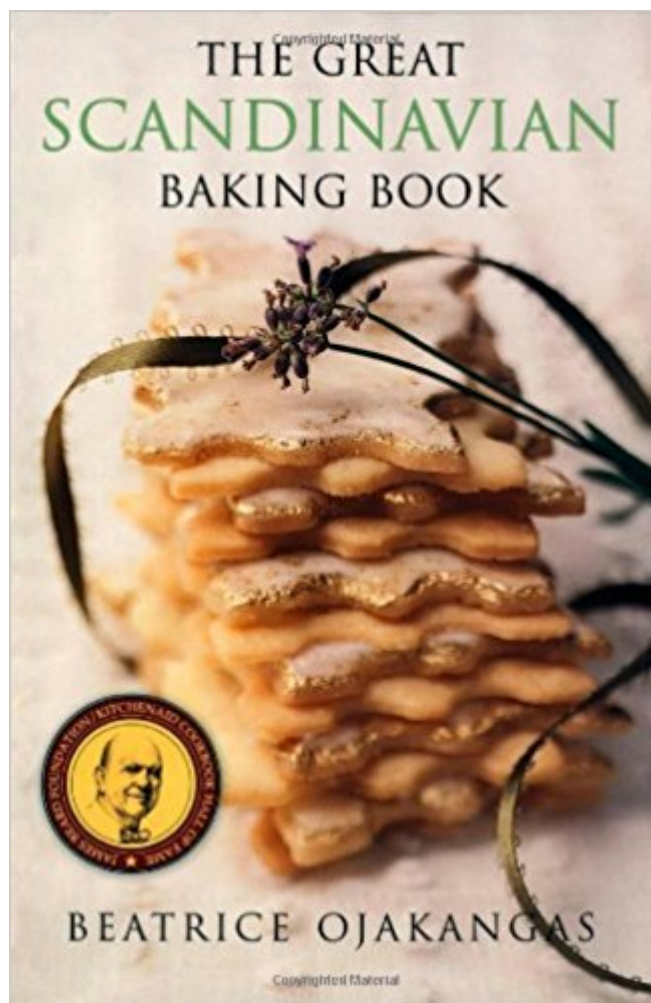


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The Great Scandinavian Baking Book



Synopsis

Recipes for savory and authentic morsels from the north country, now in paperback! Food is the heart of a Scandinavian home: scrumptious pies, delicate pastries, millions of cookies, and, of course, savory breads. Each country—Denmark, Norway, Sweden, Finland, and Iceland—has its specialty and no one goes hungry. In this mouthwatering collection, Beatrice Ojakangas calls on her own Scandinavian heritage and wide-ranging knowledge of baking to produce the definitive cookbook for this rich cultural heritage. Because Ojakangas stresses ease of preparation, even novice bakers will be able to make filled Danish pastries, Christmas buttermilk rye bread, or a few dozen pepparkakor, better known as gingersnaps. This handy reference highlights Scandinavian traditions too. There are recipes for sweet breads to be served with morning, afternoon, and evening coffee; for trays upon trays of cookies to serve as holiday or everyday treats; and for savory meat-and-vegetable pies. The Great Scandinavian Baking Book will warm your heart and fill your stomach. Beatrice Ojakangas is the author of more than a dozen cookbooks, including Great Whole Grain Breads (1993) and The Finnish Cookbook (1989). Her articles have appeared in Bon Appétit, Gourmet, Cooking Light, Cuisine, and Redbook, and she has appeared on television's Baking with Julia Child. She lives in Duluth, Minnesota.

Book Information

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Customer Reviews

Scandinavian cookbooks tend to focus on Finland, Sweden, and Denmark; Ojakangas, author of

several previous books on the subject, here includes recipes from Iceland as well. There are hearty "breads for meals," rich and delicate cookies, cakes and pies, and breads for "coffeetime," which can be a formal, three-course occasion. A diverse selection of national specialties, for larger collections. JSCopyright 1988 Reed Business Information, Inc. --This text refers to an out of print or unavailable edition of this title.

The Great Scandinavian Baking Book is something I wanted to add to my cookbook collection for two reasons: 1) I'm from Minnesota and my Mom and her side of the family are all of Norwegian descent. The thought that I could recreate some items from my Mom's childhood excited me. 2) I wanted a collection of baking recipes that yielded results appropriate for "company." Also I really like the flavor of cardamom :) This book served both purposes. I've made some great items with wonderful results. I'll be honest, some of them sounded quite difficult and I didn't have a lot of confidence in my abilities. I'm a great cook (if I do say so myself) but baking - following directions really - is not my forte. But Beatrice Ojakangas' instructions are so precise, yet natural that I got things right the first time. The first thing I made was an Icelandic coffee wreath. No, it's not Norwegian like my Mom. But it did make a great and beautiful pastry fit for serving at a holiday potluck at work. Everyone was impressed. It was so simple to make but it looked like a million bucks. That's the impression I want to make with my food at work, you know? Then I made Norwegian butter cookies. Oh my gosh. How can a 6 ingredient recipe turn out something so lovely and melt-in-your-mouth good? The real payoff was Crispy Krumkake. My Mom still has Grandma's Krumkake iron, but doesn't ever make the cookies because, well Mom is into lots of domestic arts, but cooking isn't one of them. So I gave Krumkake a shot and the recipe was fantastic. Light delicate cookies, made pretty by the iron's design, they were a hit! Unfortunately the German side of my family filled them with Cool Whip which made me cringe, but they liked it so I guess it's okay. So why did I remove a star? Well the book has this gorgeous photo on the cover but no photos inside. There are some line drawings where appropriate (like explaining how to slice and shape that coffee wreath), but no inspirational photos. And the book isn't bound so as to be very useful in the kitchen. It's a paperback that isn't heavy enough to stay open. Not that format is everything, but transcribing or photocopying recipes isn't my idea of a good time. Overall it is a minor thing, but still worthy of comment. If you like the flavors of cardamom, cinnamon, ginger, butter, almonds - you'll love this book whether you have a Scandinavian history or not.

This book is somewhat different than other cookbooks I have reviewed. There are no photos to

assist with presentation, and the recipes are sparsely illustrated. The book is different from other Scandinavian cookbooks that I own as well in that they tend to omit insular areas, focusing exclusively on Norway, Sweden, Denmark, and Finland. This book covers Iceland as well. The recipes here also range from main dish mushroom pies to cookies, and from crackers and breads to cakes. The diversity in the cookbook is astounding in recipe types as well as geography. Instead of a photograph, each recipe includes a brief set of notes about how the recipe fits into the food culture where it comes from. In many ways, this is more helpful than a photograph anyway, as long as one has other cookbooks which have such photographs of Scandinavian foods and how they are decorated. (For those, I'd recommend: *Authentic Norwegian Cooking* and *The Cooking of Scandinavia - Foods of the World Series*.) Highly recommended.

This is one of my well loved cookbooks as you can bake almost anything from this cookbook. You will find recipes for breads, cakes, cookies and desserts from Scandinavia. Personally I enjoy bread baking so I usually bake the bread recipes from this book although I've baked plenty of cookies too. All have turned out well. Author Beatrice Ojakangas offers a bit of background of where the recipe came from and in some cases how the recipe was traditionally prepared. Some of the recipes you will find include: *Heart Shaped Cream Waffles* Sweet Cream Waffles* Alexander's Tarts* Danish Sugar Drops* Norwegian Coffee Buns* Danish Currant Buns* Swedish Chocolate-Frosted Almond Bars* Swedish Cinnamon Butterhorns* Finnish Blueberry Squares Highly recommend.

Although this book may look a bit intimidating to the beginning baker, the detailed illustrations and exceptional directions make baking these fine Scandinavian delights possible for anyone at any skill level. I loved the great variety of recipes, especially for special occasions. This is where you learn what real coffee cake is, not that phony stuff you get in grocery stores and diners. I thought the sections on baking tips and where to get (mail order) hard to find ingredients were particularly helpful. I have a number of Swedish and Danish cookbooks and this one is by far the best for baking. Have fun!

I love finding recipes that remind me of what my grandma used to make when I was a kid. The Limpa and Cardamom Braids are outstanding... still working on trying others :)

love this cook book. this author is my favorite for Finn recipes (well except my grandmother)

You won't be shorted on the number of recipes in this book and they are good too. This features Scandinavian baking at its best with classic Scandinavian ingredients. This not only includes cookies, cakes and other sweets but also more unique dishes like salmon pie. This would be a great addition for anyone interested in great Scandinavian recipes for baking sweets.

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