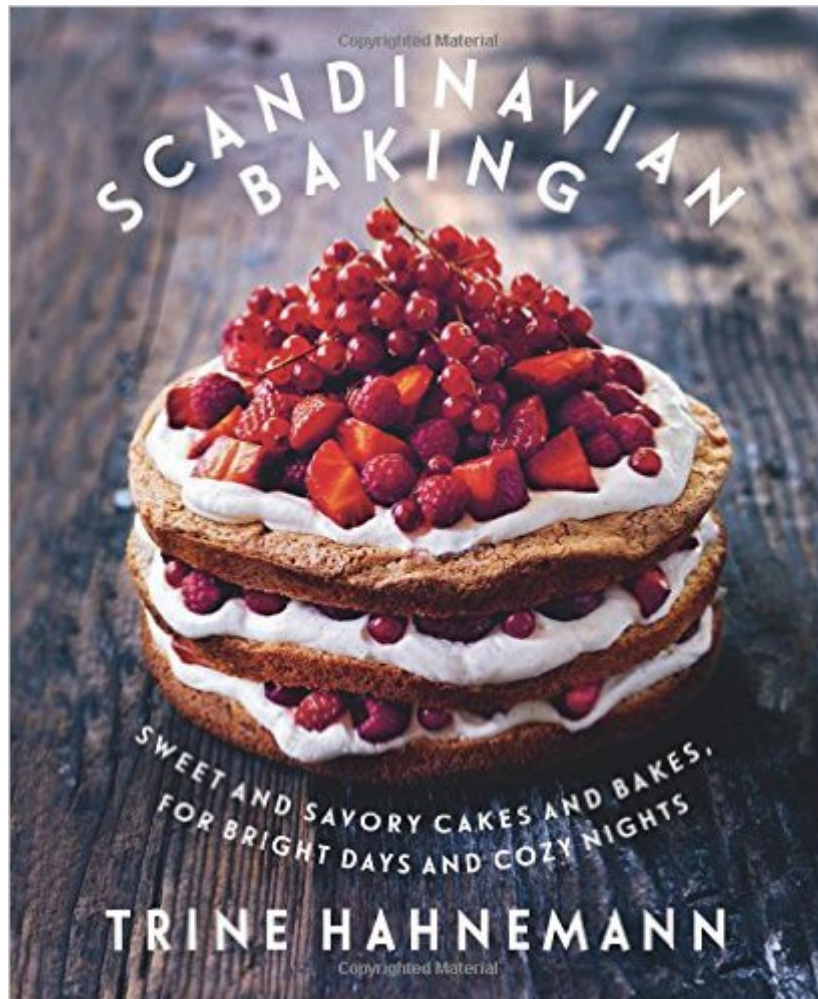


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# Scandinavian Baking: Sweet And Savory Cakes And Bakes, For Bright Days And Cozy Nights



## Synopsis

A world of steamed-up kitchen windows against a frosty backdrop, delicious Danish pastries, crusty dense breads and creamy layer cakes is summoned up in Trine Hahnemann's spectacularly beautiful new book, *Scandinavian Baking*. Cakes abound, with every kind of Danish pastry you could ever wish for, a cookie for every occasion, mouthwatering layer cakes, coffee cakes, cream buns plus snippets of baking history, so you can learn all you need to know about Scandinavian baking. Divided into two main sections on cakes and breads, sandwiched between features on Midsummer and Christmas, this is the ultimate compendium on authentic Scandinavian baking with a modern twist.

## Book Information

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## Customer Reviews

I also previously purchased the three other English language cookbooks by Ms. Hahnemann, and am inordinately impressed by them all! There are few duplications. Not only are the recipes flawless and superb, the photography breathtaking and her culinary coverage broadly authentic, but Trine Hahnemann's style and the poignancy of her delivery simply is extraordinary! Her commentaries on food, family life and the historical bases for many of the infamous social customs in Scandinavia, are literally stunning. Especially interesting, to me, is that she has lived and worked also, both in America and England, in addition to her native Denmark, thereby increasing her keen awareness of our many cultural differences, by which to make astute comparisons, etc. I have learned so much more than invaluable cooking instruction from these books, that I shall always be unusually grateful that I purchased them!

So this book is gorgeous. Feels great, looks super enticing. If you want something pretty for your coffee table I would give this 5 stars. The photography is beautiful, layout, etc... it all comes together as a very visually enticing package. However, unless you're an advanced baker, the recipes themselves leave a bit to be desired. There just aren't enough instructions in the steps description. When I tried to make cardamon buns there was no info on how much to knead the dough, and then very little description how to shape them. If I was familiar with Scandinavian baking and had seen someone make these before this might have been ok. But the text on shaping was confusing and insufficient. There were no 'in progress' photos provided to use as reference. I had to turn to Google to find videos and blogs showing how it was done. Missing info like this crucial step makes me believe the book is more about the overall visual concept instead of the actual recipes.

Disappointed so far. I had really looked forward to using this book, both because I love to bake, and because I am part Scandinavian, having spent much of my childhood there - so I am very familiar with Scandinavia's wonderful food. I think the biggest problem with this book is, as another reviewer pointed out, there simply isn't enough instruction/explanation on how to make the recipes. Some bread/rolls recipes that call for yeast never mention whether the dough should be kneaded or not. There was also my disastrous experiment trying to make the Danish pastry dough. In the book it called for an impossibly huge amount of butter (1 7/8 c. of butter - did she mean a stick and 7/8?) and the dough became an oily buttery mess. I had to throw it away. I'm going to try some more recipes - I still hold out hope - but so far nothing I've made has turned out that well.

So, this book is beautiful, but the recipes are a bit complicated, for me at least. Almost all the recipes contain ingredients that may be harder to find in the US (things like Type-00 flour, superfine sugar, fresh yeast--perhaps familiar to advanced bakers but not for noobs), and I'm not entirely sure if the extra effort/money to get these ingredients is necessary or worthwhile. I made three of the recipes with varying degrees of success. The best was the saffron bread/St. Lucia rolls--they were pretty easy to make and quite tasty (though not strongly saffron-flavored). I will make them again, for certain. The honey cake with orange butter cream was not good at all, and the Brovst dream cake wasn't any more appetizing. In both cases I don't know if it was my fault, the recipe's fault, or I just don't like these dishes, as I'd never had them before. The introductory material is quite helpful, though, and remove a lot of the ambiguity that plagues many cookbooks out there. So, for now, I use this cookbook more for dreaming than baking....

Mouth watering baking in this book. Only problem is which to start on first. This is definitely a book for someone who loves cooking at home for a family with a few interesting 'tweaks' to give a different look to an 'ordinary' recipe. Thoroughly recommended.

Gorgeous book but the recipes don't seem to be tried and true ^\_ø they never turn out as pictured

Have made several recipes and they are right on,, You MUST love rye flour esp for the breads :)  
VERY GOOD!

My wife loved the book so much! She just started baking and this is her very first cook book!

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cakes: The Ultimate 200 cake recipes (cake recipes, cake pop crush, cakes books, cake pops, cake pops, mug cakes, mug cakes cookbook, mug cakes low carb, ... Pies, Pizza, cooking recipes Book 1)  
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