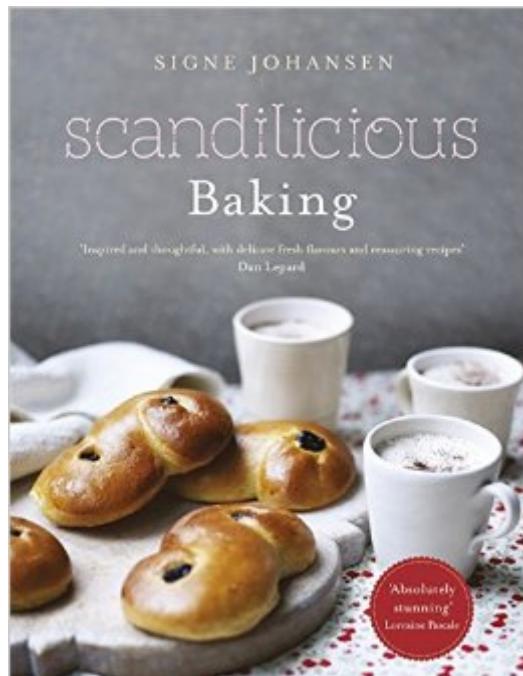


The book was found

Scandilicious Baking



Synopsis

A follow-up to the Scandilicious cookbook, the secrets of some of the best baking in the world are found here. Deeply ingrained in the Nordic culture, baking is a distinctive part of Scandinavian identity, history, and well-being. Welcome to a world where cakes made with real butter are celebrated rather than feared, where entire festivals are dedicated to baking, and where it is believed there is nothing quite like the thrill of making one's own bread, snow biscuits, or cardamom buns. Here, Signe Johansen shares with readers the most delicious baked treats she grew up with. The book includes Rye and Chocolate Soda Bread hot out of the oven; Pumpkin, Cheese, and Sage Muffins that pack a flavor punch; and Danish Strawberry and Mazarin Cream Tart, "perfect for summer entertaining. Dipping into seasonal fare, and finishing with a chapter on Christmas treats and gifts, this delicious collection will soon become a foodie kitchen favorite. Includes metric measures.

Book Information

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Customer Reviews

This is hands-down one of my favorite baking books, both to read and actually use in the kitchen. Loaded with gorgeous photos and anecdotes, it combines traditional Scandinavian recipes and many that have been given a modern twist; each one I've tried thus far has worked and worked very, very well. The book itself is broken down into the following sections: Breads, rolls, and flatbreads; Savouries; Pastries, sweet buns and muffins; Cakes; Puddings (English dessert not American pudding) and tarts; Biscuits (as in cookies), treats and edible gifts; Sig's Scandi store cupboard and

suppliersWhat makes this book so good is the addition of both sweet and savory baked goods (can you say Crayfish and filo bites?), several luscious jam recipes, flavored butters, and wonderful breads like Musli bread and Jarlsberg and ale buns. One I have yet to try but am looking forward to getting my hooks into is the recipe for Meatball buns--yes, they are buns stuffed with tiny meatballs. Note that Johansen uses spelt and wholemeal spelt flour for many of the bread recipes; however, she does mention that plain or wheat flour may be used as well. What can I recommend? Thus far I can say the Musli bread was a winner; the chocolate Birthday cake was a big hit; the Pink grapefruit marmalade muffins were a nice end-of-summer breakfast treat; and definitely make the Jarlsberg and ale buns. If you like to bake, cook, or just enjoy a good reading cookbook, this one is definitely worth owning.

Lots of interesting offbeat recipes, which mainly work. Best for experienced bakers. You'll need a scale that measures in grams and a converter to go from Celsius/gas mark temperatures to Farenheit. If you've got those you're ready for some great baking.

There is a lot of good recipes in here. Some of the ingredients such as special flours might be hard to find but the author offers substitutions for most of the recipes. All the recipes look yummy.

This is a great book full of lovely recipes, especially the ones with almonds in.

Perfect book that my daughter-in-law wanted

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