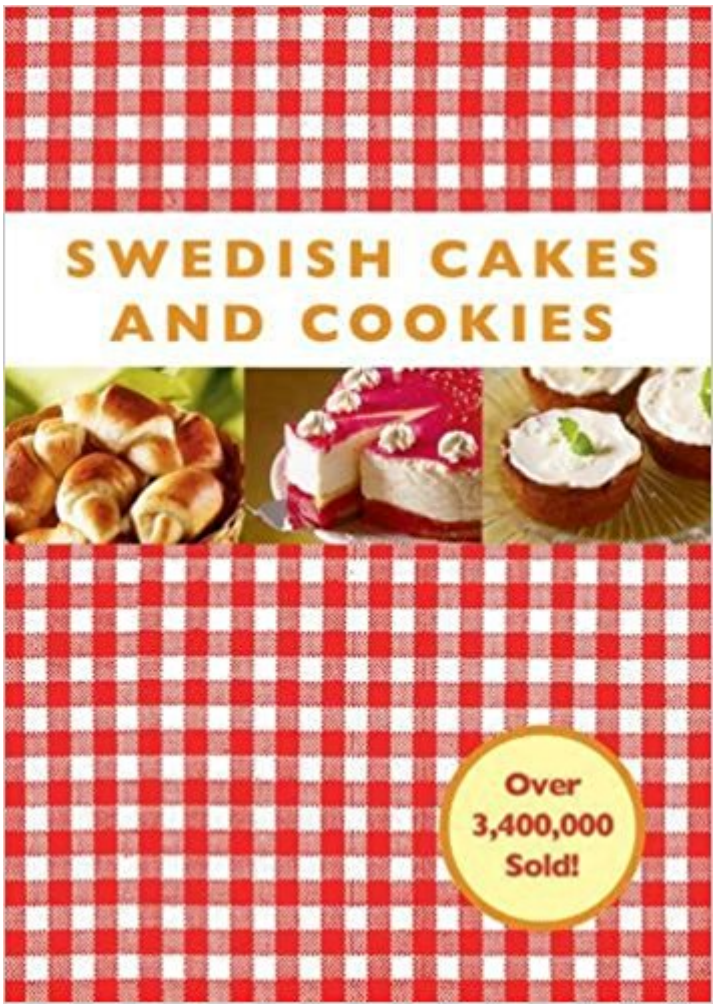
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Swedish Cakes And Cookies



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Synopsis

Swedish Cakes and Cookies has become a modern classic since it was first published in 1945. Modernized and improved over the years, today's full-color edition, with beautiful photographs of each recipe, contains nearly 300 recipes. Some, such as Berry Muffins, Coconut Macaroons, Linzer Torte, and Jelly Doughnuts, may be familiar, while others, such as German Lemon Cake, Almond Meringues, Truffle Tarts, and Toffee Crunch Torte, are deliciously unique. Gluten-free, egg-free, and sugar-free recipes ensure that this book is accessible to all dessert lovers. Beginners and experts will be reminded that baking is both easy and enjoyable when they read the practical advice and step-by-step instructions in each section. Swedish Cakes and Cookies is an essential resource for any home baker, and for anyone who loves to meet with friends for coffee and cake.

Book Information

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Customer Reviews

Originally published in 1945, this cookbook has sold over 3.4 million copies in Sweden, according to the publisher, and is now available in the U.S. for the first time. In a country that celebrates most special occasions with a coffee klatch that includes seven different kinds of cookies, this guide has served as a culinary bible. With more than 300 recipes Ã¢â ¬â • many of which have been culled from bake-off contest winnersÃ¢â ¬â •the book is divided into categories like Sweet Breads, Rolls, Rusks and Cakes. Among the popular treats are the buttery wreath and pretzel-shaped cookies familiar to collectors of cookie tins; several variations on Danish pastry; puffy, raisin-studded saffron buns eaten around Christmas time; and PrinsesstÃƒÂ¤rta, an elaborate sponge, preserves,

marzipan and cream confection typically found at the coffee klatch. Also included are several gluten-free, egg-free and sugar-free sweets. Though the recipes themselves are short on direction, tips for using the proper equipment and ingredients, and strategies for achieving the desired look and textures, are interspersed throughout. As many American readers have tried Swedish cuisine only at their local Ikea store, this cookbook provides a window to a celebratory culture and its many intriguing flavors. (Apr.) Copyright Ã Â© Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Originally published in 1945 as the outcome of a baking contest held right after the end of World War II, this book has been revised almost every decade, supplemented by new contest winners and updated with instructions for using new appliances (for instance, convection ovens); and now it makes its English-language debut. In nine chapters are presented its offerings, many of which will be familiar to U.S. bakers, such as spice muffins, thumbprint cookies, and jelly donuts. Directions are straightforward, headed by yield and appropriate temperatures, with ingredients and steps outlined; color photographs appear in groups as illustrations throughout the text. Best are the introductions to each chapter, giving bakers the right tips to ensure the best results; use cold dough, for instance, for Danish pastry. Are there truly Swedish-only sweets? Try fashioning a variety of braids and wreaths, rosettes, and gingerbreads, among others. --Barbara Jacobs

I bought Sju Sorters Kakor in a general store in Lund when I was studying there in 1979. That edition had some really interesting cooking techniques that disappeared from the later editions. For example, tender butter cookie dough without eggs was made on a cutting board by piling the dry ingredients on the board and then kneading the sticks of butter into the flour.This translation of the most recent edition brings this classic to the non-Swedish-speaking world. And let’s face it, almost nobody but Swedes ever bothers to learn that language.These are not hard recipes to bake. If you’re looking for things for fika, or for teatime, you can hardly do better than this book.

Think some of the recipes have wrong translation - tbs instead of tsp yeast in the bread recipes.Love this cookbook and grew up with it in Swedish but very disturbed by measurements. I have never put tablespoons of yeast in a recipe - could i be wrong!??

A little disappointed, my grandma is swedish and I know most of the recipes for the swedish name, and the book doesn’t have the original name of these baked goods... Even though, good recipes,

easy to follow, I think these are modern version of classics, If looking for old recipes this is not the book.

I gave this cookbook to my father as a Christmas present, so I don’t have much personal experience or critique of the book. However, I thought it was apropos that during my Christmas trip to visit with my girlfriend’s family, I managed to see this same book to my surprise. It was a surprise because my girlfriend’s brother-in-law is Swedish and he just happened to bring this book with him to possibly bake some delicious cookies for us. Only difference is that he had the Swedish version, which looked and seemed exactly save for the language.So, if you’re seeking an authentic Swedish sweets cookbook, it seems to have the Swedish stamp of approval.

The Swedish Cakes and Cookies, Finally I got this Book, I wanted to get it for a long time, It is small yet filled with many Colorful Pictures, in fact every Recipe has a Picture, and I love that. It is so important to see how that specific item should look like, that entices me to make the dish or what ever it is. So many times you look at Books with no Pictures or black and white Illustrations of the dishes,...now what is That? You going to make the Recipe based on some Drawing?...I don’t think so!I do realize Books with Color Pictures are more expensive to make, but if the Publishing Company wants to sell them better include many Pictures with the Recipes; otherwise, a lot of People will not buy them. This Swedish Book is Excellent not only because of the Pictures but the well written recipes, so Clear and Easy to Follow, my Family and I get many Ideas and made few Recipes so far, with out any Problems and that is some of the Reasons why The Swedish Cakes and Cookies Book Sold over 3,400,000 Copies...how about That! ... Check Pictures Posted, Thank You

A compact book with a nice selection of recipes and a huge number of them for such a small book. Each recipe comes with a colored picture. Some recipes have a small description but with the colored pictures, for many an introduction is not necessary and they don’t bother. Nicely laid out with metric and imperial measurements (no conversions or translation needed). I can believe this book has been around for 63 years. It is not pretentious or trendy but packs a lot in a small space and may become what I consider a standby book. One of the ones you reach for and always seem to find something that will work. Also a big plus, most of the ingredients are easy to come by.

I work with a woman from sweden and she has this cook book. There are wonderful recipes for

coffee cakes and cookies.. the swedish use alot of almond flavoring & their cakes are only ’1’ layer..very fast to make..

Can’t wait to try the recipes. Many interesting and tasty treats.

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