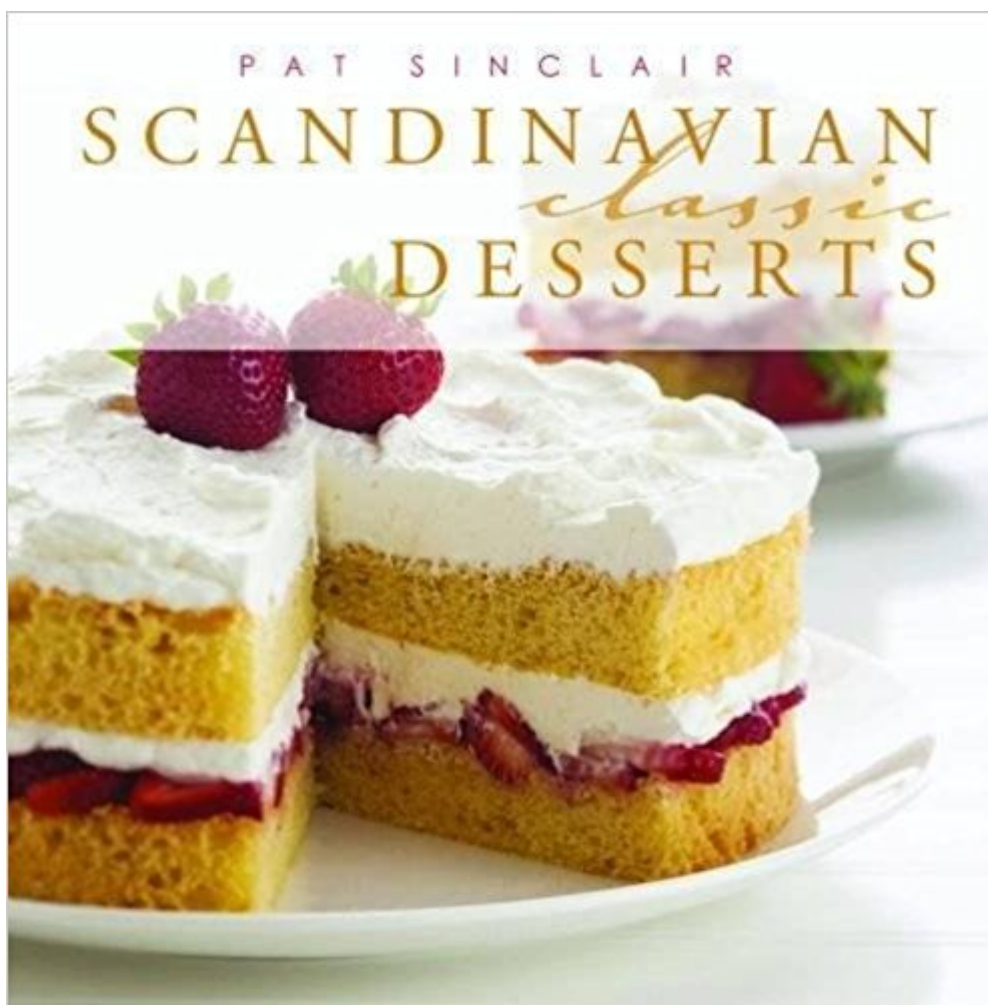




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Scandinavian Classic Desserts (Classics)



Synopsis

Scandinavian treats that will be sure to call for seconds. Indulge in a taste of Scandinavian culinary delights! In Pat Sinclair's scrumptious sequel, recipes vary from rich almond tortes and caramel flan to traditional favorites such as krumkake and pressed butter cookies. Fill your taste buds with mouthwatering dishes that will have even non-bakers getting creative in the kitchen. Accompanied by tempting photographs, this must-have cookbook contains forty-four recipes, along with history, musings, and stories.

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Customer Reviews

Scandinavia may be known for its snow-capped mountains and frigid winters, but its inhabitants are famous for their warm hospitality. Whether it's a tender, buttery cookie or an elegant fruit tart, the recipes in this collection will evoke images of Nordic generations baking for family and friends while sharing an aromatic cup of coffee. Based on the intense flavor of fresh local ingredients, the Swedish Berry Cream Cake and Norwegian Blotkake featured in this volume are brimming with juicy fruits and slathered with whipped cream. The Tosca Mini-Tarts will have you craving their savory butter-laden crust and chewy almond filling. Here you'll also find recipes for familiar holiday cookies-such as Norwegian Krumkake and Rosettes-that grace festive tables all over Scandinavia. Those still craving more will find Cinnamon Apple Bread Pudding and Aunt Else's Rice Pudding, comforting weeknight desserts that bring every friend and relative back for more. Including more than forty recipes, each paired with a delectable photo, *Scandinavian Classic Desserts* is sure to

create memories of gatherings and celebrations with loved ones. Detailed directions accompany each recipe to guarantee success for both novice and expert bakers. Pat Sinclair is a food consultant and recipe developer with more than twenty-five years of experience working for clients including Smucker's, Pillsburybaking.com, Land O'Lakes, and General Mills. *Baking Basics and Beyond*, Sinclair's first cookbook, received the Cordon d'Or-Gold Ribbon Award from the Culinary Arts Academy in 2007. She was also the food editor for *Breakfast in Cairo*, *Dinner in Rome*, the 2000 Midwest Regional Winner in the prestigious Tabasco Community Cookbook Awards. Sinclair holds a bachelor's in food research from Purdue University and a master's in foods from the University of Maryland. She is a member of Les Dames d'Escoffier and the International Association of Culinary Professionals. Also the author of *Pelican's Scandinavian Classic Baking*, Sinclair lives in Edina, Minnesota. Joel Butkowski, a commercial photographer specializing in food, has been creating award-winning images since the 1980s. His mouthwatering compositions have been used by restaurants, grocery chains, and national food brands. Actively involved in the local arts initiatives of his community, Butkowski is the past president of the Minnesota chapter of the American Society of Media Photographers. He is also the photographer for *Pelican's Scandinavian Classic Baking* and the author of *Using Digital Cameras*, the pioneering book in digital photography. Butkowski lives in St. Augusta, Minnesota.

Praise for *Scandinavian Classic Baking*: "Pat simplifies every recipe for every level of baker. Try making something new and your family will become honorary Scandinavians!" -George Geary, cookbook author, culinary tour guide, and media chef "Sinclair reminds me why we Scandinavians never can end a meal without something sweet. Yet it's her helpful explanations for achieving perfectly whipped cream or most easily separating eggs that take this book beyond ethnicity and into the realm of becoming a classic primer for baking." -Kim Ode, author of *Rhubarb Renaissance* and *Baking with the St. Paul Bread Club* "Bakers longing for a slice of Swedish Limpa or Norwegian Toskakake to transport them across the pond will find plenty of recipes in veteran baker Sinclair's compilation of Scandinavian favorites. . . . 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 descendents." --Publishers Weekly

The recipes are all good and clearly described. They are your grandmother's recipes with proper

amounts shown.

Been looking for these recipes a long time. So happy to have this.

Beautiful book. Great recipes and illustrations are very good. Another great cook book from Pat Sinclair

Wonderful stories, photos, and easy to follow directions. Recommend highly.

Great recipes. All the sweets I grew up with. Every desert lovers dream with a hint of the old country included,

Lovely book with glossy pages and beautiful photos and wonderful recipes. I also bought Scandinavian Classic Baking as was very happy with that book for the same reasons mentioned in this review.

Much like its predecessor—*Scandinavian Classic Baking*, "*Scandinavian Classic Desserts*" will open up your kitchen to the tastes and smells of Scandinavia, a journey that will include cardamom-scented pound cakes, creamy baked puddings, jewel-like cookies and mini-tarts, and a variety of desserts made with fresh berries and fruit. You'll find favorites like Norwegian bløtkake, frystekake, Mazarin tarts, Danish æblekage, Swedish spritz cookies, several varieties of æbleskiver, rosettes and krumkake; there's even some Swedish glogg to round out the offerings! The recipes were clearly written and easy to follow using commonplace pantry ingredients (most call for only a handful of ingredients) other than Swedish pearl sugar, which can be ordered online. Each recipe is written in a different color, which makes it easy to keep track of which recipe you're making. As with the previous book, there is gorgeous full-page photography for nearly every recipe, as well as unique sidebars with photos that give more information about a particular Scandinavian city, tradition, or ingredient. I tried making several of the recipes including the Finnish orange cake (p. 15), chocolate almond torte (p. 23), cherry pancake pudding (p. 39), and baked rice pudding (p. 41; see photos above). For the Finnish orange cake, I tried two different versions: one as written, and one "light" version using Splenda and low-fat sour cream. Both were excellent! The moist, dense crumb is heavily scented with orange and perfumed with cardamom (for best results, buy green cardamom pods and grind the seeds yourself, as ground seeds start to lose potency

immediately as the oil is exposed to the air). I baked it in my Å Å Nordic Ware Lemon Loaf Å Å to create a more festive-looking loaf appropriate for a teatime table. The next recipe I tried was the chocolate almond torte, which handily catered to both my gluten-free coworkers as well as those observing Passover (it's a flourless cake that uses almond flour as a thickener). The flavor was fantastic: strongly chocolatey without being overpoweringly sweet. This is great with a dollop of unsweetened freshly whipped cream and fresh berries! (It is, however, a rather messy treat to cut and serve, as the moist chocolate crumbles everywhere.) The baked rice pudding was very close to one my Polish grandmother made. I used Arborio rice, as it was what I had on hand, and the rice cooking directions were spot-on. Despite using four cups of milk, this makes a firm, creamy pudding that isn't soupy in the slightest. I happened to use dried Bing cherries in place of raisins, and the plump, slightly tart cherries complemented the pudding nicely. I also added a sprinkle of cardamom and cinnamon to the top of the pudding halfway through baking, and then stirred it in as the pudding continued to bake (my grandmother's recipe always used ground cinnamon and nutmeg on top). Finally, the cherry pancake pudding is essentially a French clafoutis (a thickened custard studded with cherries). This makes a really lovely breakfast treat that takes only minutes to throw together! Overall, this is a fantastic cookbook that produces easy, consistent results that are a nice change of pace from my usual quick breads and muffins. I took this book to work, and my coworkers all wanted to borrow it to try out many of the recipes themselves! Whether you're looking for an elegant yet simple seasonal dessert or to reconnect with your Scandinavian roots, "Scandinavian Classic Desserts" is a winner! (Review copy courtesy of Pelican Publishing)

This cookbook is a winner! Growing up in a Scandinavian household, many of the recipes included are reminiscent of my childhood. The use of cardamom and berries, the rice pudding and rosettes. I've tried several of the recipes and loved them all. The instructions are easy to follow and I love that there's a photo to go along with each recipe, as well as a bit of history or background. I find the recipes to be very authentic, and easy to follow. No need for crazy obscure ingredients for the most part. I made the Raspberry Shortbread today for Christmas and they are amazing. I have already gotten so many compliments and requests for the recipe. Of course I'm recommending anyone who asks buy a copy of this beautiful cookbook.

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Scandinavian Classic Desserts (Classics) Tina Nordström's Scandinavian Cooking: Simple

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