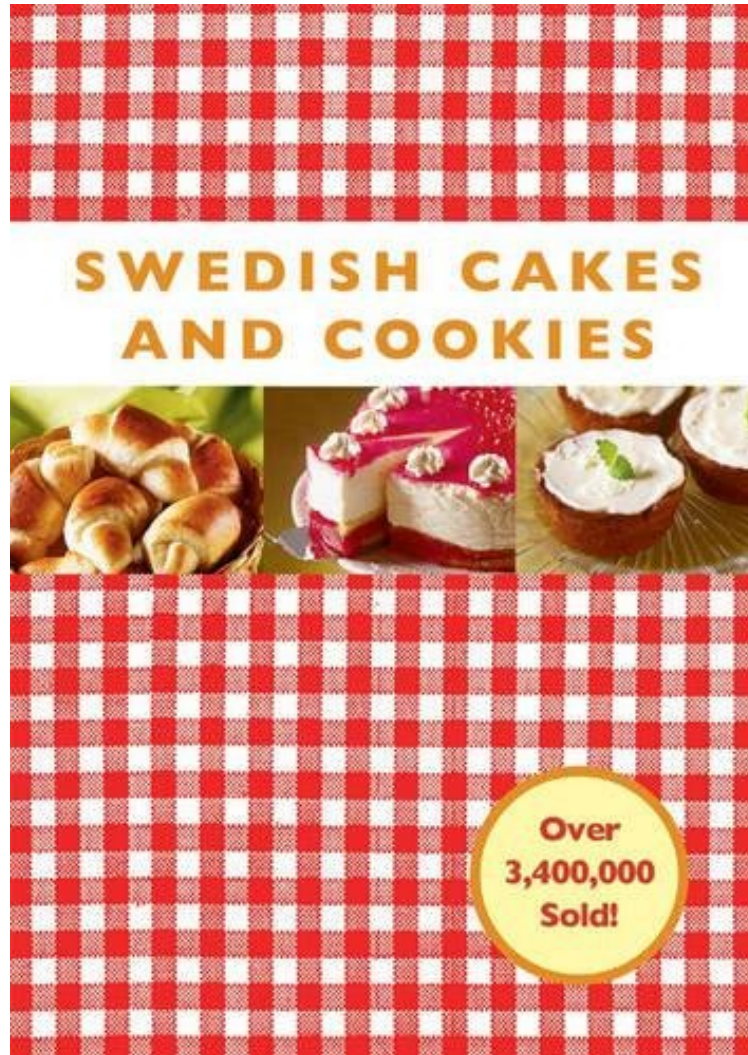


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Swedish Cakes and Cookies

From Favish, Melody (TRN)

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From Favish, Melody (TRN) : Swedish Cakes and Cookies before purchasing it in order to gage whether or not it would be worth my time, and all praised Swedish Cakes and Cookies:

0 of 0 people found the following review helpful. Deciliters, not gramsBy J. JacksonI expected European measurements but this book uses deciliters (not grams) and the conversion to cups is wrong. (The author assumes 8 ounces equals 1 cup -- which it does when you're using fluid ounces.) I also misunderstood the recipes themselves, I did not know they were submitted through a contest and may not have been tested "professionally". I love Swedish baking but will continue wading through The Great Scandinavian Baking Book. Two stars for variety and photos of each finished recipe.3 of 3 people found the following review helpful. Cookbook with mistakes!?!By LillanThink 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!??1 of 1 people found the following review helpful. The genuine articleBy J. ColeI 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.

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 Macarons, 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.

From Publishers WeeklyOriginally 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 — many of which have been culled from bake-off contest winners—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 Prinsesstårta, 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 © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.From BooklistOriginally 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 JacobsAbout the AuthorNo Bio