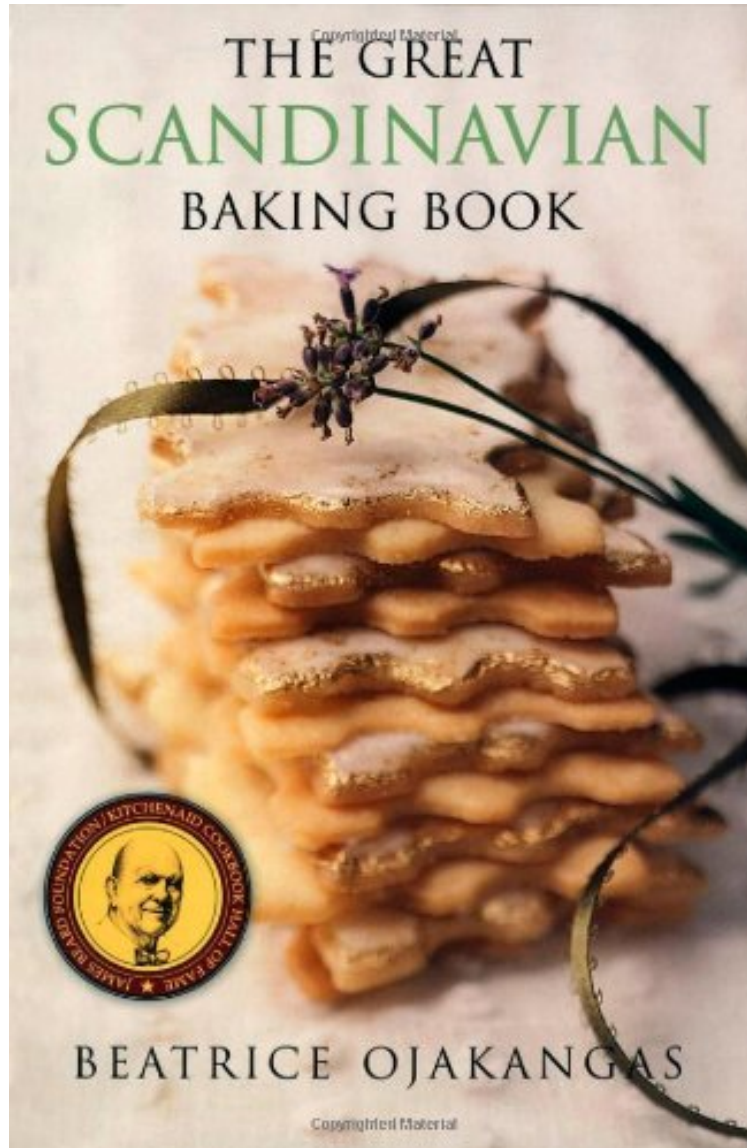


[FREE] The Great Scandinavian Baking Book

## The Great Scandinavian Baking Book

*Beatrice Ojakangas*

DOC | \*audiobook | ebooks | Download PDF | ePub



DOWNLOAD



+

READ ONLINE

#107305 in Books University of Minnesota Press 1999-08-23Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 9.00 x 1.00 x 6.00l, 1.11 #File Name: 0816634963332 pages | File size: 72.Mb

**Beatrice Ojakangas : The Great Scandinavian Baking Book** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Great Scandinavian Baking Book:

8 of 8 people found the following review helpful. Very interesting baking bookBy Christopher R. TraversThis book is somewhat different than other cookbooks I have reviewed. There are no photos to assist with presentation, and the recipes are sparsely illustrated.The book is different from other Scandinavian cookbooks that I own as well in that they tend to omit insular areas, focusing exclusively on Norway, Sweden, Denmark, and Finland. This book covers Iceland

as well. The recipes here also range from main dish mushroom pies to cookies, and from crackers and breads to cakes. The diversity in the cookbook is astounding in recipe types as well as geography. Instead of a photograph, each recipe includes a brief set of notes about how the recipe fits into the food culture where it comes from. In many ways, this is more helpful than a photograph anyway, as long as one has other cookbooks which have such photographs of Scandinavian foods and how they are decorated. (For those, I'd recommend: *Authentic Norwegian Cooking* and *The Cooking of Scandinavia - Foods of the World Series*.) Highly recommended. 0 of 0 people found the following review helpful. Finnish heritage By Julie love this cook book. this author is my favorite for Finn recipes (well except my grandmother) 0 of 0 people found the following review helpful. Great book. Lots of great recipes By Kayley Great book. Lots of great recipes.

Recipes for savory and authentic morsels from the north country, now in paperback! Food is the heart of a Scandinavian home: scrumptious pies, delicate pastries, millions of cookies, and, of course, savory breads. Each country—Denmark, Norway, Sweden, Finland, and Iceland—has its specialty and no one goes hungry. In this mouthwatering collection, Beatrice Ojakangas calls on her own Scandinavian heritage and wide-ranging knowledge of baking to produce the definitive cookbook for this rich cultural heritage. Because Ojakangas stresses ease of preparation, even novice bakers will be able to make filled Danish pastries, Christmas buttermilk rye bread, or a few dozen pepparkakor, better known as gingersnaps. This handy reference highlights Scandinavian traditions too. There are recipes for sweet breads to be served with morning, afternoon, and evening coffee; for trays upon trays of cookies to serve as holiday or everyday treats; and for savory meat-and-vegetable pies. The *Great Scandinavian Baking Book* will warm your heart and fill your stomach. Beatrice Ojakangas is the author of more than a dozen cookbooks, including *Great Whole Grain Breads* (1993) and *The Finnish Cookbook* (1989). Her articles have appeared in *Bon Appétit*, *Gourmet*, *Cooking Light*, *Cuisine*, and *Redbook*, and she has appeared on television's *Baking with Julia Child*. She lives in Duluth, Minnesota.

From *Library Journal* Scandinavian cookbooks tend to focus on Finland, Sweden, and Denmark; Ojakangas, author of several previous books on the subject, here includes recipes from Iceland as well. There are hearty "breads for meals," rich and delicate cookies, cakes and pies, and breads for "coffeetime," which can be a formal, three-course occasion. A diverse selection of national specialties, for larger collections. JSCopyright 1988 Reed Business Information, Inc.