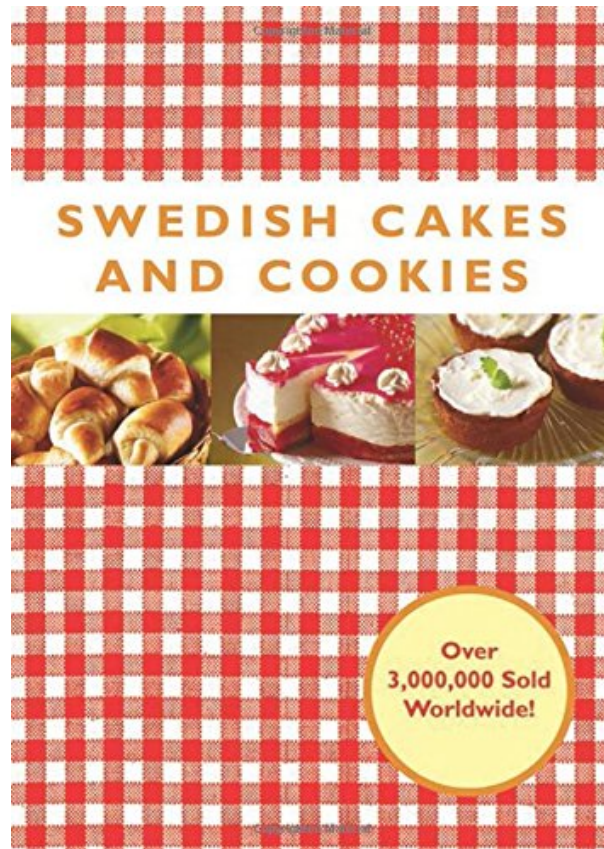
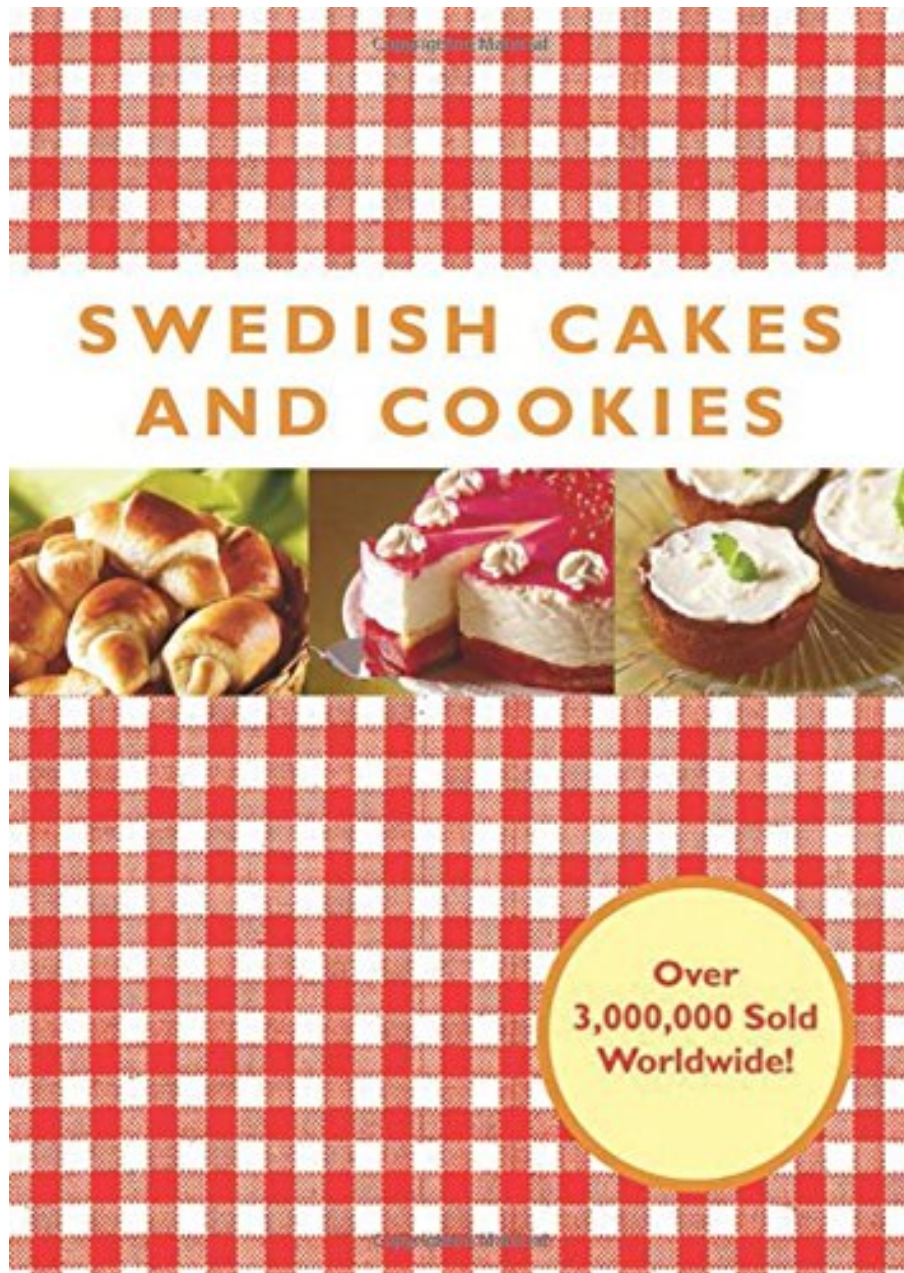


SWEDISH CAKES AND COOKIES FROM FAVISH, MELODY (TRN)



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From Publishers Weekly

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 — 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.)

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About the Author

No Bio

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SWEDISH CAKES AND COOKIES FROM FAVISH, MELODY (TRN) PDF

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.

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- Binding: Hardcover
- 192 pages

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About the Author

No Bio

Most helpful customer reviews

48 of 48 people found the following review helpful.

Excellent Swedish treat book

By jennibean

My family is swedish, and my grandmother has alzheimer's disease. Most of her receipes are in her head or with my mom or aunts. So I decided to try out this book. The first thing I tried was "Grandmothers Saffran buns" They turned out perfectly (maybe even better than my mom's - don't tell her I said that). Then I tried the lace cookies, just like grandmas! The recipes are very easy to follow and there are great tips on making dough and other things.

I love it!!

3 of 3 people found the following review helpful.

great book - but not foolproof

By casey

fairly good book.

+ the product is as described on Amazon

+ there are many photographs and are just the right size to shown the item without taking up much real estate in the book (more recipes on fewer pages = affordable book,

+ very well written - from kitchen equipment and techniques to the instructions for the recipes.

+ authentic recipes (definitely showing the love for almonds and cardamom as flavoring agents)

+ all ingredient available to the American baker with lingonberry jams and preserves possibly being the hard-to-find ingredient.

- definitely a few typos or mistakes. The recipe for Arrak balls calls out "... tablespoons cocoa powder..." but doesn't say how much.

So read each recipe thoroughly once or twice before attempting to make any recipe. Adapt the recipe as necessary to make it work. Pay particular attention to yeast-leavened items, because they are based on fresh yeast converted to dry yeast equivalents. A cake of fresh yeast in the US (2 oz / 56g) is more than the Swedish norm of 50g. So a 2 oz cake of RedStar fresh yeast is good for 12 cups of flour. (1/3 of a cake is good for 4 cups of flour).

Confused??? follow this link on the RedStar web site [...]

0 of 0 people found the following review helpful.

Wonderful Swedish Bakery recipes.

By Beth M. Schaefer

My entire mother's family was from Sweden and they made the most delicious bakery items. Unfortunately, they have all passed away and I was never able to get their recipes. I am finding that most of them are in this book! I love the Almond Rusk, its just wonderful to smell and brings back such great memories of my Grandmother fixing a strong pot of coffee and we'd dip our Almond Rusk on Sunday mornings, along with a big plate of thin pancakes with fresh strawberries, sugar and whipped cream. And the cardamom buns....hmmmm....my house smells wonderful. This is awesome.

[See all 71 customer reviews...](#)

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