

# The Great Scandinavian Baking Book

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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.

BEATRICE A. OJAKANGAS is the author of more than two dozen cookbooks, including an essential guide to convection cooking. She has written for "Bon Appétit," Gourmet, Woman's Day, Family Circle, Redbook, Cooking Light, "and" Ladies' Home Journal," and has appeared "on TVFN, "Martha Stewart Living, "and "Baking with Julia." Ms. Ojakangas also teaches cooking classes across the country. She lives in Duluth, Minnesota. 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. JS

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#### Other Books

The Way We Ate, Capturing the arc of the twentieth century through foods that reflect moments in time, features one recipe per year from 1901 to 2000, from modern twists on memorable classics to original recipes based on historical events.

From their well-to-do Brooklyn Heights home, a doctor dad and lawyer mom tended to a house full of kids and a happy marriage. During its long run, the program presented ... Divide the batter among the cake pans and bake for 30 minutes."