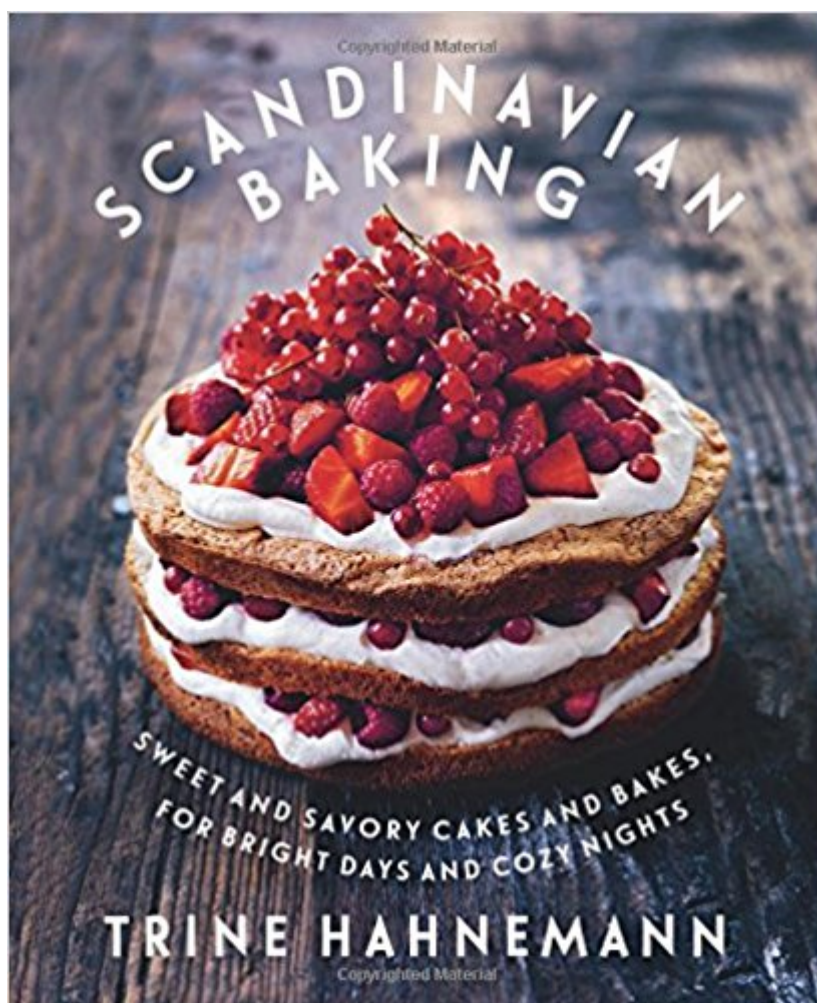


The book was found

Scandinavian Baking: Sweet And Savory Cakes And Bakes, For Bright Days And Cozy Nights



Synopsis

A world of steamed-up kitchen windows against a frosty backdrop, delicious Danish pastries, crusty dense breads and creamy layer cakes is summoned up in Trine Hahnemann's spectacularly beautiful new book, *Scandinavian Baking*. Cakes abound, with every kind of Danish pastry you could ever wish for, a cookie for every occasion, mouthwatering layer cakes, coffee cakes, cream buns plus snippets of baking history, so you can learn all you need to know about Scandinavian baking. Divided into two main sections on cakes and breads, sandwiched between features on Midsummer and Christmas, this is the ultimate compendium on authentic Scandinavian baking with a modern twist.

Book Information

Hardcover: 288 pages

Publisher: Quadrille Publishing (October 6, 2015)

Language: English

ISBN-10: 184949665X

ISBN-13: 978-1849496650

Product Dimensions: 8 x 1.4 x 9.8 inches

Shipping Weight: 2.6 pounds (View shipping rates and policies)

Average Customer Review: 3.9 out of 5 stars 24 customer reviews

Best Sellers Rank: #191,313 in Books (See Top 100 in Books) #26 in [Books > Cookbooks, Food & Wine > Regional & International > European > Scandinavian](#) #693 in [Books > Cookbooks, Food & Wine > Baking](#)

Customer Reviews

Trine Hahnemann is a Danish chef and food writer and the leading expert on Scandinavian food and baking. She grew up in a hippie commune in Denmark, where she first fell in love with cooking and especially baking. She has written five cookbooks in her native Denmark and also three in English: *The Scandinavian Cookbook* (2008), *The Nordic Diet* (2009), and *Scandinavian Christmas* (2012), all published by Quadrille. She writes for the American website www.zesterdaily.com, and appears regularly in magazines and newspapers in America and Britain, as well as back home. Trine lives in Copenhagen with her husband.

I LOVE this book. I checked it out from the library twice before finally buying it. I've made several of the bread recipes, my favorite being the everyday rye loaf. It is delicious and a great way to learn

how to make sourdough breads. I love her perspective on healthy grains, the ritual of bread making, and the necessity (luxury!) of having delicious home-baked treats for your loved ones. This book is best for bakers who have experience, but would not be impossible for a beginning baker. And anyway, the photography is stunning and the descriptions of the recipes read like a Scandinavian autobiography, so really everyone can enjoy the beauty of this book!

I cannot express how much I adore this book. It's everything that modern cookbooks seem to be lacking - one can feel the love and passion for cooking the author has in every single page and recipe. The recipes are neither simplistic or ridiculously complicated - they are written for folks who already know how to cook but who are not worried about cooking like a Michelin star chef. This is a book for folks who love cooking and love to share food with friends and family. There are a lot of photos - and the photos are real, not overly "styled". The dishes are sometimes untidy - not in an artistically disarranged way, but rather in the way that actual cooking is untidy. The photography is gorgeous, but in no way detracts from the writing or from the recipes. Did I mention that I love this book? I am a huge fan of modern Scandinavian cookbooks - mostly because they have not yet lost the love of cooking for real people. American and British cookbooks (except for Nigella Lawson) have largely become overly styled works that feel like they are written more to sell a lot of books than to share passion and knowledge. And food photography - sometimes cookbooks feel like the recipes exist just as an excuse to produce pretty picture books. There are writing errors in this book - the author uses "proving" rather than proofing consistently, for example. However, this comes off as a charming quirk rather than sloppy editing (although I understand that it is). The author strongly believes in organic, non-gmo, "real" food but her statements don't feel at all preachy. Not much of what she calls for in the recipes are difficult to come by in the States except for some of the berries - I wish in the Midwest stores carried red and black currants! They look delicious. I own at least a hundred cookbooks - probably more - from the late 19th century up to the most recently published. Most sit on my secondary kitchen bookshelf unused. This book I have read from cover to cover and has a place beside the best books that I turn to over and over. I own every book this author has written that has been translated into English - and I will buy all of her future English language books.

Have made several recipes and they are right on,, You MUST love rye flour esp for the breads :)
VERY GOOD!

This is a beautiful cookbook. Can't wait to start baking! Arrived quickly & in great condition.

Gorgeous book but the recipes dont seem to be tried and true. They never turn out as pictured

bought as a gift

Lots of tempting recipes to try. Looking forward to it.

beautiful cookbook!

[Download to continue reading...](#)

Scandinavian Baking: Sweet and Savory Cakes and Bakes, for Bright Days and Cozy Nights
Baking: 1001 Best Baking Recipes of All Time (Baking Cookbooks, Baking Recipes, Baking Books, Baking Bible, Baking Basics, Desserts, Bread, Cakes, Chocolate, Cookies, Muffin, Pastry and More)
Mug Cakes: 75 Delicious & Easy Mug Cake Recipes ((mug cookbook, mug cakes, mug meals, mug cakes cookbook, mug cakes microwave, mug desserts) Baking for Two: The Small-Batch Baking Cookbook for Sweet and Savory Treats 30 Delicious Sweet Potato Recipes – Tasty and Healthy Sweet Potato Recipes (The Ultimate Sweet Potato Cookbook Including Recipes For Sweet Potato Soup, ... Salad, Sweet Potato Souffle and More 1) Mug Cakes Cookbook: My Top Mug Cake Recipes for Microwave Cakes (microwave mug recipes, microwave cake, mug cakes, simple cake recipes) Pie in the Sky Successful Baking at High Altitudes: 100 Cakes, Pies, Cookies, Breads, and Pastries Home-tested for Baking at Sea Level, 3,000, 5,000, 7,000, and 10,000 feet (and Anywhere in Between). Baking with Whole Grains: Recipes, Tips, and Tricks for Baking Cookies, Cakes, Scones, Pies, Pizza, Breads, and More! The Sweet Potato Cookbook: Delicious Sweet Potato Recipes for Any Occasion - Discover the Versatility of The Humble Sweet Potato with This Sweet Potato Cookbook Baking for Breakfast: Sweet and Savory Treats for Mornings at Home: A Chef's Guide to Breakfast with Over 130 Delicious, Easy-to-Follow Recipes for Donuts, Muffins and More Perfect Pies: The Best Sweet and Savory Recipes from America's Pie-Baking Champion Nutella® Mug Cakes and More: Quick and Easy Cakes, Cookies and Sweet Treats Vintage Cakes: Timeless Recipes for Cupcakes, Flips, Rolls, Layer, Angel, Bundt, Chiffon, and Icebox Cakes for Today's Sweet Tooth Amish Baking: 51 of The Best Amish Baking Recipes: Created by Expert Chef Who Lived Among The Amish (Amish Cooking, Amish Food, Amish Bread Recipes, Amish Bread, Amish Baking) Bread Baking Cookbook: 52 Best Baking Recipes For Beginners (Baking Series) Bread Machine Soucery: 13 Gluten Free Bread Recipes for Your Bread

Maker Machine (Baking, Grain-Free, Wheat-Free, Sourdough Baking, Paleo Baking) The Perfect Afternoon Tea Recipe Book: More than 160 classic recipes for sandwiches, pretty cakes and bakes, biscuits, bars, pastries, cupcakes, ... and glorious gateaux, with 650 photographs ScandiKitchen: Fika and Hygge: Comforting cakes and bakes from Scandinavia with love 100 Cakes and Bakes (My Kitchen Table) The Teatime Cookbook: 150 Homemade Cakes, Bakes & Party Treats

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)