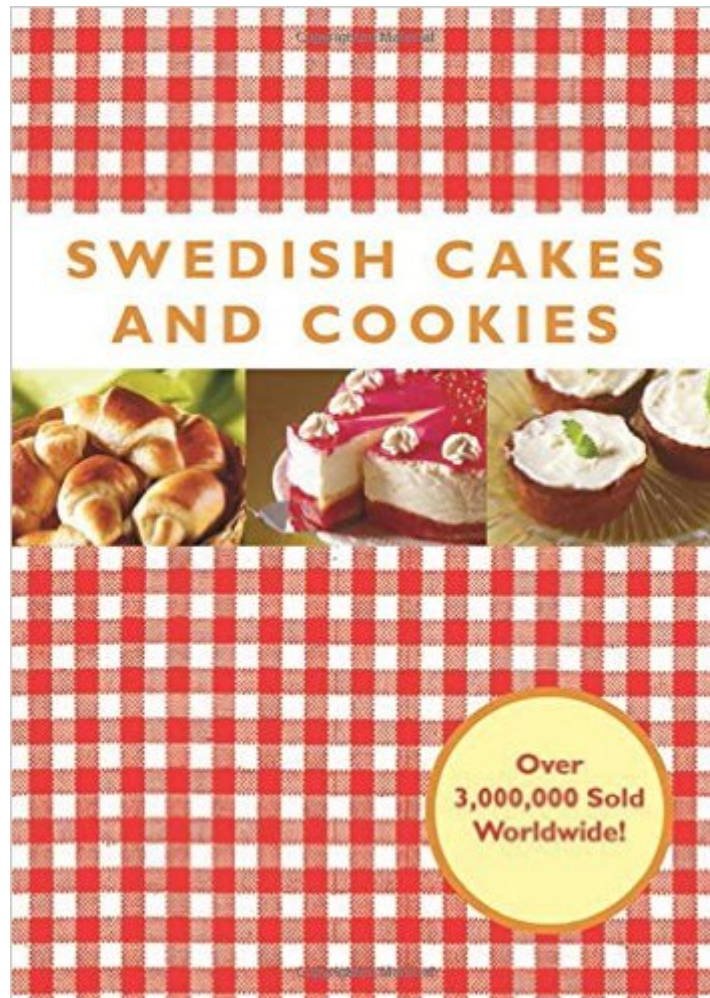


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# Swedish Cakes And Cookies



## Synopsis

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.

## Book Information

Hardcover: 192 pages

Publisher: Skyhorse Publishing (June 17, 2008)

Language: English

ISBN-10: 1602392625

ISBN-13: 978-1602392625

Product Dimensions: 6 x 6.2 x 8.2 inches

Shipping Weight: 1 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars [See all reviews](#) (69 customer reviews)

Best Sellers Rank: #199,693 in Books (See Top 100 in Books) #34 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Soul Food](#) #146 in [Books > Cookbooks, Food & Wine > Baking > Cakes](#) #539 in [Books > Cookbooks, Food & Wine > Desserts](#)

## Customer Reviews

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!!

A compact book with a nice selection of recipes and a huge number of them for such a small book. Each recipe comes with a colored picture. Some recipes have a small description but with the colored pictures, for many an introduction is not necessary and they don't bother. Nicely laid out

with metric and imperial measurements (no conversions or translation needed). I can believe this book has been around for 63 years. It is not pretentious or trendy but packs a lot in a small space and may become what I consider a standby book. One of the ones you reach for and always seem to find something that will work. Also a big plus, most of the ingredients are easy to come by.

I found this book at a library and since I am a pastry student, I was thinking it would have a few interesting things in it. I underestimated how good this book would be. There are so many recipes and a lot of pictures to illustrate what the recipe will look like when completed. And maybe even just to make you salivate. There is a picture for nearly every recipe. The pictures are medium size and no frills, but I don't mind because this is such a great reference for any devoted baker. I intend to make some of these items for my portfolio.

This is the best cookbook I've ever used, not a single recipe has failed me, and the result is always a yummy treat, often with not much sugar used. The currant cookies yield about 40 cookies, and only 1/4 c. sugar is called for, they are delicious and not too fattening. This is the next best thing to actually traveling back to Sweden. Now, if only they would get going and publish a book on soups, I'd be set for life.

My family like many in the midwest is Scandinavian and German. My mom's family is mostly Swedish so after doing a little really basic research on my family tree I became interested in my heritage cultures (in the midwest they are so blended it can be hard to recognize where traditions and foods come from). I ordered this book to learn more about Swedish foods and I love the format! I am currently living abroad so I love the temperatures being listed in both Celsius & Fahrenheit for conventional & convection ovens. Recipes are also offered in cups and teaspoons as well as grams and deciliters. I think pictures are really important in most cookbooks that have less familiar recipes and this book has a simple photo for most recipes. My biggest complaint is that for an ethnic cookbook they didn't print the original recipe names in Swedish! I wish that they had kept the original names AND the translated names in the printed book. Seeing the original name in an ethnic cookbook is great education and is really helpful if you travel to that country, meet someone from that country or go to an ethnic restaurant.

I have been cooking from the Swedish version of this book for years and had to translate into English. The cakes and cookies are absolutely terrific. Great to find it in English for friends.

If you love dessert or grew up in a Swedish American household, you will love this book. If you love to bake, this is for you. Not haughty, this cookbook is filled with recipes that are both impressive (but doable for the home baker) and those old-fashioned comfort desserts you might remember.

I bought *Sju Sorters Kakor* in a general store in Lund when I was studying there in 1979. That edition had some really interesting cooking techniques that disappeared from the later editions. For example, tender butter cookie dough without eggs was made on a cutting board by piling the dry ingredients on the board and then kneading the sticks of butter into the flour. This translation of the most recent edition brings this classic to the non-Swedish-speaking world. And let's face it, almost nobody but Swedes ever bothers to learn that language. These are not hard recipes to bake. If you're looking for things for *fika*, or for teatime, you can hardly do better than this book.

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