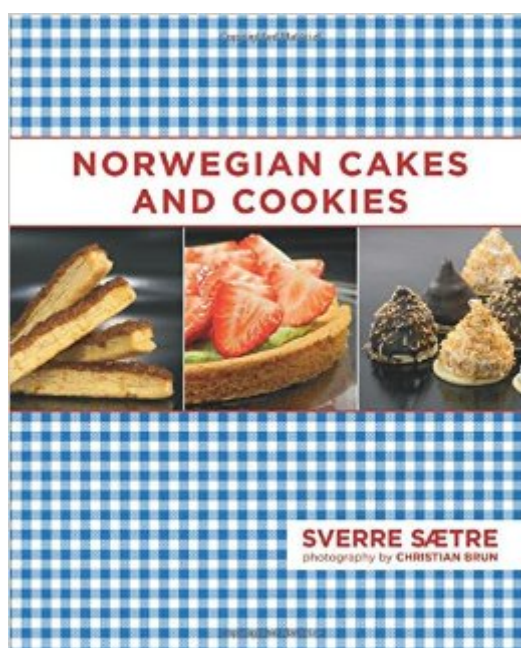


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# Norwegian Cakes And Cookies



## Synopsis

Norway's most acclaimed pastry chef, Sverre Sætre, brings his latest tempting dessert discoveries to the table with recipes for everything from decadent cakes, tarts, and puddings to candied fruits, chocolate confections, and cookies. Sætre's desserts are anchored in Norwegian tradition, such as Fyrstekake (layers of rich butter pastry with a marzipan filling), Kokosboller (chocolate-coconut truffles), and Tilsjåtte bondepiker (sweet fruit compote with whipped cream), but his creative twists make each sweet dish original. Sætre applies his years of professional expertise and his personal creative flair to this culinary collection, using wonderful ingredients in exciting ways to create new and delicious flavors. From sweet and simple fruit-based confections to more complex pastries and chocolates, Norwegian desserts have never been so exciting. Each of the fifty recipes is accompanied by the luscious photography of Christian Brun, and Sætre also includes a chapter on essential basics such as pie and tart crusts, vanilla custard, and dark chocolate glaze, with useful tips for beginning and expert bakers alike.

## Book Information

Hardcover: 160 pages

Publisher: Skyhorse Publishing; 1 edition (February 29, 2012)

Language: English

ISBN-10: 1616085568

ISBN-13: 978-1616085568

Product Dimensions: 7.5 x 7.8 x 9.2 inches

Shipping Weight: 1.4 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars [See all reviews](#) (12 customer reviews)

Best Sellers Rank: #1,155,970 in Books (See Top 100 in Books) #98 in [Books > Cookbooks, Food & Wine > Regional & International > European > Scandinavian](#) #423 in [Books > Cookbooks, Food & Wine > Baking > Cookies](#) #837 in [Books > Cookbooks, Food & Wine > Baking > Cakes](#)

## Customer Reviews

My great-grandmother came to America from Denmark, and growing up, some of my very favorite treats were her recipes. I still have a weakness for Scandinavian desserts. This collection of modern takes on traditional desserts is definitely for people who are more than casual cooks. It's well written with US style volume measurements with metric measurements offered in parenthesis, however there is a basic assumption you'll have a strong grounding in basic cooking skills. They are recipes,

not step by step instructions. That said, if you do have the grounding to follow the recipes, these recipes will impress. They are different, with amazing textures, appearance and flavors. The carrot cake for example is two moist layers with big, cloud like layers of a cream cheese and fruit whipped cream. The title is deceptive in the best way possible. This is not just cakes and cookies, there are puddings, jellies, and candies as well. It's Norwegian desserts. My favorite recipes are Marzipan recipe, with instructions for crystallizing marzipan pieces Vanilla Butter Cream is hands down my new favorite, go to butter cream recipe. It starts with a cooked pudding like cream then adds butter to make a frosting that's just amazing. Not too sweet and so good. Ginger cookies- easy and wonderful. I love molasses and ginger cookies. Caramel pudding with cloud berries- this is a little fussy, but if you're a fan of custards and caramel, this pudding with any kind of berries is one of the best ever. Poor Knights with Dense Milk and Strawberries- this variation on sweet egg battered stale bread and cream is made with a sour cream- the author suggests kefir which is how I made it. It was a hit with everyone in my family and it's super easy.

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