

## The Great Scandinavian Baking Book

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### The Great Scandinavian Baking Book

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).

### The Great Scandinavian Baking Book: Beatrice Ojakangas ...

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### Great Scandinavian Baking Book by Beatrice Ojakangas

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### The Great Scandinavian Baking Book by Beatrice Ojakangas ...

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.

### Amazon.com: The Great Scandinavian Baking Book eBook ...

More about The Great Scandinavian Baking Book The Great Scandinavian Baking Book by Beatrice Ojakangas, Minnesota-based cooking author. "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.

### The Great Scandinavian Baking Book - Mother's Day Gifts

Beatrice Ojakangas Beatrice Ojakangas, the author of Scandinavian Cooking and The Finnish Cookbook calls on her Scandinavian heritage and wide-ranging knowledge of Scandinavian baking to produce the definitive book on the subject. The emphasis is on ease of preparation, and all these unusual and tempting recipes will delight readers.

## Read Book The Great Scandinavian Baking Book

### **The Great Scandinavian Baking Book | Beatrice Ojakangas ...**

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.

### **The Great Scandinavian Baking Book — University of ...**

Book Summary: The title of this book is The Great Scandinavian Baking Book and it was written by Beatrice Ojakangas, Rudy Luoma (Illustrator). This particular edition is in a Paperback format. This books publish date is Aug 23, 1999 and it has a suggested retail price of \$18.95.

### **The Great Scandinavian Baking Book by Beatrice Ojakangas ...**

MissKoo on June 14, 2020 . This is my go-to recipe for Swedish limpa bread. Make year round and for smorgasbord. I bake my loaves in 2 8-inch and 2 9-inch cake pans (4 loaves total) and have found that the baking time needs to be extended to as much as 50-55 minutes to ensure the bread is fully baked.

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Lightly butter a 9" inch square baking pan or a 7" 1/2 x 11 inch pan. Preheat oven to 400 degrees. In the large bowl of an electric mixer, cream the butter with the sugar until smooth.

### **Julia's Bookbag: The Great Scandinavian Baking Book**

The Great Scandinavian Baking Book; The Great Scandinavian Baking Book; Great Whole Grain Breads; Great Whole Grain Breads; Great Whole Grain Breads; Great Whole Grain Breads; GREAT WHOLE GRAIN BREADS (A Fireside Cookbook Classic) Homemade: Finnish Rye, Feed Sack Fashion, and Other Simple Ingredients from My Life in Food

### **The Great Scandinavian Baking Book | Eat Your Books**

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 ...

### **Great Scandinavian Baking Book - Walmart.com**

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### **Great Scandinavian Baking Book: Amazon.co.uk: Beatrice ...**

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.

### **The Great Scandinavian Baking Book by Beatrice Ojakangas ...**

## Read Book The Great Scandinavian Baking Book

by Beatrice Ojakangas. Awarded to the James Beard Foundation Kitchen and Cookbook Hall of Fame, this classic cookbook features pies, pastries, cookies, and savory breads from all of the Nordic countries. Beatrice calls on her own Scandinavian heritage to produce a real treasure for your kitchen. Paperback, 320pp. 1988

### **The Great Scandinavian Baking Book - INGEBRETSEN'S**

The Great Scandinavian Baking Book is something I wanted to add to my cookbook collection for two reasons: 1) I'm from Minnesota and my Mom and her side of the family are all of Norwegian descent. The thought that I could recreate some items from my Mom's childhood excited me. 2) I wanted a collection of baking recipes that yielded results ...

### **Great Scandinavian Baking Book: Ojakangas, Beatrice ...**

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### **9780816634965: The Great Scandinavian Baking Book ...**

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.

### **The Great Scandinavian Baking Book by Beatrice Ojakangas ...**

The Great Scandinavian Baking Book. Published by Thriftbooks.com User , 17 years ago This book is a fantastic compilation of recipes. It brought back heart-warming memories of my Great Grandmother in the kitchen. I absolutely recommend this to those who enjoy staying in touch with their ancestry, and those curious about scandinavian cooking. Enjoy!

### **The Great Scandinavian Baking Book by Beatrice Ojakangas**

The author, Beatrice Ojakangas, (of Finnish extraction herself) traveled extensively in Finland, Sweden, Norway, Denmark and Iceland to research baking origins and traditions. She grew up in Minnesota, an area where a slew of Scandinavian folks settled upon immigrating to the United States years ago.

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