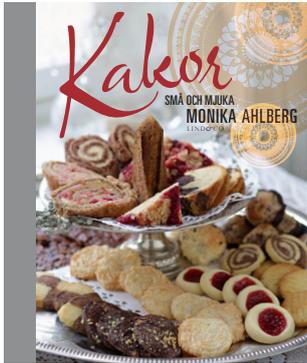


CAKES AND FANCY BISCUITS



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Acknowledgements

Kakor – små och mjuka

Monika Ahlberg
190 x 235, 128 pp

“My grandfather was a baker, a real baker! And at home they never served less than seven different sorts of cakes and sweet biscuits to coffee. Sometimes only biscuits and shortbread, but usually a mix which included small sponge cakes. But there was always a total of seven. Grandfather said that you had to have seven to make a real selection. And this was not least because of the tradition of needing seven midsummer flowers and of Snow White’s seven dwarfs, and he did actually mention the seven deadly sins too!

For my part, I don’t think there must be seven. There can just as well be either more or less. But one thing is certain: there is a cake and a sweet biscuit to suit everybody!

Cakes and fancy biscuits contains about 40 recipes for biscuits and cakes for all tastes. Easy-to-bake ones for the beginner, and more advanced recipes for those with experience. Little and crispy, larger, fluffy and juicy!

A couple of much-loved classics are included, chess squares and sponge cake, although they have been slightly adapted here in my way, of course. There are also new, more modern (and perhaps more exciting) sweet biscuits such as chocolate biscuits dipped in sugar and almonds, and a ginger sponge cake Swiss roll with lingonberry butter cream.

There are some general tips on how to succeed in your baking, and some chapters devoted to fun ideas for delicious icings and irresistible fillings. And if you want to bake without using eggs or gluten products, there are suggestions for that too. I am absolutely certain that you will manage your seven different cakes and biscuits...!

So good luck with your baking! It is really fun to bake things yourself, and a tasty cake now and then makes everybody happy!”

Monika Ahlberg



About the author:

Monika Ahlberg started the great cookbook trend in Sweden in the 1990s with her book about the Rosendal Garden Café and since then she has been one of the leading figures when it comes to writing about Swedish cuisine. With her magnificent volume *Monika’s everyday dishes*, which was published in 2012, she won the national award of the Swedish Måltidsakademi for books in that category, the citation being: “A beautifully staged guide, with thorough and reliable recipes to improve standards of everyday dishes. With a few simple measures – and a handful of love – everything definitely tastes better.” Monika is regularly heard and seen in the media and she gives lectures and holds courses. She has also won Gourmand World Cookbook Awards.

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