

Over 60 Recipes For Cakes, Bakes, and Treats From All Over Scandinavia

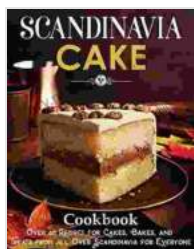
Scandinavia is a region in Northern Europe that includes the countries of Denmark, Norway, Sweden, and Finland. Scandinavia is known for its stunning landscapes, rich history, and delicious cuisine. But did you know that Scandinavia is also home to some of the world's best cakes, bakes, and treats?

In this article, we will share over 60 recipes for Scandinavian cakes, bakes, and treats that are sure to tantalize your taste buds. These recipes are all easy to follow and use ingredients that are readily available. So whether you are a beginner baker or a seasoned pro, you are sure to find something to love in this collection.

Cakes

Norwegian Kransekake (krans = wreath, kake = cake)

Kransekake is a traditional Norwegian wedding cake made from rings of almond macarons stacked in a cone shape. The cake is often decorated with icing and sprinkles.



Scandinavia Cake: Over 60 Recipes for Cakes, Bakes, and Treats from all Over Scandinavia for Everyone

by Tui T. Sutherland

★★★★☆ 4.9 out of 5

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Swedish Princess Cake (prinsesstårta)

Princess cake is a Swedish cake that is made with layers of sponge cake, pastry cream, and raspberry jam. The cake is covered in a layer of green marzipan and decorated with a sugar crown.

Danish Butter Cookies (småkager)

Danish butter cookies are a type of shortbread cookie that is made with butter, sugar, and flour. The cookies are often cut into shapes and baked until golden brown.

Bakes

Norwegian Waffles (vafler)

Norwegian waffles are a type of thin, crispy waffle that is made with flour, eggs, milk, and butter. The waffles are often served with jam, fruit, or whipped cream.

Swedish Cinnamon Rolls (kanelbullar)

Swedish cinnamon rolls are a type of sweet roll that is made with dough that is rolled up with cinnamon sugar and butter. The rolls are then baked until golden brown.

Danish Pastry (wienerbrød)

Danish pastry is a type of flaky pastry that is made with dough that is rolled up with butter and sugar. The pastry is then baked until golden brown.

Treats

Norwegian Krumkake (krumkake = crooked cake)

Krumkake is a type of thin, crispy cookie that is made with flour, sugar, eggs, and butter. The cookies are rolled into a cone shape and then baked until golden brown.

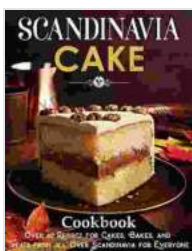
Swedish Pepparkakor (pepparkakor = pepper cake)

Pepparkakor is a type of gingerbread cookie that is made with flour, sugar, ginger, and cinnamon. The cookies are often cut into shapes and baked until golden brown.

Danish Æbleskiver (æble = apple, skiver = slices)

Æbleskiver is a type of fried dough ball that is made with flour, eggs, milk, and butter. The dough balls are then rolled in sugar and cinnamon and served with jam or fruit.

These are just a few of the many delicious cakes, bakes, and treats that Scandinavia has to offer



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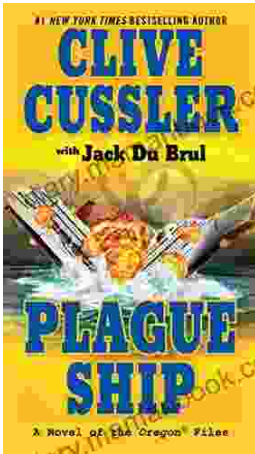
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