

## **Scandikitchen Fika And Hygge Comforting Cakes And Bakes From Scandinavia With Love**

Following the success of Mary Berry's 100 Cakes and Bakes, the baking queen returns with this wonderful collection of 100 more recipes for biscuits, pastries, cupcakes and teabreads, cakes, tarts, pies, cheesecakes and sponge puddings - plenty of inspiration to satisfy any sweet tooth. She includes both classic recipes and new ideas, which have all been tried-and-tested and photographed, making this the perfect baking book for beginners and an excellent companion to Mary's 100 Cakes and Bakes. A must-have for every baker, with 130 recipes featuring bold new flavors and ingredients. Here is the go-to cookbook that definitively ushers the baking pantry beyond white flour and sugar to include natural sweeteners, whole-grain flours, and other better-for-you—and delicious—ingredients. The editors at Martha Stewart Living have explored the distinctive flavors and alluring textures of these healthful foods, and this book shares their very best results. A New Way to Bake has 130 foolproof recipes that showcase the many ways these newly accessible ingredients can transform traditional cookies, pies, cakes, breads, and more. Chocolate chip cookies gain greater depth with earthy farro flour, pancakes become protein powerhouses when made with quinoa, and lemon squares get a wonderfully crumbly crust and subtle nutty flavor thanks to coconut oil. Superfoods are right at home in these baked goods; granola has a dose of crunchy chia seeds, and gluten-free brownies have an extra chocolaty punch from cocoa nibs. With a DIY section for making your own nut butter, yogurt, coconut milk, and other basics, and more than 150 photographs, including step-by-step how-to images, A New Way to Bake is the next-generation home-baking bible.

Discover the essence of hygge as revealed by Brontë Aurell, Danish owner of London's ScandiKitchen in this honest and thoughtful guide, which also features some of her favorite recipes from her books, The Scandi Kitchen and Fika & Hygge, to help you enjoy a "hyggelig" time. Hygge is in the zeitgeist, but what is it, how do we bring hygge in our lives and why are we so captivated with this Danish word? According to Brontë it is really not complicated and doesn't involve spending vast amounts of money on candles or blankets—in its purest form it is simply about appreciating life. Explained in 12 entertaining chapters interspersed with recipes, you will learn first about the origins of the word hygge (old Norse) and then how to embrace it with essays on: Hygge and the Basics, Hygge and Happiness, Hygge and Sharing, Hygge and Baking, Hygge and Darkness, Hygge and Light, Hygge and Time, Hygge and Stress, Hygge and Soul, Hygge and Nature, Hygge and Stuff and Hygge and Your Home. Hygge is a completely psychological and emotional state of being. Whether it's going for a long walk or baking and sharing a cake with friends, when you carve a pocket of time in your day, hygge can often be found. Remembering to appreciate and experience the moment will help you find your very own hygge.

A world of steamed-up kitchen windows against a frosty backdrop, delicious Danish pastries, crusty dense breads and creamy layer cakes is summoned up in Trine Hahnemann's spectacularly beautiful new book, Scandinavian Baking. Cakes abound, with every kind of Danish pastry you could ever wish for, a cookie for every occasion, mouthwatering layer cakes, coffee cakes, cream buns plus snippets of baking history, so you can learn all you need to know about Scandinavian baking. Divided into two main sections on cakes and breads, sandwiched between features on Midsummer and Christmas, this is the ultimate compendium on authentic Scandinavian baking with a modern twist.

Simple, delicious dishes for any occasion

Modern Scandinavian Baking

Lavash

Fika

Sweet and Savory Cakes and Bakes, for Bright Days and Cozy Nights

Scandinavian Christmas

***In Scandinavia the whole period of Christmas, from the first Sunday in Advent to New Year's Day, is marked by festivals and celebrated in traditional but beautifully contemporary style. Hygge, the Danish word for cosiness, is about being inside with candles, great comfort food and lots of cakes and sweets. The first week of December is baking week - enough has to be made to last the whole Christmas period. Jars of decorated cookies, gingerbread houses and clogs filled with little presents rub shoulders with simple wreaths, trees and tables decorated with white candles and fresh greenery - the perfect mix of ancient and modern. Brunches, cocktail and tea parties, lunches and dinners are celebrated with a mixture of traditional goodies and delicious modern recipes. Duck and pork rule on Christmas Eve, fish, ham and seasonal vegetables on Christmas Day. Sweets, biscuits, puddings and other treats abound - all washed down with gluwain and fruity cocktails. In this glorious book, illustrated with Lars Ranek's evocative photographs, Trine Hahnemann provides a cornucopia of 70 Christmas recipes - all featuring ingredients which are common to all northern climes - showing us how we, too, can decorate our homes and make delicious dishes to celebrate Christmas the Scandinavian way.***

***Simplify whole foods cooking for weeknights--with 100 inspired vegetarian recipes made with supermarket ingredients. Sarah Britton streamlines vegetarian cooking by bringing her signature bright photography and fantastic flavors to an accessible cookbook fit for any budget, any day of the week. Her mains, sides, soups, salads, and snacks all call for easy cooking techniques and ingredients found in any grocery store. With callouts to vegan and gluten-free options and ideas for substitutions, this beautiful cookbook shows readers how to cook smart, not hard.***

***FIKA is a Swedish word meaning to meet up for a cup of coffee or tea over something delicious. It is also the word for the delicious treats themselves. Swedes traditionally stop twice a day for fika: taking a much-needed break from the daily grind. People fika with family, colleagues, friends, children, and even go on fika dates. HYGGE (pronounced hue-guh) is a word that originated in Norway but is now mainly used in Denmark. It means "a sublime state of cosiness you feel when you are with loved ones and nothing else matters". Hygge can be enhanced by the addition of a log fire, a good movie, a cup of something warm, and a sweet treat—hence the***

*ideal combination of the two terms. Chapters are divided into Biscuits and Cookies, Tray and No bakes, Everyday Fika, Little Fancy Cakes, Celebration Cakes, and Bread and Batters. This beautifully illustrated, authentic guide is a celebration of Scandinavian baking in all its glory. It is evocative of cosy days shared with friends, slowing down and taking the time to enjoy simple, homemade, wholesome pleasures—encouraging a lifestyle to aspire to. With features on special Scandi winter celebrations, their baking traditions and how to bring fika and hygge into your life.*

*"An illustrated lifestyle cookbook on the Swedish tradition of fika--a twice-daily coffee break--including recipes for traditional baked goods, information and anecdotes about Swedish coffee culture, and the roots and modern incarnations of this cherished custom. Sweden is one of the world's top coffee consuming nations, and the social coffee break known as fika is a cultural institution. A time to take a rest from work and chat with friends or colleagues over a cup and a sweet treat, fika is part of the national identity and a marker of the Swedish ideal of taking time to appreciate life's small joys. Fika can be had alone or in groups, indoors or outdoors, while traveling or while at home, and Fika is full of inspiration to elevate these daily coffee breaks. In this adorable and illustrated cookbook, Anna Brones and Johanna Kindvall share more than 45 classic recipes from their motherland--from cinnamon buns and ginger snaps to rhubarb cordial and rye bread--while also examining what fika means to Swedes and how we can all integrate its values into our daily lives."--*

**Scandinavian Baking**

**The Scandi Kitchen**

**Joyful Recipes for Cozy Days and Nights**

**Naturally Nourished Cookbook**

**Scandikitchen**

**Nordic Treats Inspired by Nature**

Following the success of their first recipe collection, the Clandestine Cake Club is back with a second delicious helping. Inspired by the most cake-worthy moments throughout the year, founder Lynn Hill and her army of Cake Club members have compiled 100 gorgeous recipes to whet your appetite and get you celebrating. Arranged month by month, you'll find cakes to suit all the best-known dates in the calendar - such as Christmas, Mother's Day, Easter and Halloween - plus countless other occasions that deserve to be celebrated, from international holidays (Chinese New Year, Thanksgiving) and religious festivals (Diwali, Mardi Gras) to major sporting events (Wimbledon, the London Marathon) and the birthdays of iconic figures, including Shakespeare, Elvis Presley and the Queen - not forgetting the queen of baking, Mary Berry! Whether you fancy rocking out at Glastonbury, shaking your stuff at the Notting Hill Carnival, tapping your feet to the Last Night of the Proms, or smelling the roses at the Chelsea Flower Show, there's a recipe here to get the party started. The cakes themselves hail from far and wide: some feel homegrown - such as Toffee Apple Gingerbread, Rhubarb Crumble & Custard Cake, and Strawberry Pimm's Cake - while others promise a taste of the exotic - Chocolate Key Lime Cake, Persimmon, Yogurt & Pecan Cake, and Matcha Chiffon Cake. Club members love to innovate, offering up such temptations as Sea Salted Caramel Cake, Passionfruit Caipirinha Cake, and Canadian Maple Syrup & Bacon Cake. Each recipe is served up with a little slice of history, revealing the curious traditions behind the cakes and intriguing stories about the occasions that inspired them. Accompanied by gorgeously styled photographs, this book gives every cake-lover a reason to celebrate.

Presents a collection of more than forty recipes for a variety of Scandinavian desserts, including cakes, puddings and custards, tarts, fruit desserts, cookies, and traditional favorites.

"The recipes take you to a territory at once familiar and exotic: Milan logs . . . Thumbprint cookies . . . Lekeberg wreaths . . . and dozens more." —NOLA.com 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. "In a country that celebrates most special occasions with a coffee klatch that includes seven different kinds of cookies, this guide has served as a culinary bible . . . As many American readers have tried Swedish cuisine only at their local Ikea store, this cookbook provides a window to a celebratory culture and its many intriguing flavors." —Publishers Weekly

Revel in the delights of baking from Scandinavia and the Nordic region with this treasure trove of the tastiest and most traditional recipes. Revel in the delights of baking from Scandinavia and the Nordic region with this treasure trove of the tastiest and most traditional recipes. The Scandinavian countries are not often known for their baking—not like the French are known for their patisserie, or the Greeks for their syrupy delights—but with their modestly decorated cakes, buns, and cookies, Scandinavian recipes are some of the best, and are always bursting with flavor! The Nordic Bakery is a small chain of highly successful little cafés that are dotted around London, all of which reflect the wholesome but comforting style of baking in Scandinavia. The emphasis is on fresh, seasonal produce and healthier baking ingredients, such as rye flour, oats, and barley, and the rustic but modern menu includes open rye-bread sandwiches, cakes, and cinnamon buns. The Nordic Bakery Cookbook allows you to bake your own Bread, such as the popular rye bread, Savory Pastries, Cakes, Sweet Buns, Desserts, and Biscuits in your own home.

**Embracing the Art of Hygge**

**A Celebration Cookbook of Edible Gifts, Party Treats, and Festive Desserts**

**ScandiKitchen: Fika and Hygge**

**Comforting cakes and bakes from Scandinavia with love**

**60 Recipes for Sweet Treats, Party Food and Other Little Scandinavian Snacks**

**The Book of Hygge**

Transform ordinary desserts into extraordinary creations. In *My Sweet Kitchen*, world-renowned recipe developer and food photographer Linda Lomelino shares how to make her favorite sweet treats while also offering her expert advice on how to bake, decorate, and photograph your own delicious creations. Through nearly 50 original recipes for decadent delights—from *Rhubarb Summer Cake* and *Lime Pie with Marinated Strawberries* to *Stout Pretzel Cupcakes*, *Malted Milk Brownies*, and *Caramel Macadamia Tart*—let Linda be your guide to making picture-perfect desserts. Turn each recipe an opportunity to bake, style, click, and share.

'A joy to behold' Yotam Ottolenghi Join Rachel Khoo on a delicious journey through the Swedish year . . . From spring picnics on the archipelago and barbecues at the summer cabin, to cosy autumnal suppers and dark snowy winters filled with candlelight, gingerbread and glögg. Complete with stunning location and food photography, Rachel's new cookbook lets you in on what the Swedish like to call *Lagom* . . . the art of not too little, not too much but just the right amount. Learn how to cook beautiful, fuss-free food . . . With over 100 recipes, Rachel explores Sweden's simple and balanced approach to cooking, celebrates their best-loved ingredients and reveals a must-try cuisine that is about far more than just meatballs, fika and cinnamon buns . . . Inside you'll discover recipes from the Swedish summer, perfect for yours, food for autumn, through to winter, taking you all the way to spring . . . **POACHED CHICKEN WITH QUICK PICKLED STRAWBERRY SALAD.** Or replace the chicken with grilled halloumi cheese for a delicious vegetarian alternative. This is the ultimate barbeque salad. **PEAS, POTATOES AND CHICKEN IN A POT.** The one dish delight: the summer comfort food that's perfect for midweek. **MIDSUMMER MERINGE CROWNS.** The Swedes have been wearing flower crowns long before the festivals, so why not make the edible kind for parties or puddings? **PLUM TOSCA CAKE.** This Swedish favourite, named after Puccini's opera is filled with tart plums and sweet almonds. 'I am so ready to race home and devour these fun, effortless and beautiful recipes that just beg to be cooked' Melissa Hemsley 'The magic of Sweden's beautiful seasons comes alive . . . a real celebration of seasonal Swedish home cooking and tradition with Rachel's trademark inspirational twists!' Donal Skehan

A quirky, beautifully photographed collection of delicious and creative Nordic baking recipes inspired by nature. From the Danish concept of *hygge* (or “coziness”) to the Swedish *fika* (or “coffee break”), when it comes to enjoying the good things in life, the Nordic countries tend to know best. And dessert, *Bakeland* reveals, is no exception. Written by Marit Hovland, the Norse graphic designer, baker, and photographer behind the popular Instagram account and blog *Borrow My Eyes*, this gorgeous recipe book is a remarkably innovative homage to the beauty of the world around us that will delight lovers of baking, crafting, nature, and all things Scandinavian. With fifty tempting dessert recipes and 140 stunning color photographs, *Bakeland* is as much a treat for the eyes as it is for the taste buds. Focusing on purity, season, and quality, Hovland offers a sweet, playful approach to the New Nordic cuisine trend made popular by chefs like Magnus Nilsson. Her belief that “inspiration can be found everywhere” shines through in each of her culinary creations, which replicate the most striking aspects of the natural world. From chocolate sea to pinecone-shaped gingersnaps, *Bakeland* takes readers on an artful, tasty trip through nature in Norway, season by season. Better yet, each recipe is detailed, precise, and easy to follow, with no special equipment required. With step-by-step illustrated instructions and an emphasis on simplicity, Hovland's approach to baking is as accessible as it is delectable.

Brontë Aurell, owner of the *ScandiKitchen Café* in London, brings her famous flair to over 65 Scandinavian-style recipes that perfectly capture the joy of summer eating. In the warmer months we crave food that is lighter and nourishing. Scandinavians do summer food so well—wholesome, flavorsome, simple yet sumptuous to look at—it is the essence of “lagom” or balance, with everything in moderation. For some Scandi balance into your summer meals try tempting breakfasts such as *Cinnamon Bun French Toast*. Sharing plates such as *Smoked Mackerel Rillettes with Rye Crisps* are ideal for grazing, while satisfying larger plates include *Danish Plaice with Remoulade*. All-important cake and fika include a *Midsommer Strawberry Cake*, and a classic *Sourdough Rye* is on offer in the breads chapter. Delicious desserts include a *Swedish Mess with Cloudberries*. Also included are Brontë's fascinating insights into Scandinavian summer traditions and celebrations.

The bread that launched 1,000 meals, plus salads, stews, and other recipes from Armenia

*Bakeland*

*Bronte at Home: Baking from the Scandikitchen*

*Hygge, Lagom & the Energy of Everyday Pleasures*

*ScandiKitchen Summer*

*Cook Yourself Happy*

Master the art and heart of Scandinavian baking--60+ authentic recipes Now you can whip up a slice of Scandinavian hospitality in the comfort of your own kitchen! *Modern Scandinavian Baking* is a complete guide for bakers of all levels who want to create the sweet and savory treats of Denmark, Norway, and Sweden. From breads, to pastries, cakes, and cookies, there's a simple and scrumptious recipe to delight everyone in this beautifully designed Scandinavian cookbook. Enjoy contemporary takes on classic bakes, plus a comprehensive guide to stocking your pantry with Scandinavian staples, like rye flour, cardamom, baker's ammonia, and beyond. This Scandinavian cookbook includes: Baker's dozen--Discover 13 simple rules for achieving the best results with the recipes in this Scandinavian cookbook. Regional basics--Learn Scandinavian baking foundations, from the cultural origins of cornerstone foods, to techniques like kneading dough, and essential tools like potato ricers, rolling pins, and pastry brushes. Helpful tips--Get convenient pointers for serving and storing your baked goods, plus tips on how to adjust the recipes in this Scandinavian cookbook for specific allergens. If you've been searching for a Scandinavian cookbook that offers modern twists to the region's traditional baked goods, look no further--this one has you covered!

Swedish cuisine is delicious, varied and often unexpected, and in this delightful book Margareta Schildt Landgren shares wonderful stories from her own Swedish kitchen along with over 100 fabulous recipes. Here Margareta includes both traditional and modern recipes, from *Gravalax with Herbs* and *Swedish Meatballs* to *St Lucia Buns* and *Elderflower Cordial*. The mouth-watering recipes are interspersed with captivating narrative on Sweden's food traditions, the development of regional cuisine, the importance of seasonal eating and celebration foods. Margareta's text is illustrated beautifully with stunning recipe and location photography from *Tine Guth Linse*, as well as photographs from her own archive. This is essential reading for anyone with a passion for food or a love of Swedish culture.

This accessible and entertaining introduction to Scandinavian food contains over 80 recipes to try at home, developed by Bronte Aurell, owner of the popular *ScandiKitchen Cafe* in London's bustling West End.

Connect with the Spiritual Energy of Coziness for More Joy, Contentment, and Satisfaction Make cozy your way of life with this inspiring guide on connecting to the positive energy of simple, everyday moments. Known around the world as *hygge* (hoo-ga), *lagom* (lay-go-m), and other similar terms, cozy and balanced living helps you improve your health, happiness, and spirituality by understanding and feeling the frequency of people, animals, places, and situations. *The Simplicity of Cozy* is a beginner's guide to self-care that presents a variety of topics relating to and supporting cozy living, including mindfulness, simple ritual, home environment, relationship connections, and being in nature. Easy exercises and practical techniques are featured throughout, helping you make more soulful connections and find appreciation in all you are and all you experience.

*My Sweet Kitchen*

*The Great Scandinavian Baking Book*

North

*Recipes and traditions from Scandinavia*

*Recipes for Stylish Cakes, Pies, Cookies, Donuts, Cupcakes, and More-plus tutorials for distinctive decoration, styling, and photography*

*Simply delicious food for lighter, warmer days*

An ode to Armenian food and culture, and the UNESCO-recognized bread of Armenia, Lavash. This cookbook not only reveals how to make the ubiquitous and doable flatbread lavash, the UNESCO-recognized bread of Armenia, but also shares 60+ recipes of what to eat with it, from soups and salads to hearty stews paired with lots of fresh herbs. Stunning photography and essays provide an insider's look at Armenia, a small but fascinating country comprising dramatic mountains, sun-drenched fields, and welcoming people. With influences from the Middle East and the Mediterranean as well as from Russia, the food of Armenia is the next cuisine to explore for people who want to dig deeper into the traditions formed at the crossroads between the East and West. Fans of cookbook best sellers like Yotam Ottolenghi's Jerusalem and Ottolenghi will love exploring the Mediterranean, Middle Eastern, and Russian influences in Lavash. • For both armchair travelers and home cooks, this recipe book is as enticing in the reading as its recipes are to the palate • With growing interest in fermentation and the medical benefits of a Mediterranean diet, Armenian food offers a new take on healthy cookbooks and cooking.

A follow-up to the successful 'The ScandiKitchen' (published September 2015), this new book from Brontë Aurell features over 60 recipes for cakes, bakes and treats from all over Scandinavia. From indulgent cream confections to homely and comforting fruit cakes and traditional breads, sweet buns and pastries.

The Ketogenic diet is on the rise and for good reason. It's one of the fastest ways to not only lose weight and keep it off, but reduce brain fog, increase mental clarity, balance hormones and blood sugar levels, increase energy levels, reduce inflammation and eliminate sugar and carb cravings. Whether you're just trying to remove sugar from your life, or just learning to eat low carb or even if you've been doing keto for a long time, Naturally Keto will bring you recipes that satisfy and inspire you, that even the novice cook can make with nothing too complicated or fancy or hard to find ingredients. This book provides you keto friendly family meals that everyone will love, even the picky ones. Brenda Bennett, popular food blogger Sugar Free Mom, knows what it's like to struggle with sugar and carb addiction and what it's like to be doing keto alone without her husband following the diet. She's found freedom in the keto lifestyle and the ability to make recipes the whole family will eat. No need to cook differently for your kids and make separate meals for yourself. Naturally Keto includes a wide variety of over 125 recipes from breakfast to desserts, many dairy free and nut free, as well as a 4-week meal plan, a beginner's guide to starting keto, tips on dealing with a reluctant spouse, kitchen essentials, dining out and fool proof fabulous recipes for entertaining a non- low carb crowd. Naturally Keto features something for everyone, no matter what your taste or dietary need and includes: 50 plus Dairy Free Recipes and many with Dairy Free-Options 75 Egg-Free Recipes Over 115 that are nut free!

The Scandinavians excel in comfort - family, friends, a good atmosphere, long meals, relaxation and an emphasis on simple pleasures. They even have a word for this kind of cosiness that comes with spending quality time in hearth and home when the days are short: hygge. Trine Hahnemann is the doyenne of Scandinavian cooking and loves nothing more than spending time in her kitchen cooking up comforting food in good company. This is her collection of recipes that will warm you up and teach you to embrace the art of hygge, no matter where you live.

How to Live Scandinavian

Scandinavian Classic Baking

Home Made Christmas

A New Way to Bake

Nordic Bakery Cookbook

The Danish Way

*Why are Scandinavians the world's happiest people? How do you get more Scandi-style in your life? What is lagom and how do you use it? Whether you want your apartment to look like it belongs in Copenhagen, to workout like a Norwegian or to make cinnamon buns like a Swede, this pocket edition of North is the perfect introduction to the world's happiest countries. Full of inspiration and ideas, how-tos and recipes to help you experience the very best of Scandinavian design, philosophy, cookery and culture, this honest behind-the-scenes look at the culture provides an invaluable insight into the wonderful and visually stunning world of Scandinavia. Like her viking ancestors before her, Brontë Aurell left Denmark to explore the world beyond home shores and in her travels has come to understand the fascination with her kinfolk, as well as seeing the idiosyncrasies of the Scandinavian lifestyle that locals take for granted. With a signature wit and a keen eye for detail, she takes you on a journey through fjords and mountains, farmlands and cities to better understand these three nations and what makes each one so unique. So get outdoors, learn the life lesson that there's no such thing as bad weather (only bad clothing) and you may discover your inner Scandi sooner than you think.*

*Good food makes everyone feel warm and cared for, which is the very essence of hygge. This Danish way of life has been embraced by Americans who want that same sense of cozy. In Tasting Hygge, acclaimed food photographer and cookbook author Leela Cyd shares the recipes that make her happy, for cultivating moments of connection in the dining room, at the coffee table, or over a little bedside tray. Keeping in mind the idea of slowing down and enjoying the moment, Cyd shares more than 50 recipes that elevate everyday meals into very special moments. She organizes the book into five sensory experiences (Calm, Bright, Warm, Spiced, and Smooth) with recipes such as: Apple Anise Glogg Roasted Squash and Sage Grilled Cheese Greens Gratin with Parmesan and Nutmeg Fairy Bowl with Ice Cream and Honey Sponge Cake These are dishes to delight and love, each one accompanied by a gorgeous photograph.*

*Cook Yourself Happy is a beautifully illustrated cookbook with over 100 delicious Danish recipes. This cookbook promotes the best of Danish cuisine, presenting a mouth-watering selection of authentic, traditional Danish recipes, which have been handed down through the generations. The concept of 'hygge' plays a big part in Danish cuisine. It roughly translates as 'cosiness' and refers to activities such as sitting by the fire on a cold night, family and friends eating together, reading a good book - things that improve your quality of life. This book is firmly embedded in this concept - the recipes and ingredients that Caroline uses are drawn from classic Danish origins and influences, and her recipes are designed to improve your sense of wellbeing and to be shared with friends and family. A wealth of recipes covers every meal and occasion - whether a light lunch of Warm Smoked Salmon with Pickled Cucumber, the heartier national dish of Stegt Flaesk (fried pork belly) or Pheasant Ragout, a delightful dessert of Baked Apples with Marzipan and Raisins, the most traditional of Danish pastries, or a wonderful Hot Chocolate with Orange Syrup, Cook Yourself Happy is filled with enriching food that your friends and family will adore. Food, family and Denmark are Caroline's first loves, and this is echoed in the book with photographs of Caroline cooking at home, interspersed with gorgeous photographs of her family home in Denmark. Drawing on traditional age-old family recipes, this beautifully illustrated cookbook focuses on the most delicious and nourishing traditional Danish recipes that will boost your sense of wellbeing both inside and out.*

*Here are authentic Scandinavian recipes with a modern twist, shot on location in Scandinavia. The book is suffused with 'hygge', a Danish word that has no English equivalent but means cosiness, or relaxing with friends over good food and drink. Trine Hahnemann is the leading authority on Scandinavian baking, and here she holds the hand of the uninitiated baker and leads them through the mysteries of baking bread, always with an eye to the practicalities of creating great bread at home. Here you will find no complicated recipes, or sourdough starters that need as much tending as a baby. Instead, Trine teaches us how we can fit the making of bread into our busy lives, without compromising on quality. Scandinavian crispbreads abound, as do savoury tarts and recipes from the smorrebrod. And then there's the sweet baking - a recipe for each kind of Danish pastry you could ever wish for, a cookie for every occasion, and mouth-watering layer cakes, coffee cakes and cream buns. The Midsummer and Christmas festivities are built around the making of cakes, cookies and breads of all sorts, and the baking celebrations of both seasons are included in the book. Throughout the book, Trine writes about the baking world in Scandinavia: the tradition of the 'cake table' party; how spices came to the frozen north; or how using older strains of grain will boost the nutritional worth of your daily bread.*

*Notes from a Swedish Kitchen*

*The Simplicity of Cozy*

*The Little Swedish Kitchen*

*A Cookbook of Sweet Treats and Savory Bakes*

*Classic Recipes Updated with Better-for-You Ingredients from the Modern Pantry: A Baking Book*

*Tasting Hygge*

*Make ahead and make merry with over 100 holiday recipes for family and guests! Author of the Home Made series of cookbooks Yvette van Boven loves the holidays—and she's never short of ideas for celebrations. In Home Made Christmas, she shows you how to make the season less stressful with her "make ahead" recipes, giving you time to enjoy your company when they arrive. Home Made Christmas includes more than 100 recipes (organized by Prepare Ahead and To Finish It Off) that are all easy to make and delicious. With her step-by-step directions, you'll know exactly what to do and when—she even provides menu ideas to make all your planning easier. Whether you're celebrating your first Christmas with the love of your life or cooking for your entire family, this cookbook makes sure you're fully prepared to entertain your holiday guests with a delicious, satisfying meal.*

*'Why are Scandinavians constantly topping the happiness table?' 'How do you get more Scandi-style in your life?' 'Just how do you use lagom?' Like her viking ancestors before her, Brontë Aurell left Denmark to explore the world beyond home shores and in her travels has come to understand the fascination with her kinfolk, as well as seeing the idiosyncrasies of the Scandinavian lifestyle that locals take for granted. Whether you want your apartment to look like it belongs in Copenhagen, to workout like a Norwegian or adapt to saunas like a Swede, this is the ultimate insider's guide to the countries of the North. Full of inspiration and ideas, how tos and recipes to help you experience the very best of Scandinavian design, philosophy, cookery and culture. With a signature wit and a keen eye for detail, travel alongside Bronte through fjords and mountains, farmlands and cities to better understand these three nations and what makes each one so unique. So get outdoors, learn the life lesson that there's no such thing as bad weather (only bad clothing) and you may discover your inner Scandi sooner than you think.*

*This is the perfect little gift for Scandi fans who want to bring some Nordic charm into their kitchen. With over 60 sweet and savoury recipes for all sorts of snacks, treats, fingerfood, bakes and pastries, it will provide plenty of inspiration for every occasion throughout the year. Doyenne of Danish baking, Trine Hahnemann, shares all her favourite treats in this cute cookbook so that you can make your own delicious cardamom buns, almond cookies, honey bombs, coconut macaroons and smoked salmon open sandwiches, among many others.*

*Brontë Aurell, owner of the ScandiKitchen Café in London, brings her famous flair to over 65 Scandinavian-style recipes that perfectly capture the joy of summer eating. In the warmer months we crave food that is often naturally lighter and nourishing. Scandinavians do summer food so well—it is wholesome, flavoursome, simple to make and sumptuous to look at. In Scandinavian culture, eating well is all about 'lagom' or balance—everything in moderation. Try the tempting breakfast ideas such as Blueberry Porridge. Sharing plates such as Smoked Mackerel Rilletes with Rye Crisps are ideal for grazing, while satisfying larger plates include Herbed Pork Tenderloin with Hasselback Potatoes or Danish Plaice with Remoulade. The all-important cake and fika recipes include a Midsummer Strawberry Cake and Skinny Lemon Muffins. A classic Sourdough Rye Loaf and Seeded Crispbread with Dried Nettles are on offer in the breads chapter, and tempting desserts include a Swedish Mess with Cloudberries, plus there are some refreshing summer drinks to sip, such as a traditional aquavit cocktail. Also included are Brontë's fascinating insights into Scandinavian summer traditions and celebrations.*

*The Little Book of Scandi Living*

*Naturally Keto*

*Oh Sweet Day!*

*Scandinavian Comfort Food*

*Simply delicious food for summer days*

*Loving Baking at Home*

**"A festival of beautiful bakes and stunning photos." Review of ScandiKitchen: Fika & Hygge, Good Housekeeping Magazine. Let Brontë Aurell of The ScandiKitchen Café show you how to celebrate your Christmas Scandi-style by sharing her delicious recipes and family traditions with you. Anyone who has ever been in Scandinavia in December will know that Scandinavians really love Christmas. From huddling up in candlelit snowed-in cottages to consuming glögg at every opportunity, Christmas is peak-hygge season all over Norway, Sweden and Denmark. Everything reverts back to tradition once Advent Sunday has come along. From saffron scented bakes to 'gingerbread spice in everything!', Christmas is the**

time to break the never-ending darkness with edible treats and joyful feelings. Scandinavians visit friends and families taking along something home baked to share. They have Jul-Smörgåsbord parties where old and young celebrate with a spread of traditional dishes and delicacies. Everything they do for Jul is centred around food, tradition and home comforts. Join Bronte and feel the warmth, even when it's cold outside!

Brontë Aurell shares her love of home baking and welcomes you to experience the warmth of her kitchen with this comforting collection of bakes and treats from Scandinavia. From a batch of buns to a show-stopping Othello layer cake, Brontë's recipes inspire the feelings of pure delight that baking at home can bring. Try Brontë's Daim Cookies - wonderfully gooey and filled with pieces of chocolate-coated almond toffee. The Trays and Rolls chapter includes super-soft Rye Flat Rolls and Lemon and Blueberry cake. Try one of the Everyday Cakes such as Mamma Lena's Apple Pie or Tosca cake, a love story between almonds and buttery caramel. Brontë introduces Fancy Fika and Celebration Cakes including a truly delicious Rye Layer Cake with Cherries or the indulgent Mini Liquorice Pavlovas, Cremelinser and Éclair with Marzipan. There are recipes for buns, breads and crispbreads, as well as a host of treats sure to fill you with all the joy of home baking. Bronte at Home is a compilation of previously published favourites plus a host of new recipes. Brontë Aurell, owner of the ScandiKitchen Café in London, brings her famous flair to over 65 Scandinavian-style recipes that perfectly capture the joy of summer eating. §

Sweeten your celebrations with recipes from Fanny of Oh Sweet Day! As always, Fanny uses simple, familiar ingredients to create delectable desserts that are too lovely to eat and too delicious not to. From special "Love Someone" Banana Bread for Valentine's Day to Thanksgiving Pumpkin Chiffon Tart and Christmas Cinnamon Brioche Wreath, these treats are sure to inspire new traditions that will bring family and friends together all year long.

The Art of the Swedish Coffee Break, with Recipes for Pastries, Breads, and Other Treats  
Scandi Bites  
Scandikitchen Christmas  
ScandiKitchen: The Essence of Hygge  
100 Sweet Treats and Puds  
The Clandestine Cake Club: A Year of Cake