

Fall 2021 Norwegian Cooking Classes

Kvæfjordkake

Wednesday, November 17 @ 6pm CST

Friday, November 19 @ 4pm CST

Saturday, December 4 @ 10am CST

Ask any Norwegian, Kvæfjordkake and their eyes will light up. This cake has long been reserved for celebrations like birthdays, anniversaries, confirmations, baptisms, and holidays.

This layered sponge cake topped with meringue and almonds, filled with a vanilla custard cream, dusted with powdered sugar.

Join me on this culinary experience as we explore its history and breakdown this cake into easy follow steps. After one bite, you will see why this luxurious and dreamy cake is known as the Verdens beste... "world's best" cake.

Sandbakkell, Rosette, and Fattigmann. What am I doing wrong?

Sunday, November 14 @ 1pm CST

Tuesday, December 7 @ 6pm CST

Do you find yourself chiseling out your Sandbakkell from the tin? Rosette will not drop off the iron? Fattigmann...how do I get the dough through the slit? This class is for you!

Don't worry, help is on the way. I will be sharing my tips, tricks, and techniques to successfully make these cookies on your own.

Lussekatter (St Lucia Buns)

Wednesday, December 8 @ 6pm CST

Saturday, December 11 @ 10am CST

Lussekatter traditionally kick off the holiday baking season in Norway and Sweden. These saffron buns are prepared in celebration on St Lucia Day, December 13, and served throughout Advent. In this class: you will learn about the tradition behind the fluffy saffron yellow buns, why they are shaped like an "S" and/or Rams head, why Norwegians and Swedes celebrate the Italian Saint Lucia. These deliciously sweet buns will be a hit as you celebrate the holiday season.

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Pavlova with Lemon Custard and Fresh Berries

Sunday, November 21 @ 6p CST

Tuesday, December 14 @ 6pm CST

Maximum class size: 12 participants

Come bake along with me. We will work through the steps of making this meringue-based dessert.

Pavlova is not your classic meringue. It's chewy-crisp texture outside with a light and goey marshmallow-like inside, making it an absolutely dreamy dessert. Add a lemon custard or cream filling with fresh berries on top, you can see why this a popular dessert in Norway is made anytime during the year.

I will share with how to make the lemon custard. Plus, some shortcuts. We will talk about how you can store your Pavlova for a great quick dessert.

*Recipe, baking equipment, and supply list will be emailed with Zoom invitation.

Scandinavian Almond Cake

Wednesday, December 1 @ 6pm CST

Monday, December 20 @ 6pm CST

A longtime favorite with coffee, Scandinavian Almond Cake is one dessert you need to add to your holiday baking. I will be demonstrating how to make this traditional cake as well as its Gluten-free version. I often bake and freeze 3-4 cakes ahead of time. Scandinavian Almond Cake makes a wonderful hostess gift or holiday treat.