

YEAR 4'S ICELANDIC RECIPES

Yew Tree Class and Hazel Class 2020
Park Gate Primary School

Skugga Kaka

(Icelandic brownies.)

Prep time: 20 mins Cooktime: 40 mins



Ingredients

Batter:

- 500 g self raising flour
- 15 g Baking powder
- 1/2 tsp Ground Cinnamon
- 30 g Cocoa powder
- 300 g Sugar
- 10 g Vanilla Sugar
- 2 eggs
- 150 ml Milk
- 150 g butter - melted
- 50 g Dark chocolate (78% Melted)
- 80 ml coffee - warm
- 150 g Skyr or greek yogurt

By Leonie

Frosting:



200g confectioners sugar
50g Butter - melted
10g Cocoa powder
50g coffee - cooled down
10g vanilla sugar
Coconut flakes to taste

Method:

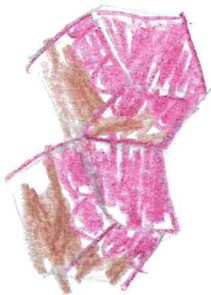
Cake: 1. Preheat the oven to

175°C / 350°F



2. Grease and line a
35cm x 25cm / 14 inch x 10 inch
Baking tray.

3. In a bowl, mix flour,
Baking powder, cinnamon
and cocoa powder together.



4. In another bowl, Cream
Sugar, vanilla sugar and eggs
till fluffy.

5. Add milk, butter, coffee
and chocolate to the
sugar and egg mix.
Turn.

Cake continuation



6. Add the glaze mixture to the wet mixture and mix until just combined.

7. Add skyr or greek yogurt and give a short mix.

8. pour the batter into the tray and baking evenly. Bake in the oven for 40 mins.

Toppings



1. put all the ingredients except the coconut flakes into a bowl and mix until the sugars are dissolved and you have a smooth mixture.

2. Pour the mixture over the cooled brownies and spread evenly. Top with coconut flakes to taste.

Archie

ice landik skyr cake



- 8 ounces digestive biscuits White & dark chocolate
- 1 stick (1/2 cup) butter melted
- 1 pound skyr blue berry
- 2 eggs
- seeds from 1/2 vanilla bean
- 1 cup heavy cream
- 1/4 cup milk
- 2 1/2 tabel spoons of gelatin powder
- fresh berries, for garnish
- edible flowers, for garnish (optional)

1. Line an 8 inch round spring form pan with parchment paper. crush the biscuits into a coarse meal and mix with the melted butter. press in the bottom of the pan to make an even layer. set aside in the fridge while you can make the cake.
2. Whisk the skyr, eggs and vanilla together in a separate bowl. Whip the cream until medium, stiff peaks form. Fold the cream into the skyr mixture.
3. Heat the milk in a small sauce pan over low heat and add the gelatin, stirring well until the gelatin is dissolved. Pour into skyr and cream mixture and fold to combine.
4. Pour over the biscuit layer and cover the pan with plastic wrap. Let set in the fridge for at least 8 hours or freeze for later use. Thawing the cake is best by thawing in the fridge or 30 minutes at room temperature. Decorate with berries.

How to make Langoustines!

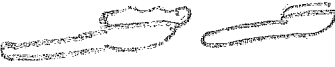








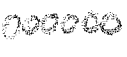


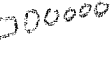
1. Bring a large pan of water to a rolling boil. (1 tbsps ~~salt~~ to 1l of water!)
2. Taking care not to overcrowd the pan, add the langoustines, in batches if necessary, and cook for 3 to 4 minutes, being careful not to overcook them.
3. You'll know they are ready when the bottom half of the tail, when cooked the flesh will have turned white as opposed to translucent.
4. Take the langoustines from the pan and drain before eating, if needed place the langoustines on a large, flat serving dish and pick out the mouth watering morsels of meat inside. Optional dressing include, mayonaisse, lemon wedges and some salt. Sucking the heads is optional, but do make the effort to crack the claws.

Kjöfsúpa \ Lamb Soup Naomi white

preparation time: 25 mins cooking time: 70 mins Serves: 4

Traditional Icelandic Lamb Soup is Food for the Soul - Slurp this on a cold winters day to warm up or try as a hearty starter when your entertaining friends or family.

INGREDIENTS

- 2 tablespoons of olive oil 
- 1 teaspoon of finely chopped garlic 
- 1.5kg of lamb chops 
- 1 medium brown onion, chopped 
- 1/3 cup of brown rice 
- 1.4 litres of water 
- 1/2 teaspoon of dried thyme 
- 1/2 teaspoon of dried oregano 
- 1/2 cabbage, chopped 
- 3 carrots, cut into 1/2 inches 
- 1 rutabaga, diced 
- 1 cup cauliflower florets 
- 4 potatoes cut into half inch pieces 

Instructions

Naomi
White

- Using a large pot, sauté the garlic in olive oil for one to two minutes on a medium heat
- Add your lamb chops and cook until both sides are browned
- Throw in your sliced onion and fry for around a minute
- Pour in the brown rice and water - bring to a light boil for five minutes
- Turn the heat down to medium and stir the thyme and oregano
- Cover and heat for 40 minutes
- Once cooked, add cauliflower, cabbage, carrots, rutabaga and potatoes
- Cover and cook for 20 minutes
- Take the meat out of the pot and chop up before adding back to the pot
- Warm for 5 mins before serving
- enjoy ♥

Icelandic recipe

Plottkkjörk - fish stew

Ingredients:

- $\frac{1}{2}$ chopped brown onion
- 50g butter
- 100 ml wheat ^{slow} ~~flower~~
- 500g new potatoes
- 500g cod or haddock
- 400 ml milk and fish stock.

Instructions:

- Boil the new potatoes in a pan for 10 mins
- Drain them in a colander and leave to cool
- Carefully peel the potatoes
- Bring a large pan of water to the boil

- add a pinch of Salt and your fish and cover
- Heat from 8 to 9 minutes and remove the fish -
pour water into a dish for Stock
- Slice your new potatoes into bite size chunks
- Flake the cooked fish with a fork
- add butter and onion to your large pan
and cook on medium heat until softened
- Stir in the wheat ^{starch} ~~flower~~ and thin this
out with one third of your stock and ~~for~~
400ml milk.
- once you get a thick consistency add your
potatoes and fish and stir.

RECIPE FOR ICELANDIC CORNFLAKE MERINGUE!

(MARENS KORNFLEKKOKUR)

This is an airy and delicate icelandic meringue dessert made with crunchy cornflakes and dark chocolate.

You only need 5 ingredients to make these delicious Christmas cookies.

Ingredients

- 2 egg whites
- 1/2 cup (100g) superfine sugar
- 3/4 (35g) cornflakes lightly crushed
- 2 oz (50g / 1/2 cup) dark chocolate chopped into small chunks.
- 1/2 tsp vanilla

To decorate

- 2 oz (50g / 1/2 cup) dark chocolate melted
- sea salt

Instructions

1. Preheat the oven to 300°F / 150°C Line a cookie sheet with baking paper
2. Beat the egg whites with an electric mixer slowly adding the sugar until stiff peaks form
3. Gently fold in the chocolate chunks, cornflakes and vanilla.
4. Drop tsp of the mixture onto the prepared baking sheet spaced 1" apart.
5. Bake for 15-20 mins. or until crunchy.
6. Melt the remaining choc chunks & drizzle over cookies.
7. Add or sprinkle sea salt on top.

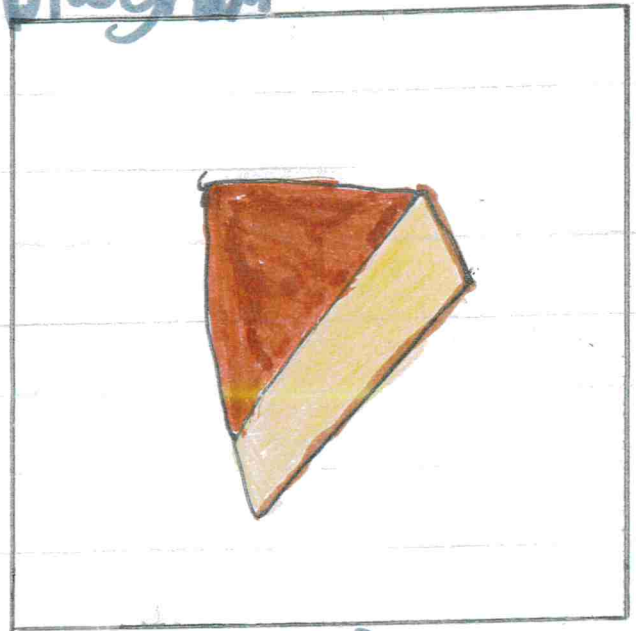
ENJOY! BY Heidi

.B.

Opapilla cheese cake Dessert

written by the by grace

Diagram



cheese cake

- 6 ounces of crescent rolls
- 6 ounces of cream cheese
- 1 Cup of sugar
- 1 tea spoon of vanilla
- $\frac{1}{4}$ of a cup of butter (melted)
- 1- table spoon of cinnamon
- 4 table spoons of sugar
- Honey

Directions

1. preheat the oven to 350 degrees. spray a round baking dish with cooking spray.
2. press the crescent rolls to the bottom of the dish, making sure to reach the edges and keep together.
3. bake the first layer of crescent rolls for 5-8 minutes until almost done.
4. combine the cream cheese, sugar, and vanilla. Spread mixture over the crescent rolls.
5. roll the remaining crescent roll over the top, and stretch to the edges and seal.
6. brush across the top with the melted butter.
7. Sprinkle the top with 1 table spoon of cinnamon and four table spoons of sugar.
8. bake for 30 min, or until golden brown.

Icelandic Bannana Bread

- 150 grams Plain Flour
- 150 grams wholemeal flour
- 2 teaspoons baking powder
- 1 pinch salt
- 1 teaspoon cinnamon
- Caster sugar 130 grams
- 3 ripe Bananas
- 80 grams Butter
- 2 eggs
- ~~It~~ It is needed raisins/sultanas and walnuts

Raisins

- raisins 120 grams
- walnuts 50 grams

- preheat oven to 180°C
- put castine sugar into a bowl
- melt butter in greased tin
- add in ingredients to a bowl
- mix until combined
- pour mixture into the tin
- bake for one ~~over~~ hour.

Jessica

Icelandic spice cake

Ingredients

Cup unsalted butter, room temperature
Cup granulated sugar
eggs
tsp unsweetened cocoa powder
tsp ground cardamom
tsp ground cinnamon
tsp baking soda
tsp baking powder
1/2 cup milk

Instructions

pre-heat oven to 350F. Grease a 9x5 loaf pan with oil and set aside.

Cream butter and sugar together in a large mixing bowl. Set mixer to medium speed and let it mix for 2 minutes until it was white and fluffy.

While the butter is creaming add flour, cocoa powder, spices, baking soda, baking powder and a pinch of salt to a mixing bowl and whisk together.

Add the eggs and vanilla extract to the butter and beat 1 minute.

Set the mixer on low speed and slowly
zizzle in the milk. Scrap down the bowl
and mix until you have a smooth homogen-
ous batter.

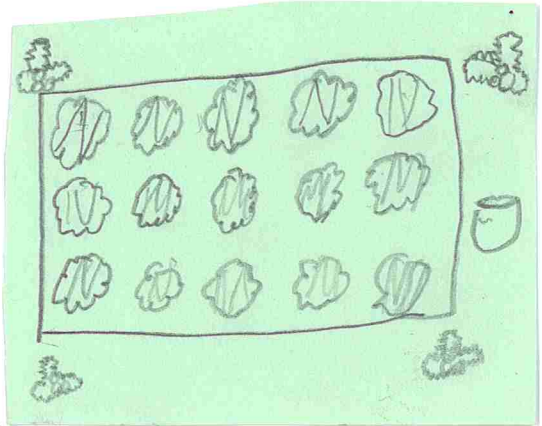
pour the batter into the grease loaf pan
and smooth it out with a spatula. Bake
- 75-90 minutes or until a toothpick comes
clean from the center! cool the cake
and serve with coffee or tea!

Icelandic corflake meringune cookies for christmas

prep time
5 mins

cooktime
15 mins

total time
20 mins



COURSE: Dessert CUISINE: Icelandic



Ingredients

- 2 eggs white
- 1/2 cup (100g) Superfine caster sugar
- 3/4 cup (35g) cornflakes lightly crushed
- 2 (50g/1/2 cup) dark chocolate chopped into small chunks
- 1/2 tsp vanilla

Merry christmas!
and a happy new year

Instructions

1. pre heat to oven to 300°F/150°C. Line a cookie sheet with baking paper.
2. Beat the egg whites with an electric mixer or stand mixer, slowly adding the sugar, until stiff peaks form.
3. Gently fold in the chocolate chunks, cornflakes and vanilla
4. Drop tablespoonfuls of the mixture onto the prepared baking sheet, spaced 1" apart.
5. Bake for 15-20 mins or until the outside is crispy
6. Melt the remaining dark chocolates and drizzle or splatter over the cooled cookies, then Sprinkle each one with a few flakes of sea salt

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Slöngukaka (Snake cake)

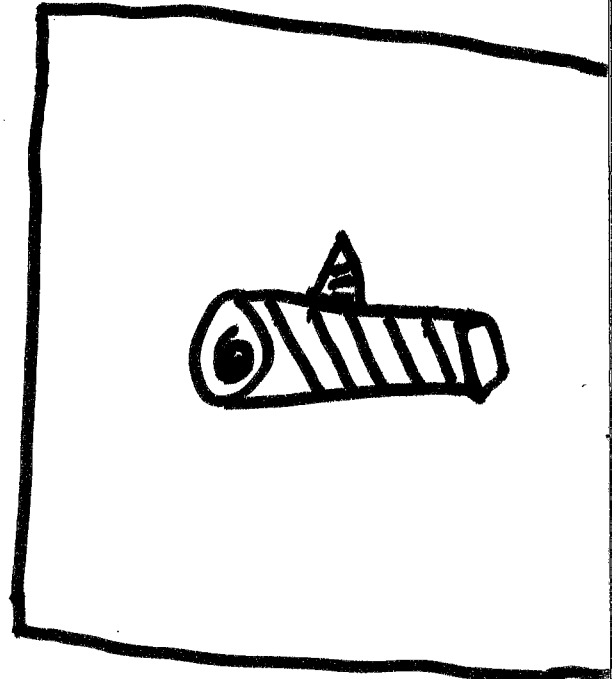
Ingredients:

4 eggs

150-200g Sugar

50g flour

50g Potato starch



Cream the eggs and Sugar together. add the flour and Potato starch, little by little. Prepare a temporary baking container by putting baking corners to make a shallow box. Pour in the dough and smooth with a spatula. Bake at 250°C for about 10 minutes. Set the oven to heat gently pressing from below. Test for doneness by finger - if the cake feels firm and the fingerprint quickly disappears, the cake is done. When done turn the cake over onto a sheet of baking paper and a roasting pan or cutting board to keep it cool.

Fillingys:

Chocolate butter cream:

50-73g margarine or butter soft

50g brown sugar

1 egg yolk

2tbs dark cocoa

1tsp vanilla sugar or vanilla essence

2 ripe bananas mashed

Cream together butter and brown sugar. add the yolk and mix well. add the flavouring and sifted cocoa.

When the cake is cold, smooth the butter cream over one side. And firmly but carefully roll up the cake. if you are using bananas, smooth the mash over the icing before rolling. slice and serve with a dollop of whipped cream.

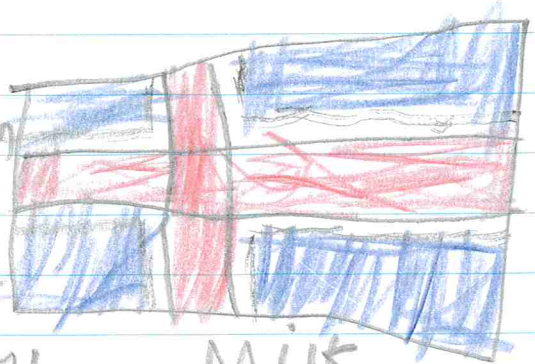
Enjoy your meal!

Traditional Icelandic rice pudding

Fingur

Ingredients

200 grams grain
brown rice



250 ml water
 $\frac{1}{2}$ tsp salt 750 ml milk
250 ml milk 2 HANDFULS
RAISINS

1 tsp sugar

1 tsp ground cinnamon

preparation

Wash the rice and
place in a large
saucepan along with
the 250 ml water
and $\frac{1}{2}$ tsp salt
turn the heat up and
allow the rice to simmer
for 20 mins.
Keep the lid on
pour the milk into
saucepan.
allow to simmer for
40 mins with the
lid on low setting

Add 2 Handful

Raising
some add more HOT
milk mix together
1 teaspoon sugar and it

ground cinnamon

Serve in a separate
Bowl.

Icelandic Hot chocolate

- 2 cups whole milk
- 4 tablespoons unsweetened cocoa powder
- 1 tablespoon white sugar
- 1/4 teaspoon vanilla extract
- 1/4 teaspoon sea salt

- Heat milk in tall saucepan over ~~medium~~ medium-high heat

- When milk started to froth turn heat to medium-low

- Add cocoa, sugar, vanilla to the pot

- Whisk it together

- Pour it into a mug and serve

Skuffukaka

w Iceland

brownies

ingredients

batter

- 3 cups — all-purpose flour 500 g sifted
- 3 tsp — baking powder 15 g
- 1/2 tsp — cinnamon
- 1/4 cup — cocoa powder ground 30 g
- 1 1/2 cups — sugar 300 g
- 2 + 2 tsp — vanilla sugar 10 g
- 2/3 cup — eggs
- 1 1/3 stick — milk
- 1/3 cup — butter 150 g - melted
- 1/3 cup — dark chocolate 50 g 78% melted
- 1/2 cup — coffee 80 ml - warm
- 1/2 cup — 150 g - on greek yogurt

Frosting

- 1 2/3 cup — confectioner's sugar 200 g
- 1/2 cup — butter 50 g melted, cooled down
- 1 tbs — cocoa powder 10 g
- 4 tbs — coffee 50 ml - cooled down

Servings

28 squares

prep time
20 minutes

cook time
40 minutes

- 2 tsp — vanilla sugar 10 g
- coconut flakes to taste

Instructions

1. preheat the oven to 175°C / 350°F
2. Grease and line a $35\text{cm} \times 25\text{cm}$ / 11 inch baking tray
3. In a bowl, mix flour, baking powder, cinnamon and cocoa.
4. In another bowl, cream sugar, vanilla sugar and eggs till fluffy.
5. Add milk, butter, chocolate and coffee.
6. Add the flour mixture and mix until just combined. Don't overmix the batter.
7. Add Skyr and give it a short mix till just combined.
8. Pour the batter into the baking tray and divide evenly. Bake in the oven for 10 minutes.
9. Let the cake cool on a wire rack before adding the frosting.

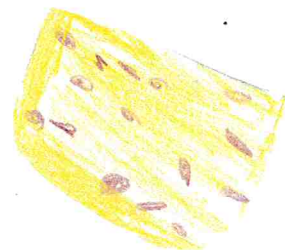
Recipe Notes

Please note that the cup measurements in this recipe are approximate. I have added cups for those that prefer using cups. The recipe is most accurate using weights measurements.

- You can substitute the vanilla sugar with 1 tsp of vanilla extract.
- You can substitute Skyr with Greek yogurt.
- To help the frosting set quicker you can put the cake in the fridge for a few minutes.



Jóla Kaka



Jóla Kaka - Icelandic Christmas Cake

Here is what you will need to make your delicious first man cake.

INGREDIENTS

- $2\frac{1}{3}$ cup butter (150 grams)
- $3\frac{1}{4}$ cup sugar (150 grams)
- 3 eggs
- 2 cups flour (250 grams)
- 2 tsp baking powder
- 2 tsp cornstarch
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ cup milk
- $3\frac{1}{4}$ cup raisins (100 grams)

Prep Time 15 mins

Cook Time 50 mins. Total 1 hour

Instructions

1. Beat butter and sugar together until light and fluffy.
2. Add eggs, one at a time, beating until fully incorporated.
3. Add dry ingredients, milk and raisins stir to incorporate.
4. Pour the batter into a greased loaf pan. Bake for 45 to 55 minutes at 325 F (170 C).
5. Allow the Jóla Kaka to cool completely before cutting.



By Joaëmmie (2021)



Icelandic Cinnamon Rolls

Makes 6 to 8 rolls.

Ingredients

250ml milk
2.5 tsp yeast
50g sugar
4 tbsp softened butter
1 egg
435g plain flour
1.5 tsp salt
1 tsp ground cinnamon and cardamom

For the Filling

50g softened butter
130g soft brown sugar
1 tbsp cinnamon
a pinch of salt

toffee icing

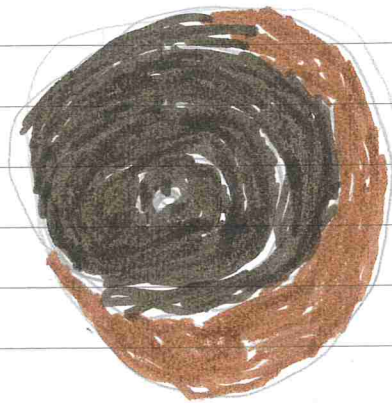
2 tbsp butter
50g soft brown sugar
2 tbsp milk
60g icing sugar

Method

1. Place the milk and yeast in a bowl and sprinkle some of the sugar on top. Rest for about 5 to 10 minutes. Add the butter, egg and remaining sugar. Stir in the flour and salt in small amounts until a sticky dough forms.
2. Knead the dough for about 10 minutes and place into a light oiled bowl.
3. Cover bowl with clingfilm and let it rise for 2 hours.
4. Mix the ingredients for the filling and set aside.
5. Once the dough has risen, punch down and roll out into a large rectangle. Spread some butter across the dough leaving a small border, pour the filling on top and starting from the shorter side, roll the dough into a log.
6. Cut the log into 8 or 9 equal pieces and place in a lightly floured baking tray. Cover and let it rise again for about an hour.
7. Bake the rolls in a preheated box oven for about 10 to 15 minutes or until golden brown.

For the Frosting

1. Place the butter, brown sugar and milk in a saucepan over low heat and stir until melted. Increase heat and let mixture bubble for about 10 seconds then lower heat again and simmer for a minute. Take off heat and cool for 15 minutes before adding in enough icing sugar and milk as needed.
2. Frost the buns whilst they are hot after removing from the oven.



Icelandic pancakes

(pönnukökur)

Ingredients

- 2 cups of flour
- 1 tbsp sugar
- $\frac{1}{8}$ tsp baking soda
- 2 eggs
- 1-2 tsp cardamom (or vanilla)
- $3\frac{1}{4}$ cups margarine or butter (melted)
- milk, as required

Instructions

1. Mix the dry ingredients together in a bowl. in another mixing bowl beat the eggs.
2. melted butter, and vanilla extract.
3. Gradually add the ingredients together to make a smooth thin batter. then add milk slowly as needed, and whisk together to make a batter of runny consistency.
4. let the batter stand for 30 minutes to let everything settle.
5. Butter a skillet, and heat over medium heat until the butter is fragrant; pour in enough batter to coat the skillet in a thin layer (pancakes should be very thin.) Allow to cook until the bottom is lightly browned, then turn the thin pancake over to brown the other side.
6. It is key that when you pour the batter into the pan, you need to rotate the pan. This helps batter spread thinly and quickly over the surface.
7. once cooked, flip it on a plate to sprinkle with cinnamon and sugar and roll up tightly or stack on a plate for folding in whipped cream and fruit.

by Lacie ♥

Caramel Caramel Potatoes

Ingredients Prep time: 10 mins Cook time: 30 mins Total: 40 mins

1Kg (2lb) new Potatoes, Washed

90g (3oz) Sugar

90g (3oz) Butter



Instructions

1. Boil the Potatoes whole until cooked.
2. Drain in a colander and let the Potatoes cool down.
3. Peel them.
4. Melt the Sugar in a frying pan. When it starts to brown, add the butter and stir thoroughly.
5. Lower the heat and add the Potatoes to the Caramel.
6. Turn the Potatoes around to ensure they get

Coated evenly and carry on the glazing process until they are light brown.

7. They are ideally served cold.

Plokkfiskur

Ingredients:

Potatoes,

Fish,

Milk,

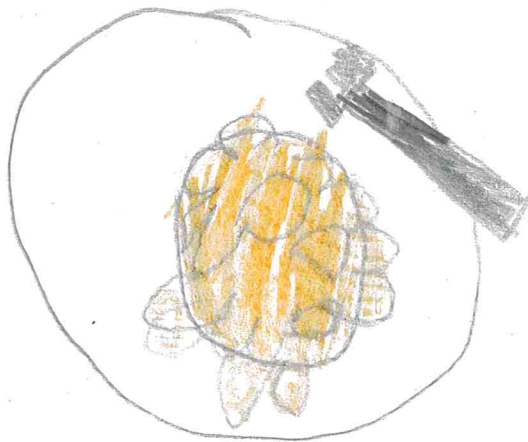
Butter,

Onion,

Salt,

pepper and

Curry powder.



plok kfishkur

1. peel and chop the potatoes
2. boil the fish and potatoes in the pot.
3. Break up the fish into flakes
4. heat milk in a pot
5. melt butter in a pan and add chopped onion after two minutes to the pot.
6. gradually add warm milk and Simmer.
7. add fish and stir and then Season with salt, pepper and Curry powder.
8. add the potatoes to fish pot.
9. add cheese and Simmer for five minutes before serving.

Plökk fiskur



Caramelised Potatoes



• 1/4 cup butter.

• 1 1/4 cup White sugar

• 3/4 cup Light corn syrup.

• 2 small eggs

• 3 cups all purpose flour

• 1/2 teaspoon baking powder.

• 1 teaspoon baking soda.

• 1/2 teaspoon salt.

• 2 teaspoons ground cinnamon.

• 2 teaspoons ground cloves.

• 1 teaspoon ground ginger.

• 1/4 teaspoon ground black pepper.



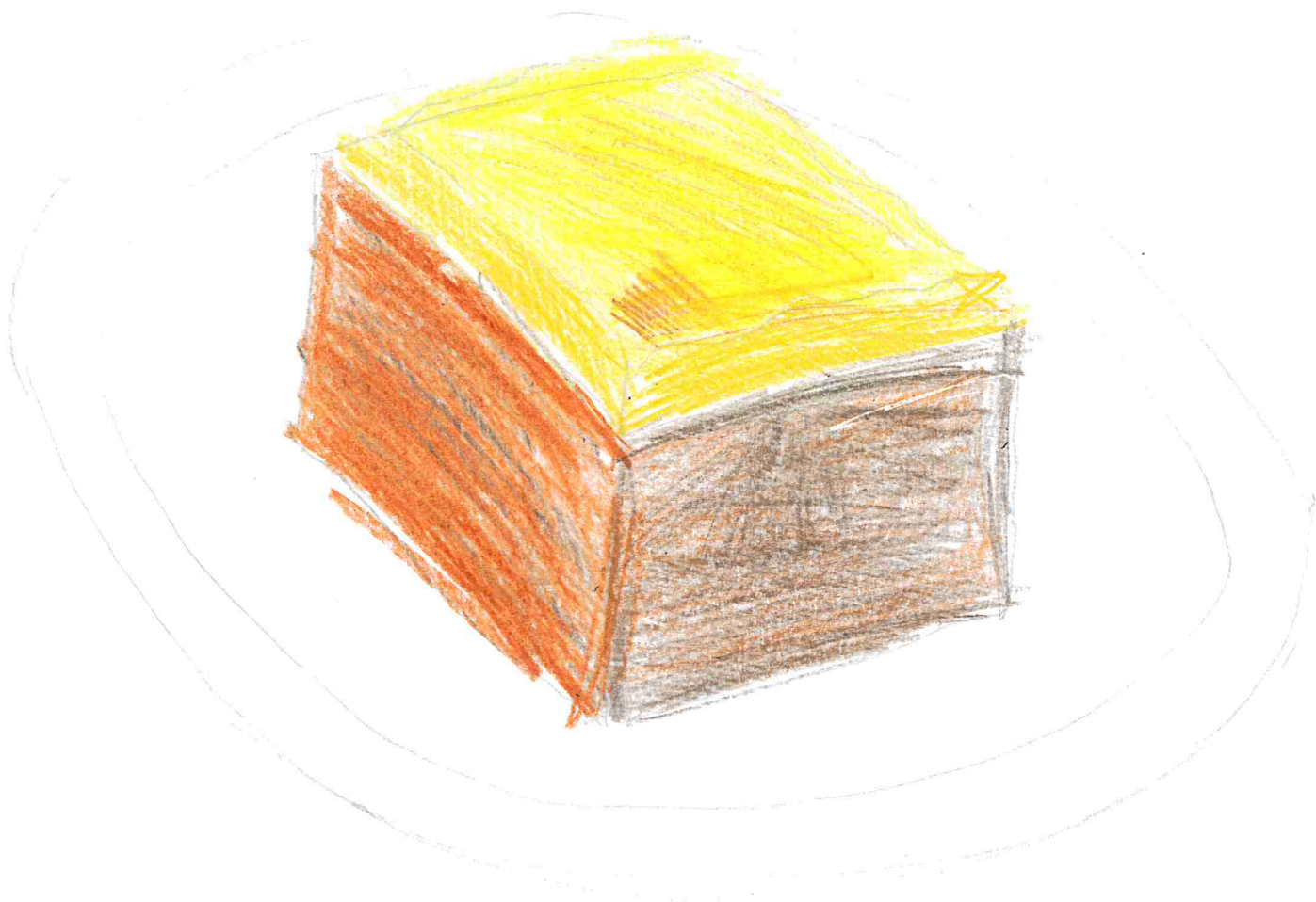
Step 1.

In a large bowl, cream butter and sugar. Stir in corn syrup and eggs; cream well. Sift together flour, baking powder, baking soda, salt, cinnamon, cloves, ginger and pepper. Add dry ingredients to the butter mixture, and mix until smooth. Refrigerate dough over night.

Step 2 Preheat oven to 350 degrees F.

Step 3

ones cut cookies put them 1 inch apart on a cookie sheet and bake for 10 minutes in preheated oven.



SKUFFAKA

(brownie)

Bodie Sprack

SKUFFLEKA (brownies)

Ingredients: 280g Sugar

125g butter

1 tsp vanilla extract

3 eggs

200g flour

1/2 tsp baking soda

1 tsp salt

20g unsweetened cocoa

1 tsp cinnamon

100 ml milk

For the frosting:

130g salted butter

1 egg

220g icing sugar

1 tsp unsweetened cocoa

1 tsp vanilla extract

100g dark choc melted

2 tbs cream

1-2 tbs coffee - optional

coco nut flakes optional over brownies

Directions:

Preheat the oven to 160°C

Butter and flour in 23cm baking tray

In a bowl mix together the sugar, eggs,

soda, salt, cinnamon and vanilla extract

(Don't mind)

SKUFFLESAKE (brownies) (continued)

In the bowl, cream the butter and sugar together.
Add the eggs, mixing well after each egg.
Add the Vanilla Extract. Mix on medium-high speed for 6-7 mins, until light and fluffy.

Add the dry mixture to the batter and mix until just combined. Press the batter into the baking tray and spread evenly.
Bake for 20-25 mins.
Let on a wire rack to cool before slicing.

For the Frosting:

In a bowl mix the butter and egg together until combined. Slowly add the icing sugar mixing well after each addition.

Add the cocoa and vanilla.

Add the melted choc and continue mixing.

Mix in the cream, not overmixing.
Continue mixing until the frosting is smooth.

Spread frosting over the cooled cake.

Sprinkle with coconut flakes.

↑ ENJOY! ↓

Marens Kornflex Kólkum

Course: Dessert

Cuisine: Icelandic

prep time: 5 mins

Cook time: 15 mins

total time 20 min ingredients

Servings: 15 (76Kcal). 2 egg whites

- 1 1/2 Cup (100g) Supergine / Caster Sugar (Supergine)

- 3/4 cup (35g) Cornflakes, lightly crushed

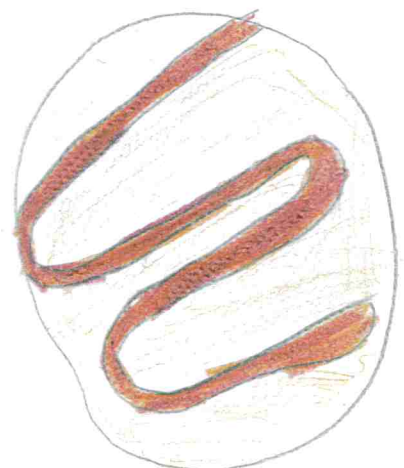
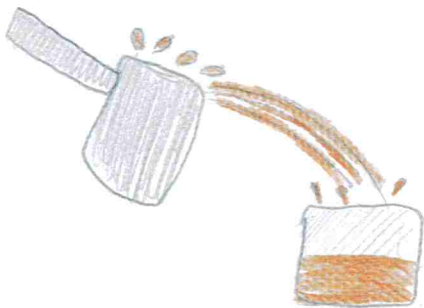
- 2 oz (50g / 1 1/2) dark chocolate chopped up

- 1 1/2 tsp Vanilla

To decorate

- 2 oz (50g / 1 1/2) dark chocolate Melted

- Sea salt



Instructions

1. Pre heat the oven to 300°F / 150°C.
Line a cookie sheet with baking paper

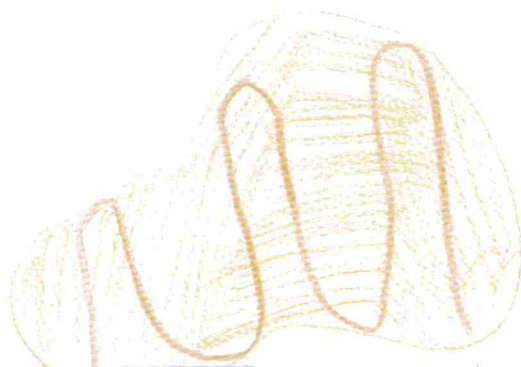
2. Beat the egg whites with an electric mixer or stand mixer, slowly adding the sugar until stiff peaks form

3. Gently fold in the chocolate chunks, corn flakes and vanilla

4. Drop table spoonfuls of the mixture onto prepared baking sheet spaced 1" apart

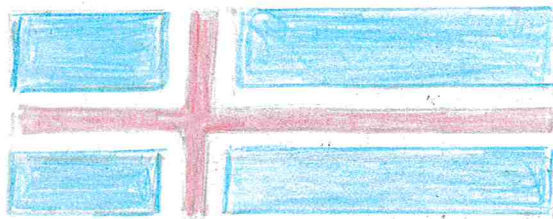
5. Bake for 15-20 mins or until the outside is crispy

6. Melt the remaining dark chocolate and drizzle or splatter over the cooled cookies, then sprinkle each one with a few flakes of sea salt



Sienna

Icelandic chocolate cake



Ingredients:

7 ounces 56% bitter sweet chocolate
7 ounces salted butter softened
1 1/3 cups sugar
5 large eggs
1 tablespoon all-purpose flour
1/2 teaspoon salt

Directions:

- 1) Preheat oven to 375 degrees F.
- 2) Remove the bottom of a 9 inch springform pan, trace the bottom onto parchment paper. Cut the traced bottom from the paper.
- 3) Return the bottom to the pan and butter the bottom and sides of the pan. Line the pan with the traced paper and butter the top of the paper liner too.
- 4) Cut the chocolate into pieces and place in a metal bowl over a simmering pan of water.
- 5) Add the butter to the chocolate and stir until fully mixed.

- 6) Add the sugar to the chocolate mix and stir well to combine. Remove the pan from the heat and set aside to let the mix cool slightly.
- 7) Add the eggs, one at a time, mix well after each one.
- 8) In a separate bowl, mix the flour and the salt together. Add the chocolate mix.
- 9) Pour the batter into the cake pan and bake for 25 to 30 minutes or until the centre of the cake looks set and the top is shiny and a bit crackly.
- 10) Let the cake cool in the pan on a baking rack for 10 minutes. Run a knife around the pan, so the cake easily separates from the pan.
- 11) Tuck in to the yummy Icelandic Chocolate Cake.





Icelandic breaded lamb chops with spiced cabbage

Ingredients

for the red cabbage

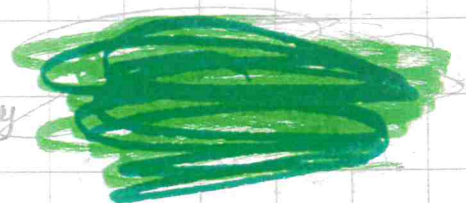
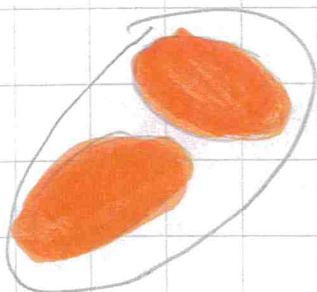
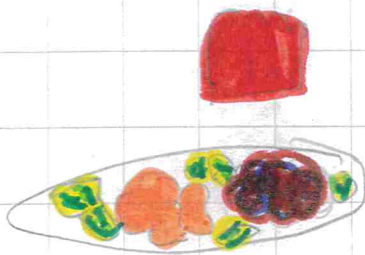
- 60g/2 1/4 oz butter
- 1 large onion, thinly sliced
- 1 red cabbage (around 750g - 1kg/1lb 10oz - 2lb 4oz) thinly shredded
- 1 Bramley apple, peeled, cored and chopped.
- 50ml/2 fl oz red wine vinegar
- 60g/2 1/4 oz blueberries
- 2 tbsp dark brown sugar
- 4 tbsp bramble jelly or jam (or redcurrant jelly)
- 3 cloves
- 5cm/2in length cinnamon stick
- freshly ground black pepper
- 1 1/2 tsp salt

for the lamb chops

- 16 small best-end lamb chops
- 100g/3 1/2 oz fresh plain glower
- 2 free-range eggs beaten
- 100g/3 1/2 oz fresh white bread crumbs
- 60g/2 1/4 oz butter for frying
- 2 tbsp vegetable or rapeseed oil
- salt and pepper

to serve

- new potatoes boiled
- 1 tsp of butter
- 1 tsp freshly chopped parsley



Iceland Pancake Recipes

- 3 cups flour
- 3 eggs
- 3 cups milk
- $1\frac{1}{2}$ tsp baking soda
- $1\frac{1}{4}$ tbsp rum
- $1\frac{1}{4}$ cup brown sugar
- 1 tbsp butter

1. Mix eggs and milk add flour sugar rum
2. ~~the~~ leave to settle for 30 min
3. Melt butter and add to mix
4. heat fry pan
5. ~~po~~ pour in batter and fry

My Icelandic Pancake. malse

the

Recipe

- 3 cups of flour
- 3 eggs
- 3 cups of MILK
- 1/2 teaspoon of baking soda
- ~~1 teaspoon~~ 4 tbs of cinnamon
- 1/4 teaspoon of nutmeg
- 1/4 cup of brown sugar
- 1 tbs of butter.

then Make

optional

- strawberry Jam
- whipped cream

Instructions

Maple

1. In a mixing bowl, add the
flour, ~~egg~~ ~~and milk~~ and butter. Do not
2. leave to settle for 30
mins at 50°C room temp.
temperature
3. Melt butter and add to
the mixture.
4. Heat a small, flat
spring pan or griddle and
grease the surface lightly
5. Pour enough batter to
coat the pan thinly. When
pancakes done, turn the
pancakes over with a
pale turner. Flip and brown.

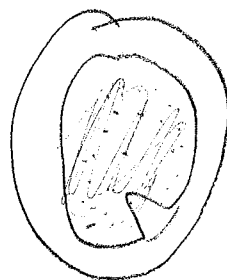
Other Side.

Icelandic cake mix

Kate
cake
TIME!



1st first get 2 eggs and crack
into bowl
get 3 tablespoons
of sugar
and
2 butter then 2 chunks
mix it
and the PUT it in the
oven so 1
after that 2 an our.
and put it in the fridge
for a hour then POP it
on the cake and then
you have it.



Skjeggukaka - Iceland Brownies by Martha

Ingredients

How to make the batter:

- 500g of all purpose flour
- 3 tsp of Baking powder
- 1/2 tsp of Cinnamon
- 20g cocoa powder
- 300g of sugar
- 2 tsp Vanilla sugar (vanilla extract)
- 2 eggs
- 150 ml of milk
- 150g of melted butter
- 50g of dark chocolate (78%, melted)
- 80 ml of warm coffee
- 150g of skyr (Greek yogurt)

How to make the frosting

- 200g of confectioner's sugar
- 50g of melted butter (cooled down)
- 1 tsp of cocoa powder
- 4 tsp coffee (decaf if needed)
- 2 tsp of vanilla sugar (vanilla extract)
- If you want to add coconut flakes.

Method

1. In a bowl add flour, baking powder, cinnamon and cocoa powder.
2. Mix all the ingredients together.
3. In another bowl, add sugar and vanilla sugar (vanilla extract) and eggs and mix it up until it's nice, fluffy and creamy.
4. Slowly pour in the milk while whisking then add the melted butter and finally add the melted chocolate.
5. Now add the warm coffee and whisk well.

6. Next add the flour and the sugar and whisk until it forms a batter.

7. Pour the batter into your baking tray and put it in the oven for 30-40 mins.

8. Once you have baked it, let it cool down in the tray before you transfer it onto a wire rack and let it cool down completely.

9. To make the topping, add your sugar, vanilla sugar (vanilla extract), cocoa powder, melted butter and coffee to a bowl.

10. Mix it thoroughly until combined and a smooth, silky cream.

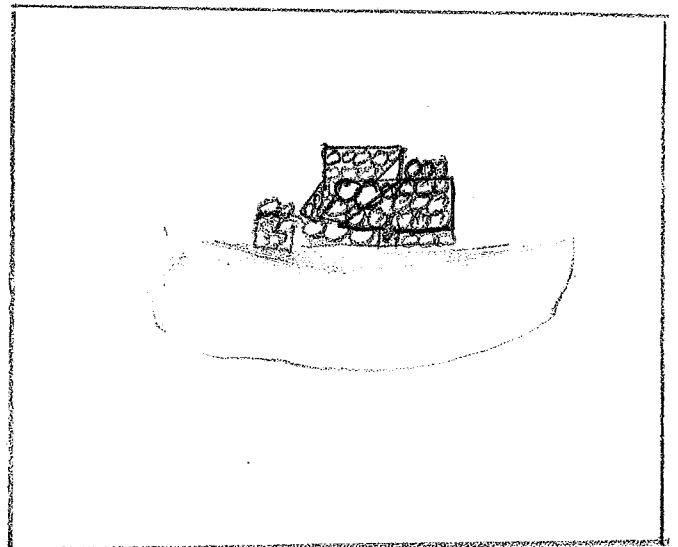
11. Pour your creamy topping over the cake and sprinkle coconut flakes if you want to!

12. Leave until the topping sets and cut into squares to serve.

Iceland christmas fudge ingredients

1. Chocolate chip 480g
2. 400g Can Sweetened condensed milk
3. 2tbsp double cream
4. 4tbsp butter
5. 1tbsp vanilla extract
6. 1/4tsp salt
7. 2tbsp Christmas sprinkles

Makes	prep time	total time
12 serving	0 hours 10 mins	2 hours 20 mins



Directions

1. Line an 20cm square baking tin with parchment paper and grease with cooking spray. In a medium saucepan over medium heat, melt chocolate, condensed milk, butter, cream, vanilla, and salt together. Stir until smooth then pour into prepared pan.
2. Top with sprinkles and refrigerate until set, 2 hours. Cut into squares to serve.

Icelandic Pancakes

Icelanders like to start their morning with a traditional Pancake which is called Þókkökur

Ingredients

200g flour

1 $\frac{1}{2}$ tsp Sugar

$\frac{1}{8}$ baking soda

2 eggs

1-2 tsp Cold water (or milk)

$\frac{3}{4}$ C margarine or butter (melted)

oil / fat as required

Mix the butter and eggs in a bowl, to make a smooth batter then

slowly add the flour, baking soda, medium heat

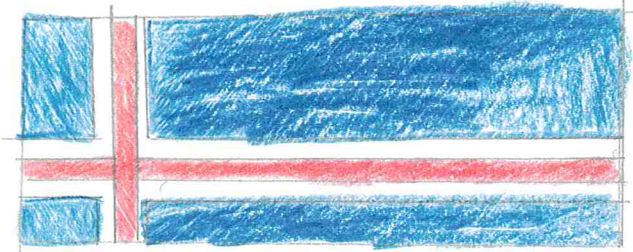
in a fryer or on a skillet. Put on a plate and serve

with sugar

Recipe found from internet

SKyr Crème Brûlée

Ingredients



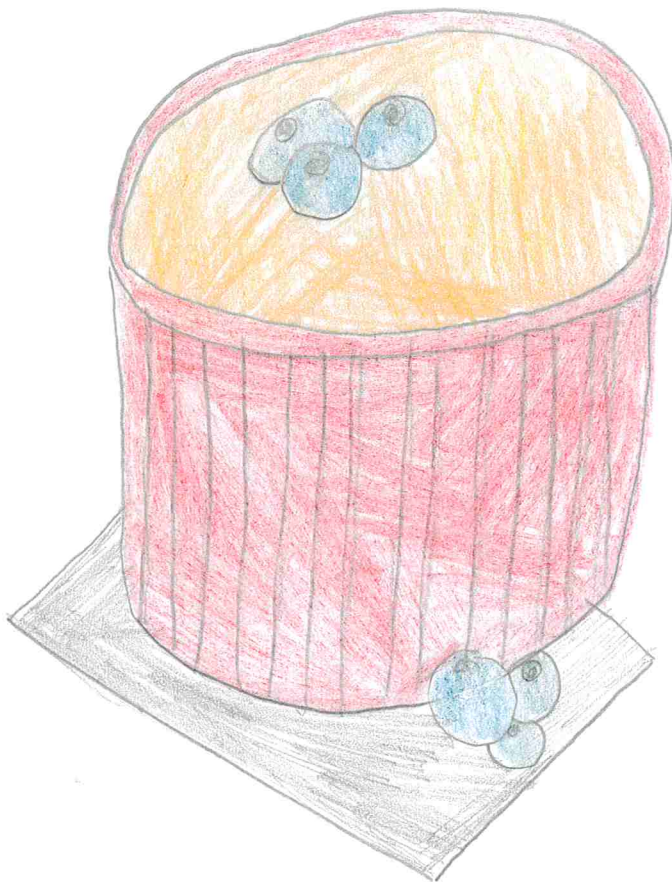
- 100g of cream
- 100g of skyr
- 40g of egg yolks
- 40g of sugar
- 80g of white chocolate
- Juice of $\frac{1}{2}$ a lime
- One vanilla pod

Instructions

- Cut your vanilla pod lengthways and add this to the saucepan
- Add your cream and bring to the boil
- Remove from the heat and scoop in your skyr
- Using a separate pan and bowl, melt your white chocolate and pour into the the skyr mix

- In a bowl, stir your egg yolk and sugar together and add to the pan
- Squeeze the lime juice into the pan and stir
- pour your mixture into separate ramekins and bake for 30 minutes at 120°C
- Leave to cool and sprinkle with brown sugar
- Use a crème brûlée torch to melt

Eat and enjoy!



SKUFFUKA - belandic chocolate cake

For the cake:

- 280g Sugar
- 125g butter
- 1 tsp vanilla extract
- 3 eggs
- 200g flour
- $\frac{1}{4}$ tsp salt
- 50g natural unsweetened cocoa
- 1 tsp cinnamon
- 100ml milk

For the frosting:

- 30 butter
- 1 egg
- 250g icing sugar
- 1 tbs unsweetened cocoa
- 1 tsp vanilla extract
- 100g dark chocolate - melted
- 2 tbs cream
- 2 tbs strong coffee

coconut flakes to sprinkle on top

pre heat the oven to 180°C, butter your cake tin in a bowl
mix together the flour, baking powder, salt, cinnamon and cocoa.

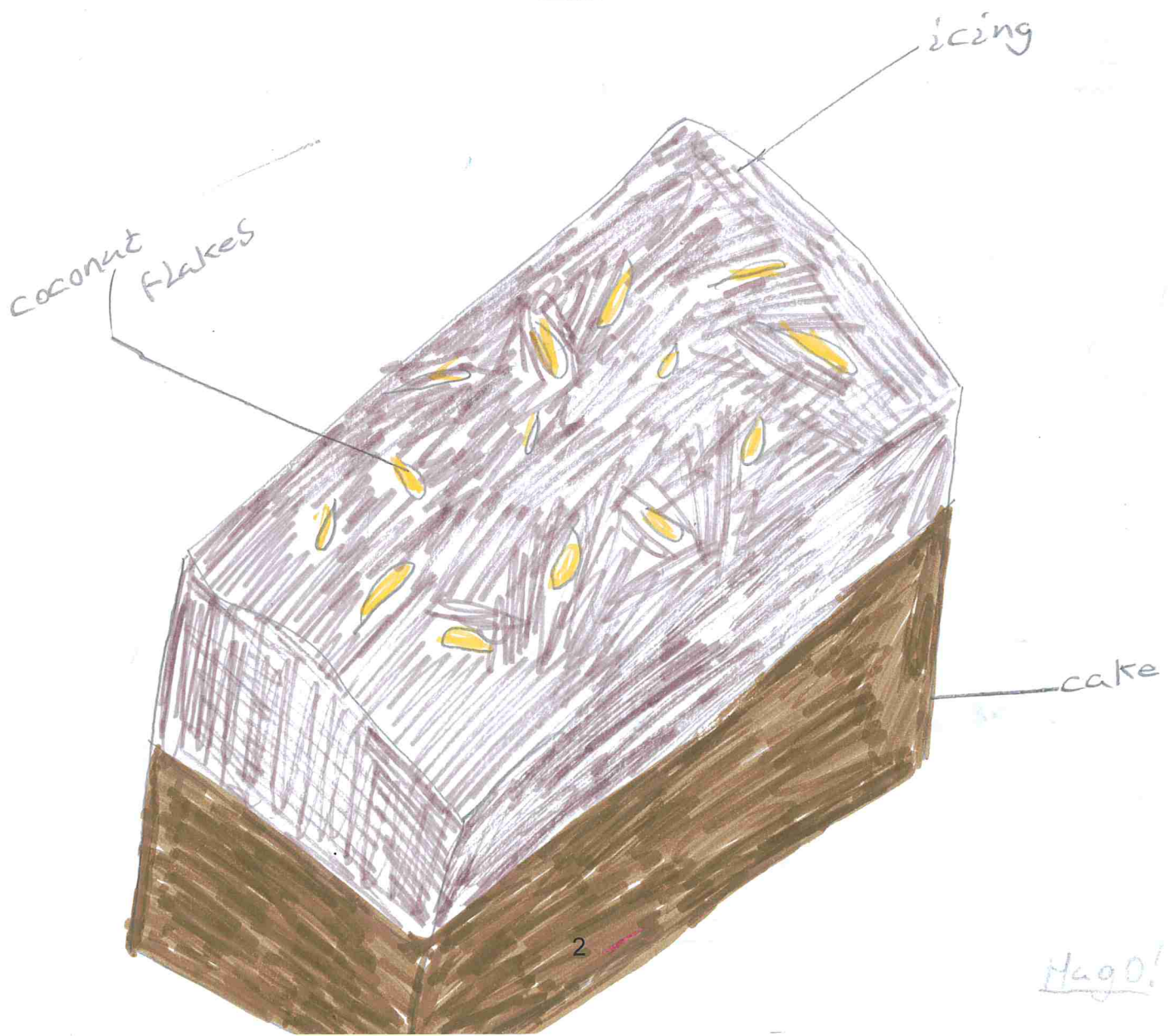
Set aside. in a separate bowl cream together the butter and
sugar, add the eggs 200g and the vanilla extract mix until light
and fluffy.

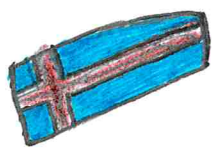
Add the dry mixture to the butter and Sugar and mix. Add the milk until just combined. Scrape the batter in to the baking tray and spread evenly. Bake for 30-40 minutes or until a toothpick comes out clean. Allow to cool on a wire rack before frosting.

For the frosting:

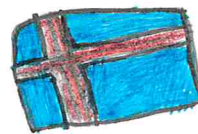
combine all of the ingredients until smooth. If the icing is not the correct consistency for frosting the cake, you can either add a bit more icing sugar or put in the fridge to set. Spread a thick layer of frosting over the cooled cake and Sprinkle with coconut flakes. Enjoy

by Belle + AEDISLEG.





♥ Piparkökur:



Icelandic Pepper Cookies

♥ Traditionally made for Christmas ♥

Ingredients

- 250g plain flour
- 2 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground cardamom
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground black pepper
- 1/8 teaspoon paprika
- 250g light brown muscovado sugar
- 125g butter, softened
- 1 large egg, lightly beaten

Method

Sieve together the flour, baking powder, baking soda and spices and mix with sugar.
Add the butter and rub it through the flour mixture.
Add the beaten egg and work it into a dough.
Wrap the dough in some cling film and put in the fridge over night.
Roll out dough cut into cookie shapes.
Put on a lightly greased baking tray.
Bake at Gas 6 / 200C / 400F until dark brown.



Spicy!

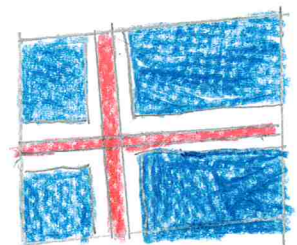
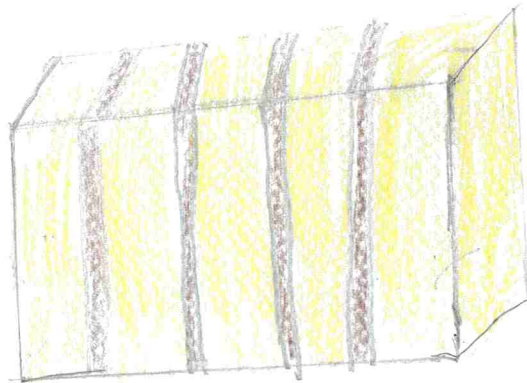
By Emily Cumming

Vinarterta - Celebration cake

1 cup butter
1 1/2 cup sugar
2 eggs
4 cups flour
1/2 tsp cardamom
1 tsp baking powder
1 tsp vanilla extract
1 tbsp almond extract
1/2 cup milk

Filling

2 cups water
1 kg dried prunes
1 tbsp lemon juice
1 tsp cardamom
1 tsp vanilla extract
1/2 cup sugar
1/2 tsp cinnamon



by Grace Hen

Kjötsúpa clamb soup

Adam

Ingredients

- olive oil
- garlic
- 3 pounds of lamb
- onion
- brown rice
- dried oregano
- 3 carrots
- rutabaga
- cauliflower
- 4 potatoes

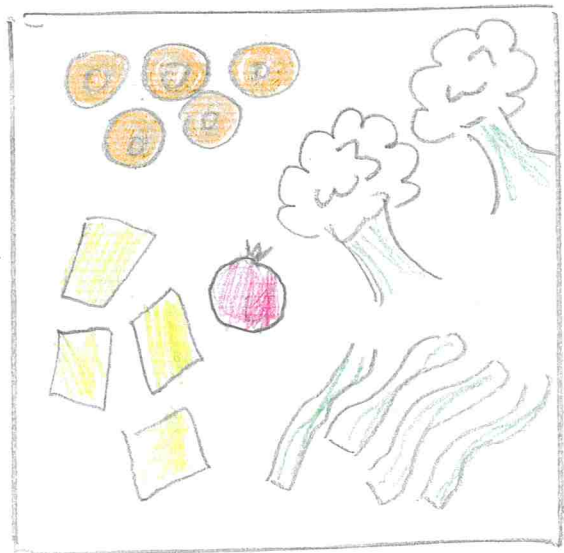


How to make

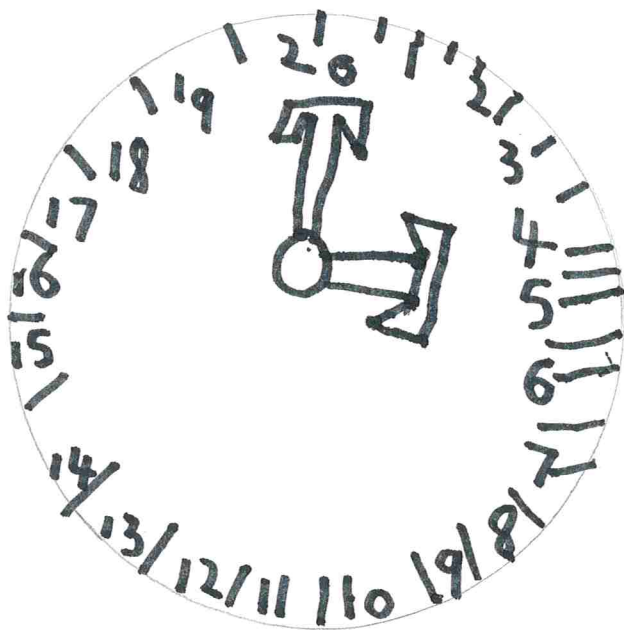
1. In large pot sauté 1 teaspoon of chopped garlic in olive oil for 2 minutes.
2. Add lamb and brown
3. Add sliced onion sauté for 1 minute
4. Pour in $\frac{1}{3}$ of cup of brown rice and 6 cups of water. Boil for 5 minutes.
5. Add $\frac{1}{2}$ tea spoon of dried thyme and $\frac{1}{2}$ tea spoon of dried oregano.
6. Cover pot and cook for 40 minutes.



7. Add cabbage, carrots, rutabaga, cauliflower and diced potatoes.



8. Cover and cook for 20 more minutes



9. Remove meat. Chop, then put back and warm for 5 minutes.

10. Serve and enjoy!

Oliver

Icelandic Fish Stew (Plokkfiskur)

Prep Time

10 minutes

Cook Time

10 minutes

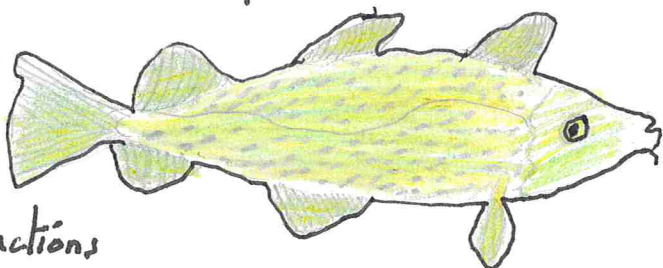
Total Time

20 minutes

Ingredients

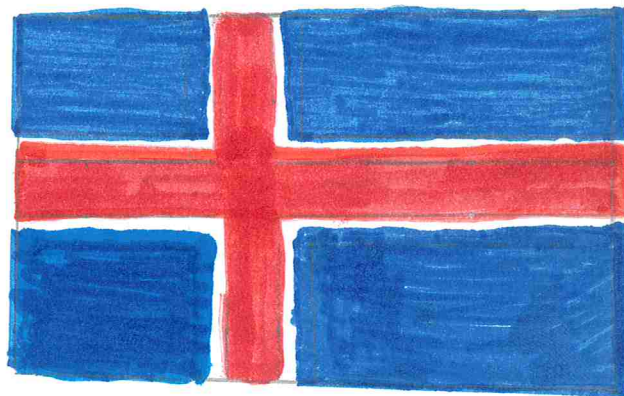


- 2 tbsp Butter
- 1 onion, finely chopped
- 1 tbsp flour
- 2 $\frac{1}{2}$ cups (600 ml) milk
- 450g cooked white fish
- 450g potatoes
- Salt and pepper to taste



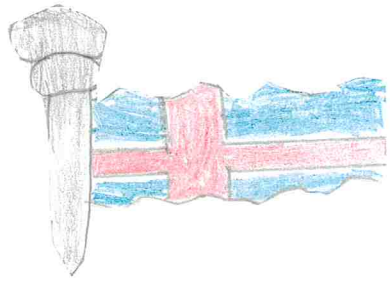
Instructions

1. Cook fish and potatoes, cut into cubes.
2. Melt butter, add onion and cook. Add flour.
3. Add milk, whisk, simmer till thick.
4. Add fish, potatoes, salt and pepper, heat.
5. Serve with rye bread.



Ashley

Icelandic christmas cake (Jólabakka)



Jólabakka is a simple cardamom-spiced loaf cake, studded with raisins. It makes a lovely coffee cake, and is best baked one day ahead.

prep time

6 minutes

cook time

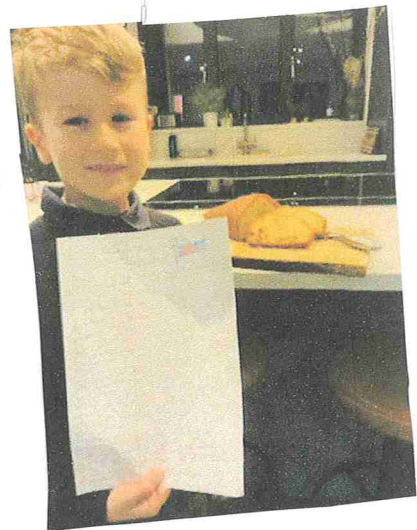
50 minutes

Total time

1 hour

Ingredients

- 2/3 cup butter (150 grams)
- 3/4 cup sugar (150 grams)
- 3 eggs
- 2 cups flour (250 grams)
- 2 tsp baking powder
- 2 tsp cardamom
- 1/2 tsp salt
- 1/2 cup milk
- 3/4 cup raisins (100 grams)



Instructions

1. Beat butter and sugar together until light and fluffy.
2. Add eggs, one at a time, beating until fully incorporated.
3. Add dry ingredients, milk, and raisins. Stir to incorporate.
4. Pour the batter into a greased loaf pan. Bake for 45 to 55 minutes at 325 F (170 C).
5. Allow the Jólabakka to cool completely before cutting.

Icelandic cocoa soup!

Ingredients!

The ingredients are, 3 tablespoons of sugar, 3 tablespoons of cocoa powder, $\frac{1}{2}$ teaspoon of sugar, 2 cups of water and one potato. 1 or one table spoon of corn starch salt to taste.

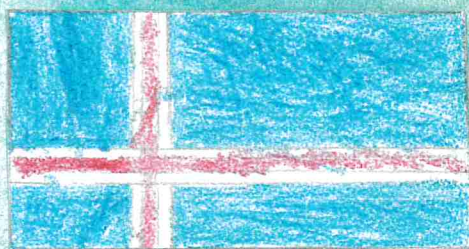
Directions

Mix the cocoa powder, sugar and cinnamon into a saucepan. Then, add the water slowly. Bring to boil and simmer for 5 minutes. Add the milk, reheat to boiling and simmer for 2-3 minutes. Mix the potato

Starch or corn starch with a little cold water, stir soup and take off heat.

How it taste!

This Icelandic drink tasted like a dream! It had a lovely chocolate taste to it.



SKÚFFU KAKA

Delicious Icelandic Brownies

Ingredients

Batter

- 500g plain flour
- 15g baking powder
- 1/2 tsp cinnamon
- 30g cocoa powder
- 300g sugar
- 2tsp vanilla sugar
- 2 eggs
- 150ml milk
- 150g butter
- 30g dark chocolate
- 80ml coffee
- 150g skyr

Frosting

- 200g Icing sugar
- 50g butter
- 10g cocoa powder
- 50ml coffee
- 10g vanilla sugar
- coconut flakes

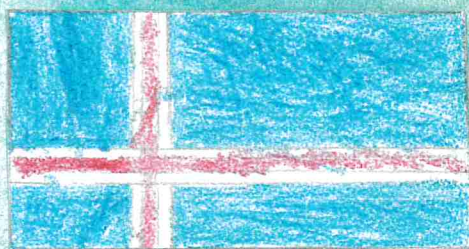
Instructions

Cake

1. Preheat the oven to 175°C.
2. Grease a 35cm x 25cm baking tray.
3. In a bowl, mix flour, baking powder, cinnamon and cocoa.
4. In another bowl, cream sugar, vanilla sugar and eggs till glossy.
5. Add milk, butter chocolate and coffee.
6. Add the flour mixture to the wet mixture and mix until just combined.
7. Add skyr and mix.
8. Pour the batter into the baking tray. Bake in the oven for 40 minutes.
9. Let the cake cool on a wire rack.

Topping

1. Put all the ingredients into a bowl and mix until smooth.
2. Spread the frosting over the cake and top with coconut flakes.



SKÚFFU KAKA

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7. Add skyr and mix.
8. Pour the batter into the baking tray. Bake in the oven for 40 minutes.
9. Let the cake cool on a wire rack.

Topping

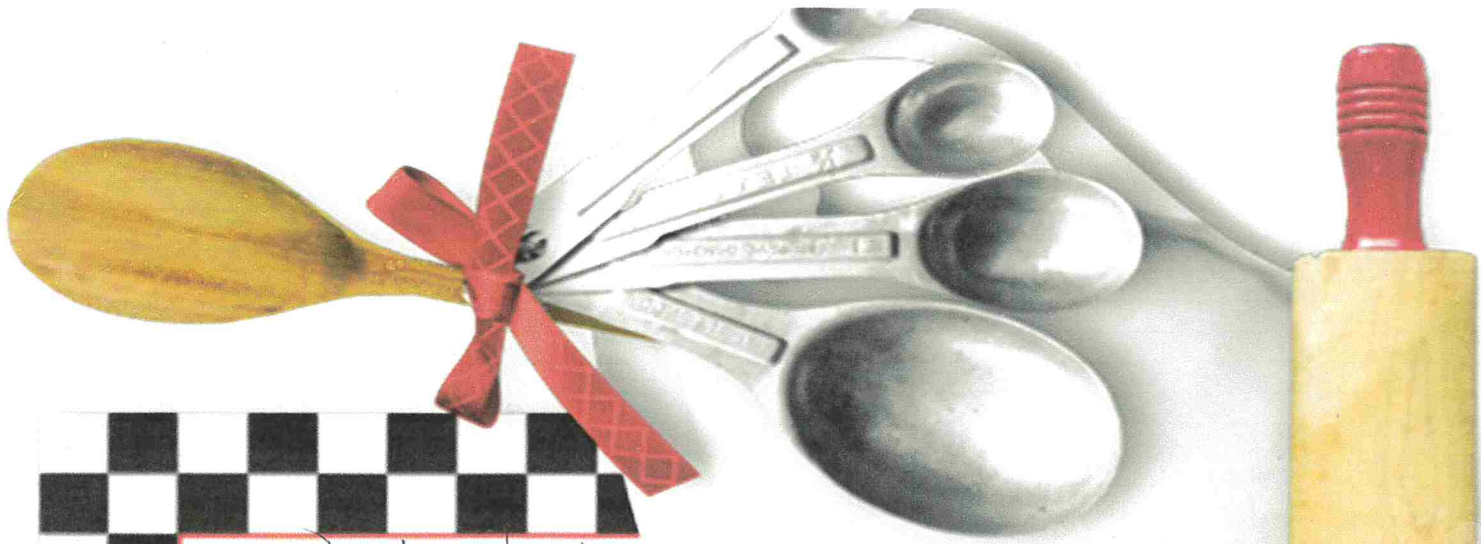
1. Put all the ingredients into a bowl and mix until smooth.
2. Spread the frosting over the cake and top with coconut flakes.

**JESSIE
ICELANDIC RECIPE
VINERTARTA CAKE**



INGREDIENTS

- Filling
- 4 cups flour
- 2 cups of water
- $\frac{1}{2}$ tsp ground cardamom
- 1 cup pitted dried prunes
- 1 tsp baking powder
- 1 Tbsp lemon juice
- 1 tsp vanilla extract
- 1 tsp ground cardamom
- 1 Tbsp almond extract
- 1 tsp vanilla extract
- $\frac{1}{2}$ of milk
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ + 18 cinnamon
- cookie
- 1 cup butter, softened
- $1\frac{1}{2}$ cup sugar
- 2 eggs



INSTRUCTIONS

1. Heat water and pears in a large saucepan over medium heat. Cook until the pears are very soft, and water is evaporated, stirring occasionally - approximately 30 minutes. Once the pears are very soft, mash them with a potato masher or blitz them through a food processor. Add lemon juice, cardamom, vanilla sugar and cinnamon and stir well.

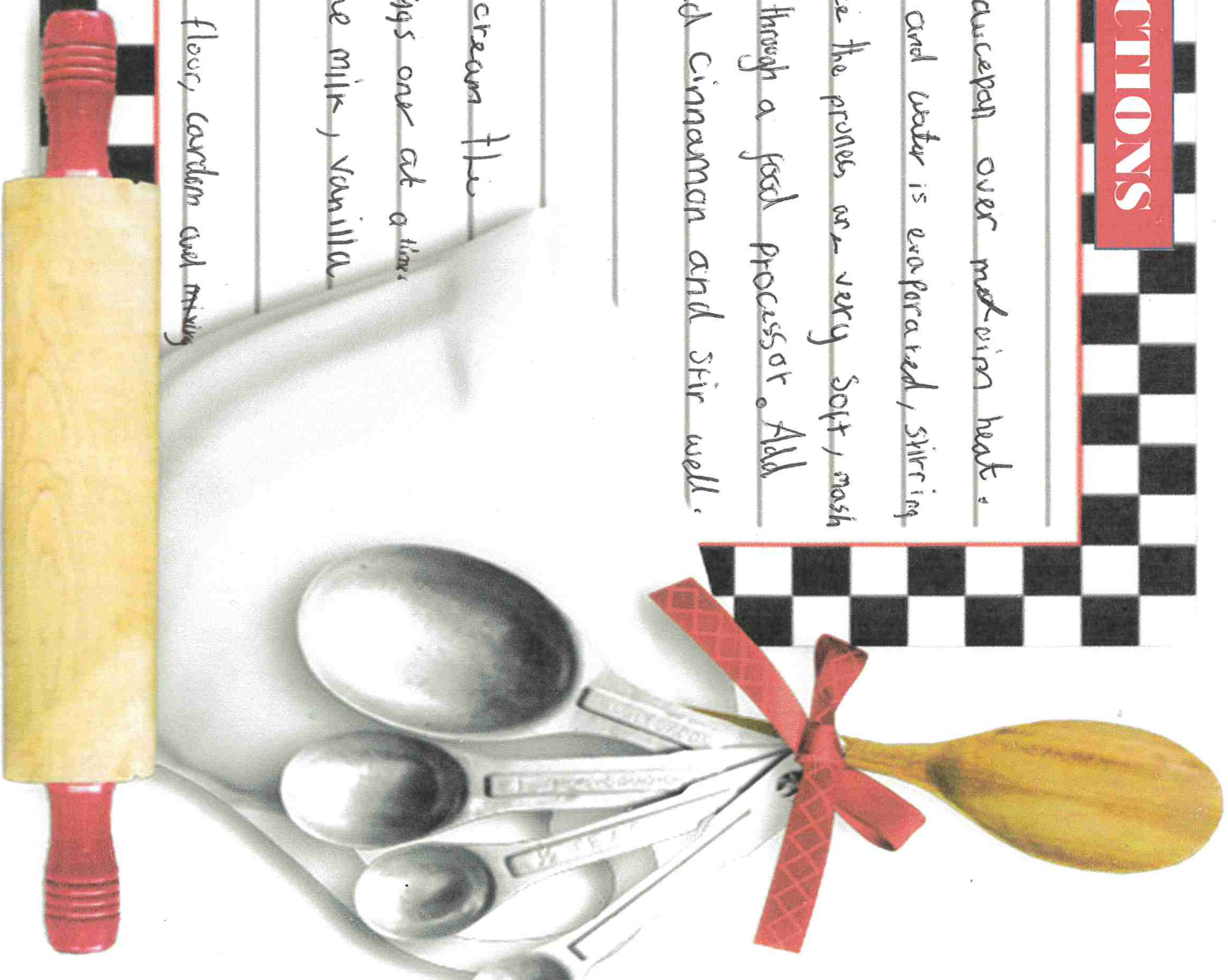
~~Set~~ Set aside.

2. Preheat the oven to 350.

3. In a large bowl or stand mixer, cream the butter and sugar together. Beat in eggs one at a time.

4. In a small bowl, mix together the milk, vanilla extract and almond extract.

5. In a separate bowl, mix together the flour, cardamom and ~~mixing~~ baking powder.



INSTRUCTIONS

6. Add a third of your dry ingredients to the creamed butter bowl and mix well. Continue to alternate adding dry ingredients and wet ingredients to the butter bowl until everything is mixed together.

7. Roll dough out on to a floured surface until approximately $\frac{1}{4}$ inch thick (or, rather thin!). Using an inverted 9 inch round springform

pan OR an inverted 8 inch rectangular brownie pan, trace

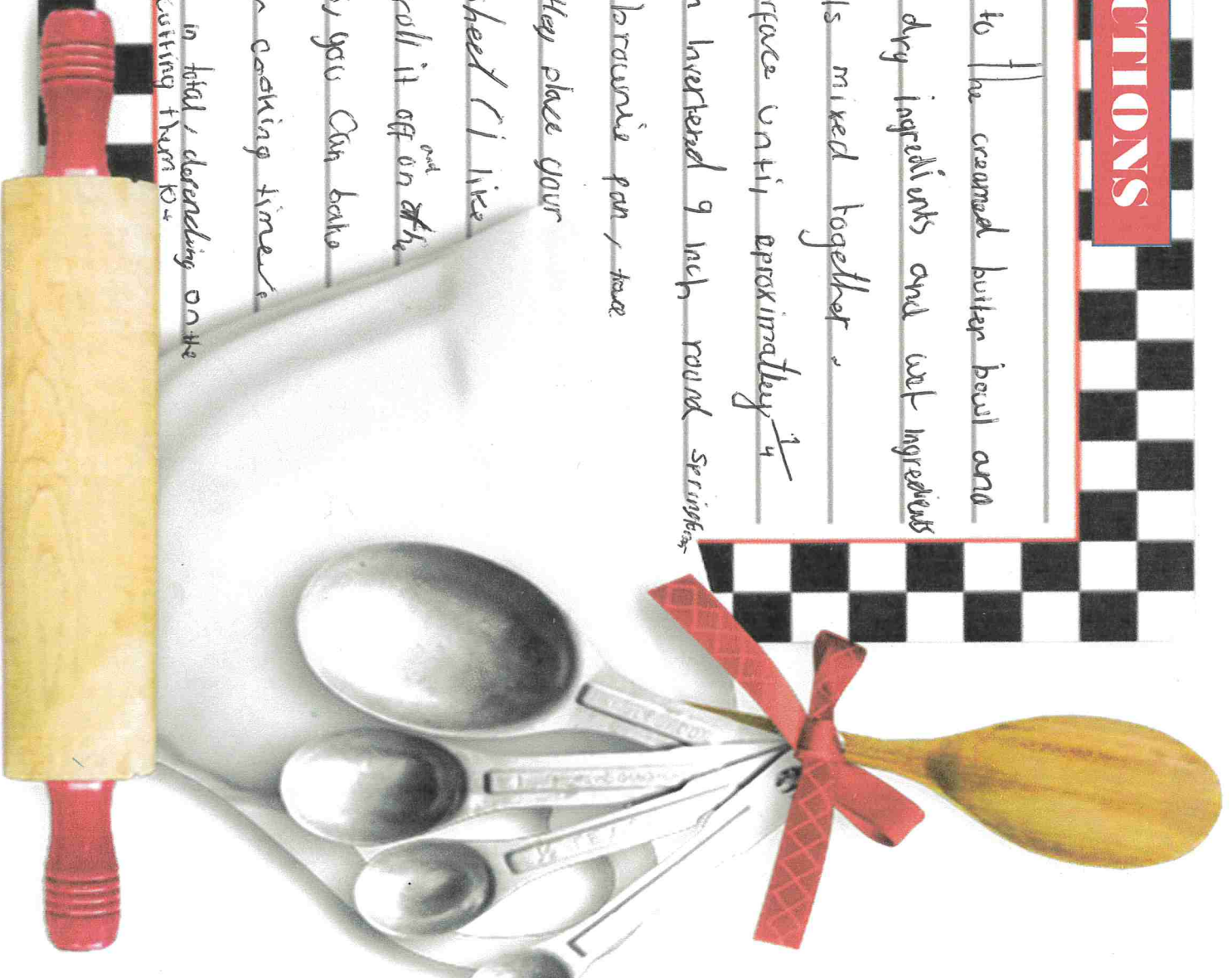
a square/circle ~~with~~ a knife. Gently place your dough square/circle on to a baking sheet (I like

to roll it on ^{the} rolling pin and then roll it off on ^{and} the

sheet). If you have two baking sheets, you can bake

two layers at once, cutting down your cooking time.

You should end up with 5-7 'cookie' layers in total, depending on the width of each layer and the size you are cutting them to.



Instructions

8. Bake each layer of dough for 10-12 minutes until firm, but not browned. As they are baked, gently transfer each to a wire rack to cool completely. The baked and cooled squares/circles should have a firm, cookie-like consistency.

9. Once all your dough layers are baked and fully cooled you can start to put them together! Place one cookie layer down on a piece of wax paper. Using a spatula, gently spread a layer of the praline mixture over the cookie. as close to the edges as possible

Place the second cookie layer onto, and do the same. Repeat this until you have one cookie layer left and place that on the top but do not cover your top layer with the praline mix.

10. Wrap the cake in plastic wrap and foil and store in a Seibbelicious for at least 3 days. 54P

P. 1.0

The longer you let it sit, the softer your cookie layers will be. I like to wait at least a week before 000 Sometimes I just can't resist and break in it early. To serve, slice into slices or squares.



Sarah Bernhardt cakes

Meringues

Ingredients: preheat the oven 180°C

For the meringues

4 egg whites

230g of confectioners / icing sugar

250g of ground almond

For the Cream

300g unsalted butter

250g of confectioners / icing sugar

3 egg yolks

3 tbs instant coffee powder

3 tbs cocoa powder

chocolate

300g dark melted chocolate

In a large glass bowl, whisk the egg whites on a high-speed until foamy. try to keep the whisk position as horizontal as possible. Add the sugar 1 tbs at a time and continue whisking. You should add the sugar in small quantities until the end of the process. When the egg whites form stiff peaks (this usually takes 10-15 minutes), gently fold in the ground almonds. Whisk the

help of a slotted spoon, spoon the egg whites (you can also use a piping bag with a large round tip) onto the parchment-lined baking tray. The meringues should be about 4-5cm large 1.5cm high bake for about 10-12 minutes on 180°C . Leave to cool for 8-10 mins before transferring to a wire rack, when cooled store in freezer for 15-20 mins on a plate covered in cling film.

The cream

Dissolve the instant coffee ^{powder} with 1.5 tbs hot water. set aside to cool. mix the sifted sugar with the butter. whisk the egg yolks till light and fluffy, then gradually add in the butter mixture. then add the dissolved coffee gently, then add the cocoa powder. Mix well to form a smooth and thick cream/frosting. cover with cling film and refrigerate.

The Chocolate

Break the chocolate into pieces and place in a heat-proof recipient. Melt over boiling water for a few minutes until chocolate is melted. (You can also use a microwave)

Finishing the Sarah cakes

Take out the meringues from the freezer and cream from the fridge. Spread the cream (about one and a half tsp) over the base of each meringue. It should look like a small dome. Use the spoon or a palette knife to smooth the surface. Place in a container and return to the freezer for 15 mins so they can harden. After 15 mins of freezing, take out the cream covered meringues and dip each one in the melted chocolate so the cream side is entirely covered. Make sure the chocolate is not too warm. Leave to set. Line a large tin with parchment paper and place the meringues inside. Cover with paper and close lid tightly. They should be eaten cold and taken 5 minutes from freezer before serving. Perfect with tea and coffee. Enjoy!



SKÚFFUKAKA

Icelandic Brownies

dry

3 cups all-purpose flour 500g sifted

1 tsp baking powder 15g

1/2 tsp cinnamon ground

1/4 cup cocoa powder 30g

1/2 cup sugar 300g

1 tsp Vanilla sugar 10g

eggs

1/3 cup milk 150 ml

1/3 stick butter 150g ml

1/3 cup dark chocolate 50g (78% melted)

1/3 cup coffee

1/2 cup skyr 150g - or greek yogurt

icing

1/3 cup confectioner's sugar 200g

1/2 cup butter 50g melted, cooled down

1 tsp cocoa powder 10g

1 tsp coffee 50 ml - cooled down

1 tsp vanilla sugar 10g

cocoa flakes to taste

trucken cake

heat the oven to 175°C / 350°F

grease and line a 35 cm x 25 cm / 14 inch x 10 inch baking tray

a bowl mix flour, baking powder, cinnamon and cocoa

another, cream sugar, vanilla sugar and eggs till fluffy

add milk, butter chocolate and coffee

add the flour mixture to the wet mixture and mix until just combined. Don't

Let the cake cool on a wire rack before adding the frosting

ing

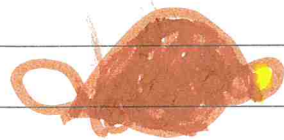
all ingredients into a bowl and mix and mix until the vanilla sugar is dissolved and you have a smooth frosting

✓ the frosting over the cooled down cake & spread evenly. Top with coconut flakes to

Scandinavian Baked Fish

Ingredients

- 1 table spoon of butter.
- 6 cod fish ~~x~~ fillets.
- 1 lemon.
- salt and pepper taste.
- swiss cheese.
- 1 table spoon of mustard.
- 1 ~~x~~ cap heavy cream
- 1/2 cap bread crumbs.



Instructions

- 1 preheat oven to 180c.
- 2 Butter a baking dish.
- 3 place your fillets in the baking dish.
- 4 season the fillets with salt and pepper and lemon juice.
- 5 ~~x~~ sprinkle your selected cheese over the ~~x~~ fillets.
- 6 In a small bowl mix the dijon ~~must~~ mustard with the heavy cream and pour it over the fillets.
- 7 Cover the fillets with a light coating of bread crumbs.
- 8 Bake the fillets for 35 mins.
- 9 serve with rice ~~of~~ or alfredo pasta.

By Jack Smith

SKUFFUKAKA

Ingredients: For cake

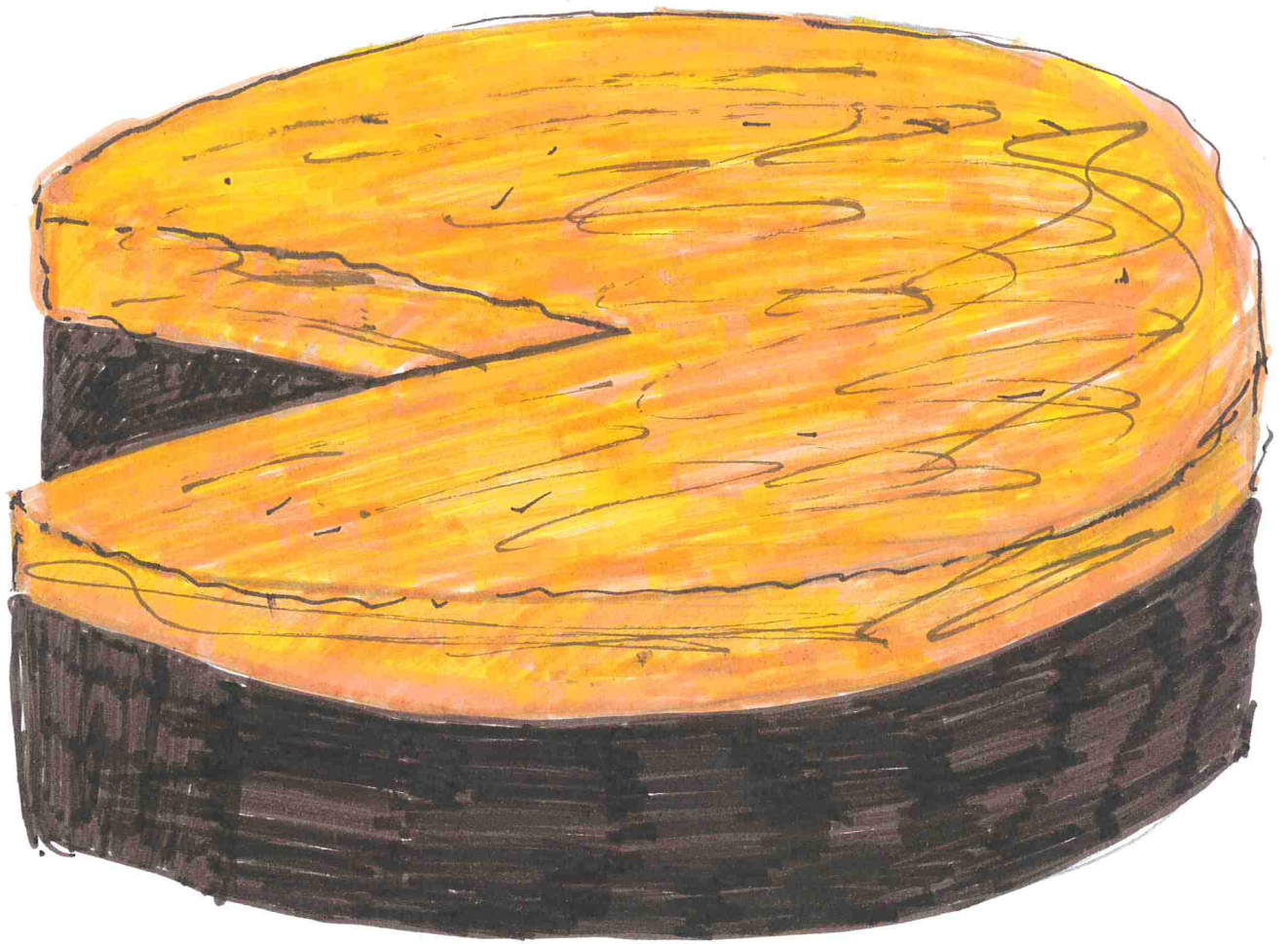
- 280g Sugar
- 125g Butter
- 1 tea spoon of Vanilla extract
- 3 eggs
- 200g Flour
- $1\frac{1}{4}$ tea spoon of baking soda
- 1 tea spoon Salt
- 50g Natural unsweet Cocoa
- 1 tea spoon Cinnamon
- 100ml milk

For Frosting

- 130g Salted Butter
- 1 egg
- 250g Confection Sugar
- 1 table spoon unsweet Cocoa
- 1 tea spoon Vanilla extract
- 100g Dark Chocolate
- 2 table spoon of cream
- 1-2 table spoon strong coffee
- Coconut Flakes (Sprinkles)

Directions

- Heat oven 180°C
- Butter and Flour 9×9 Tray
- Sift Flour, baking soda, salt, Cinnamon and cocoa and leave.
- Cream the butter + sugar, add egg's 1 at a time, add Vanilla extract mix until fluffy.
- Add dry mix to butter mix combine
- Combine the milk.
- Add the mix to 9×9 tray and bake for 30-40 mins
- Leave to cool on wire stand
- Mix the butter and egg together
- Steadily mix and add the Sugar slowly a bit at a time.
- Add cocoa and Vanilla.
- Add Melted and cooled chocolate. Keep mixing.
- Mix in the cream and 1-2 Table spoons of the cooled coffee
- Keep Mixing until smooth
- Spread frosting over cooled cake nice and thick, Sprinkle with Coconut flakes
- ENJOY



Hardfiskur - Dried fish

This is a recipe for dried fish, similar to beef jerky.

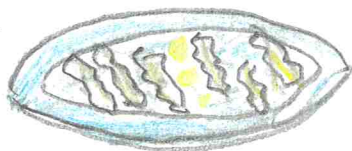
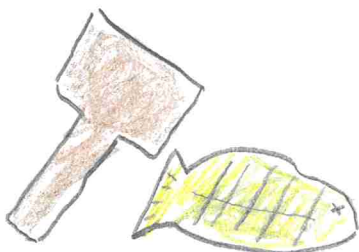
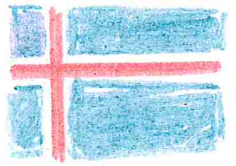
Preparation time - 2-3 weeks, no cooking required, serves 4.

Ingredients

- 5-15 fresh whole cod or haddock.
- Salted butter.

Instructions

- Clean your fish in cold water.
- Cut your fish using a knife, taking care to remove the innards and head.
- Fillet the fish and ensure you keep both sides connected by its tail.
- Place your fillets flat over a bar, with space between each one.
- Leave to dry in a well ventilated area.
- Check to see if they have a yellow hard consistency.
- Once dried, use a wooden mallet and pound the fish until it's white.
- Tear into servable pieces and salted butter.



Icelandic Skyr cake Recipe

By Niamh Becheley

Icelandic Skyr cake is a rich, Creamy and delicious cake.

Ingredients

- 8 oz digestive biscuits
- 1/2 cup butter, melted
- 1 pound of Skyr
- 2 large eggs
- Vanilla extract
- 1 cup double cream
- 1/4 cup Whole milk
- 2 1/2 table spoons gelatin powder
- Fresh berries or bakers chocolate for garnish

Instructions

1. Line an 8-inch round springform pan with parchment paper.
2. Crush the digestive biscuits into crumbs for a base.
3. Mix the crushed biscuit with the melted butter.
4. Press the biscuit mix into the bottom of the pan in an even layer.



Set aside in the fridge while you make the rest of the cake.

5. Whisk the skyr, eggs and vanilla together in a medium sized bowl.
6. In a different bowl, whip the cream until stiff peaks begin to form.
7. Fold the cream into the skyr mixture.
8. Heat the milk in a saucepan over medium-low heat.
9. Add the gelatin and stir well until it dissolves.
10. Pour milk and gelatin mix into the bowl with the skyr and cream mixture. Fold together.
11. Pour the skyr and milk mixture into the biscuit layer in the pan. Cover with plastic wrap. Let the cake set in the biscuit refrigerator for at least 8 hours.
12. Garnish the cake with berries, chocolate or animal drizzle or toppings of your choice. We chose to grate chocolate.

And that's how you make it!

HOW TO make fish cake

Ingredients

for your ingredients you need
1 pack fish pie mix (cod, salmon
smoked haddock etc, weight around
320g-400g depending on pack size)
3 spring onions, finely chopped.
100ml milk. 450g potato, peeled, large
ones cut in half. 75g frozen sweetcorn,
defrosted. ~~hand~~ ~~cheese~~ or grated cheddar cheese.
1 large egg, beaten, flour, for dusting

Also you need
potato, olive oil,
spring onions, milk

Fun facts

(Some times written as fish cake) is a
culinary dish consisting of filleted fish
or other sea food minced or ground, mixed
with a starchy food, and fried. Asian-style
fish cakes usually contain fish with salt
water, flour and egg they can include a combination
of fish paste and surimi.

Ice Landic Cookies

"silver coins"

You will need:

2 cups all purpose flour
1 $\frac{1}{2}$ cups butter, soft
1 $\frac{3}{4}$ cups powdered sugar
1 table spoon vanilla extract

1. Place all the ingredients in a bowl and mix together to a smooth dough.
2. Divide into 2 rolls, each about 2" thick.
3. Cover in plastic and cool for 2 hours.
4. Heat the oven to 375°F.
5. Cut the rolls into thin slices and place on a baking tray covered with parchment paper.
6. Bake until light brown. This will take about 6-7 minutes.
7. Cool on a wire rack.

by Chloe

★ Silver coin cookies ★

Ingredients

- 2 cups (16 fl oz) all purpose flour
- 1 $\frac{1}{2}$ cups (12 fl oz) soft butter
- 1 $\frac{3}{4}$ cups (14 fl oz) powdered sugar (icing sugar)
- 1 tablespoon vanilla extract.

Method

- Place all the ingredients in a bowl and mix together to a smooth dough.
- Divide into two rolls, each about 2" thick.
- Cover in cling film and cool for 2 hours.
- Heat the oven to 190°C.
- Cut the rolls into thin slices and place on a baking tray.
- Bake until light brown. (6-7 minutes)
- Cool on a wire rack.
- Eat and enjoy!



Hallie Eldridge

pperr coti SS

1. Mix butter and

sugar.

2. Add Corn and

SYRUP & eggs.

3. Shift in Flour,

baking Powder, baking
soda salt cinnamon.

4. Refrigerate over
Nite.

5. Roll out dough.

6. Cut out COOKIES

7. Bake for 8 to 10 mins at
175°C.

Alex

Icelandic Cornflake Meringue Cookies for Christmas.

By Amber H.

Ingredients

- 2 egg whites
- 1/2 cup (100g) superfine/caster sugar (superfine)
- 5/4 cup (35g) cornflakes, lightly crushed (ensure gluten-free is required)
- 2 oz (50g) 1/2 cup) dark chocolate chopped into small chunks.
- 1/2 tsp vanilla

To Decorate

- 2 oz (50g) 1/2 cup) dark chocolate melted
- sea salt

Instructions

1. Preheat the oven to 300°F / 150°C. Line a cookie sheet with baking paper.
2. Beat the egg whites with an electric mixer or stand mixer, slowly adding the sugar, until stiff peaks form.
3. Gently fold in the chocolate chunks, cornflakes and vanilla.
4. Drop table spoonfuls of the mixture onto the prepared baking sheet.
5. Bake for 15-20 mins or until the outside is crispy.
6. Melt the remaining dark chocolate and drizzle or splatter over the cooled cookies, then sprinkle each one with a few flakes of sea salt.
7. Enjoy!

ICELANDIC SKYR CAKE



Ingredients

- 8 ounces digestive biscuits with dark chocolate.
- 1 stick (1/2 cup) butter melted
- 1 pound blueberry skyr
- 2 eggs
- seeds from 1/2 vanilla bean
- 1 cup heavy cream

- $\frac{1}{2}$ cup milk
- $2\frac{1}{2}$ cups SKyrregg's gelatin
powder (see label)
- Fresh berries for garnish
- 1 tsp of Lowfat vanilla
extract (optional)

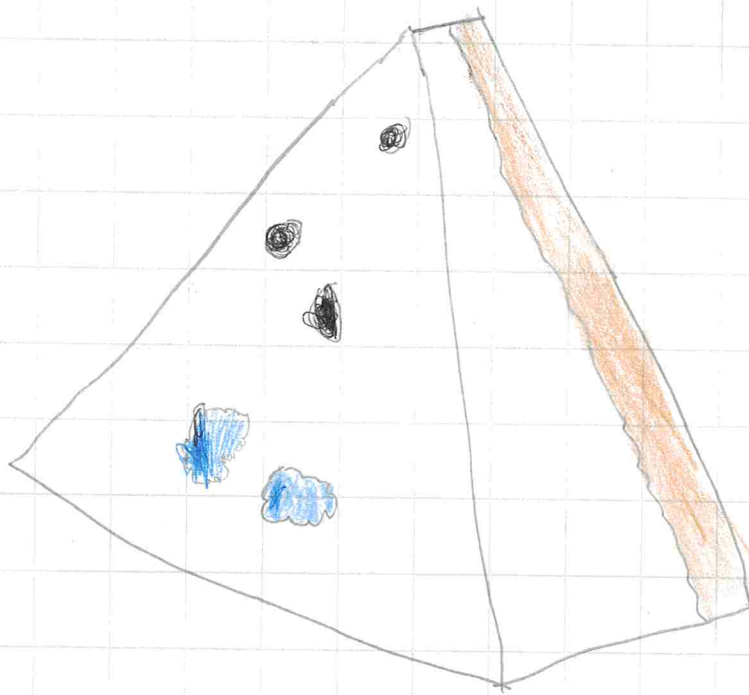
Instructions

1. Line an 8-inch round springform pan. Crush the biscuits and mix with the melted butter. Press in the bottom of the pan. set aside in the fridge.
2. Whisk the SKyrregg's and vanilla together in a bowl. In a separate bowl whip the cream until medium stiff peaks form. Fold the cream into the SKyr mixture.
3. Heat the milk in a saucepan and add the gelatin, stirring well until the gelatin is dissolved. Pour into the SKyr

mixture.

4. pour over the biscuit layer and cover the pan with plastic wrap. let set in the fridge for at least 8 hours.

5. decorate with fresh berries and edible flowers.



Jolakata

Icelandic Christmas Cake

By Ashley

prep time 10 minutes.

Ingredients.

2/3 cups of butter

3/4 cup of Sugar

3 eggs

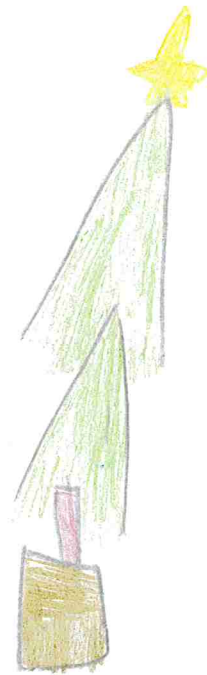
2 teaspoons of baking powder

1 teaspoon of cardamom

1/2 teaspoon of salt

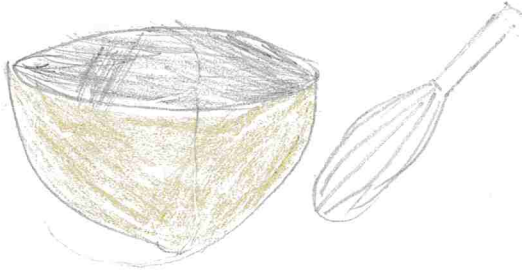
1/2 cup of milk.

3/4 cup of raisins



Instructions

1. Beat butter and sugar together until light and fluffy.



2. Add eggs one at a time.

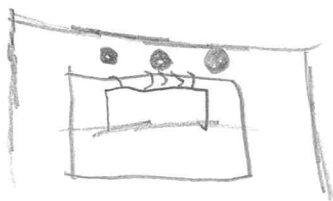


3. Add dry ingredients



4. Pour the batter into a greased loaf tin. Bake for 45 minutes to 55 minutes

5. Allow the Jolokata to completely cool before cutting.



Elsie-may

Icelandic pancakes

Ingredients

- 1 1/2 cups flour
- 3 eggs
- 1 1/2 cups milk
- 1/2 teaspoon baking soda
- essence of cardamom

Directions

1. beat eggs and milk together, add dry ingredients, stir until smooth
2. melt and add margarine • Heat a small pan and grease lightly
3. pour enough to coat the pan thinly. When one side is done turn the pancake over with a palette knife and fry other side.
4. grease frying pan often
5. Pancakes are usually stacked as they are fried and white sugar sprinkled liberally on each one
6. They can be rolled up individually, with a little added sugar on each one. If you like, strawberry jam can be spread on the pancakes, with a dollop of whipped in the middle, fold over twice and enjoy.

Tosh

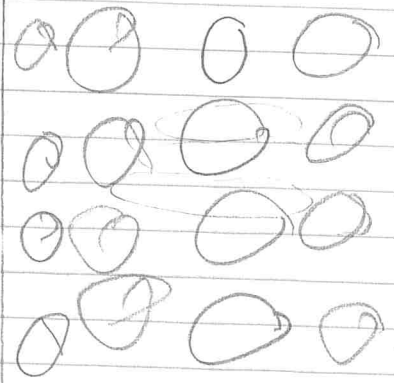


Ingredients

- 3 cups flour
- 3 eggs
- 3 cups milk
- 1/2 teaspoon baking soda
- Essence of Cardamom

Directions

1. Beat eggs and milk together, add dry ingredients. Stir until smooth. Leave to settle for 30 minutes.
2. Melt and add margarine. Heat a small frying pan and grease the pan lightly.
3. Pour enough batter to coat the pan thinly.
- When one side is done, turn the pancake over with a palette knife and fry the over side.
4. Grease frying pan often.
5. Pancakes are usually stacked as they are fried and white sugar sprinkled liberally on each one.
6. They can be rolled up individually. With a little added white sugar on each one. Then, if you like, strawberry jam can be spread on the pancakes with a dollop of whipped cream in the middle. Fold over twice and enjoy.



icelandic pancake Jake

ingredients

- 3 cups of flour
- 3 eggs
- 3 cups milk
- 1/2 teaspoon baking soda
- essence of cardamom

Directions

1. beat eggs and milk together add all ingredients stir until smooth. leave to set for 30 minutes
2. melt and add margarine heat a small frying pan and grease the pan lightly
3. pour enough batter to coat the pan thinly when one side is done turn the pancake over with a palette knife and fry the other side
4. grease frying pan often
5. pancakes are usually stacked as they are fried and white sugar sprinkled liberally on each one
6. they can be rolled up individually with a little added white sugar on each one if you like
strawberry jam can be spread on the pancakes
with a dollop of whipped cream in the middle
fold over twice and enjoy

Lebanese pancakes

Charlie

Ingredients

- 3 ~~cup~~ cups of flour
- 3 eggs
- 3 cups of ~~raw~~ milk
- 1/2 teaspoon of baking Soda
- essence of cardamom

Directions

1. Beat eggs and milk together, add dry ingredients. stir until smooth. Leave to settle for 30 minutes.
2. Melt and add margarine. Heat a small frying pan and grease the pan lightly.
3. Pour enough batter to coat the pan thinly. When one side is done, turn the pancake over with a palette knife and fry on the other side.
4. ~~Heat~~ keep frying pan open
5. Pancakes are usually soaked as they are fried and white sugar sprinkled liberally on each one.
6. They can be rolled up individually, with a little added white sugar on each. Then, if you like, Strawberry Jam can be spread on the pancakes, with a dollop of whipped cream in the middle, fold over and enjoy.

Focladic silver coin biscuits (specia) Recipe

Ingredients
250g flour
100g icing sugar
125g butter
3g vanilla
essence

Recipe
1 sieve icing sugar
and flour together
in bowl.
2 cube butter added to
bowl.
3 add vanilla essence
to bowl.
4 rub together into
smooth paste.
5 roll into thin sheets
6 cut out biscuits into
circles.
7 put biscuits on
baking tray.
8 bake until golden
and crisp.

