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How Baking Works: Exploring the Fundamentals of Baking Science is a book that tells you everything you need to know about baking from a scientific standpoint and, unlike your high school textbooks, manages to make the information it passes along both interesting and useful.

How Baking Works: Exploring the Fundamentals of Baking ...

This book takes the future pastry chef and baker through the major ingredient groups, explaining how sweeteners, fats, milk, leavening agents, and other ingredients work. New to the edition, the book provides expanded end-of-chapter exercises and lab experiments to reinforce concepts. It features in-depth coverage of the "whys" of baking, taking students beyond the basic techniques.

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