

How Baking Works Exploring The Fundamentals Of Baking Science

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Among other additions, How Baking Works, Third Edition includes an all-new chapter on baking for health and wellness, with detailed information on using whole grains, allergy-free baking, and reducing salt, sugar, and fat in a variety of baked goods. This detailed and informative guide features:

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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.

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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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Summary: How Baking Works, Second Edition thoroughly covers the entire baking process, emphasizing the "whys" at work behind basic techniques. The book takes the user through the major ingredient groups, explaining how sweeteners, fats, milk, leavening agents, and other

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