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and technique, revealing the complex mysteries of bread loaves, pastries, and everything in between.

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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

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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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