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description this comprehensive text is designed for courses in baking and the pastry arts yet still accessible to the aspiring home baker help readers understand the how and why of successful baking on baking third edition update enhances the fundamentals approach that has prepared thousands of students for successful careers in the baking and pastry arts

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The new edition of this invaluable reference provides this information in a concise and accessible way, guided throughout by contemporary baking and pastry research and practice. About the Author Nicole Rees-Smith is a professional pastry chef, recipe developer, and food journalist for Chocolatier and Pastry Art Design magazines.

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