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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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In addition to her teaching experience, she has worked in product development for Pillsbury and Ocean Spray. "How Baking Works" (now in a third edition; this review treats the second) is a textbook written for the culinary student in general and the baking-pastry student in particular.

How Baking Works Third Edition

For both practicing and future bakers and pastry chefs, How Baking Works, Third Edition offers an unrivaled hands-on learning experience. About the Author Paula Figoni is a food scientist and associate professor at the International Baking and Pastry Institute in the College of Culinary Arts at Johnson & Wales University in Providence, Rhode Island.

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

How Baking Works, 3rd 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 ingredients affect the appearance, flavor, and texture of the end product.

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How Baking Works (3rd ed.) by Figoni, Paula I. (ebook)

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