

How Baking Works Exploring The Fundamentals Of Baking Science

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How Baking Works Exploring The

An up-to-date, comprehensive guide to understanding and applying food science to the bakeshop. The essence of baking is chemistry, and anyone who wants to be a master pastry chef must understand the principles and science that make baking work. This book explains the whys and hows of every chemical reaction, essential ingredient, and technique, revealing the complex mysteries of bread loaves, pastries, and everything in between.

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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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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 ingredients affect the appearance, flavor, and texture of the end product.

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