

Understanding Baking The Art And Science Of Baking

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Before a pastry chef can create, he or she must understand the basic science underlying baking and pastry. 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.

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Baking: An Art and a Science. I believe baking to be an art. There's a certain creativity and flow to it as you bake a true masterpiece of a recipe. But you can't make the art without understanding the science of baking: how yeast and other leaveners work, what specific ingredients do in a recipe, and especially the methods.

How to Bake: The Art and Science of Baking | Mixes ...

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"Understanding Baking" is a dry-as-toast recitation of the principles underlying the preparation of baked goods. The book would appear to be intended for the culinary student, since the authors apparently didn't feel burdened with need to make the subject matter interesting to a wider audience.

Understanding Baking: The Art and Science of Baking ...

This book covers the science behind baking. Discusses the importance of using the correct flour type, leavening agents, etc. Explains why to use bread flour and cake flour in recipes that specify it, explains the differences and purpose of leavening agents like baking soda, baking powder cream of tartar etc.

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