



How Baking Works: Exploring the Fundamentals of Baking Science

Paula I. Figoni

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Accessible coverage of the science of baking Underlying the artistic considerations involved in baking is science, and no other text offers as in--depth coverage of the "whys" of baking as How Baking Works. By helping bakers and pastry chefs better understand the major ingredient groups and reactions ingredients undergo during basic baking techniques, this insightful book is an essential key to mastering skills, effectively adapting to today's quickly evolving trends, and understanding a wide array of ingredients from different cultures. In a clear, easy--to--understand format, How Baking Works explains how sweeteners, fats, leavening agents, and other ingredients work, as well as how to apply scientific knowledge to answer such questions as: By doubling the sugar in a pound cake, how does that affect the appearance, flavor, and texture of the end product? Each chapter concludes with helpful review exercises and lab experiments, making this book an engaging learning tool. Complete with dozens of informative illustrations, How Baking Works is a versatile instructional book for students in culinary and baking programs and professional bakers and pastry chefs.

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