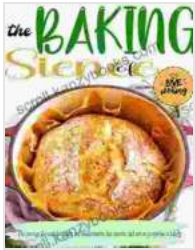


The Science of Baking: Cooking with the Coverage Also Includes Scaling and



The Science of Baking Cooking with The coverage also includes scaling and measurements, heat transfer, and sensory properties in baking. by Eric Wing

★★★★☆ 4.6 out of 5

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Baking is an art and a science. It requires precise measurements, careful techniques, and a deep understanding of how ingredients interact. In *The Science of Baking: Cooking with the Coverage Also Includes Scaling and*, renowned baking expert Alton Brown takes you on a journey through the

science behind baking, revealing the secrets to creating perfect pastries, breads, cakes, and more.

Brown covers everything from the basics of baking ingredients to the latest advances in baking technology. He explains how different ingredients interact with each other and how to use them to create the desired results. He also provides detailed instructions for dozens of classic baking recipes, as well as tips and tricks for troubleshooting common baking problems.

Whether you're a novice baker or a seasoned pro, *The Science of Baking* is an essential resource. It's the perfect book for anyone who wants to learn more about the science of baking and how to use it to create delicious, beautiful baked goods.

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- The basics of baking ingredients
- How different ingredients interact with each other
- The latest advances in baking technology
- How to use the science of baking to create perfect pastries, breads, cakes, and more
- Detailed instructions for dozens of classic baking recipes
- Tips and tricks for troubleshooting common baking problems

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"Alton Brown is the master of baking. His book, *The Science of Baking*, is a must-have for anyone who wants to learn more about the science of baking

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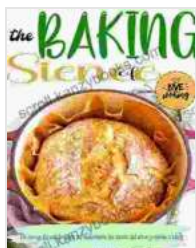
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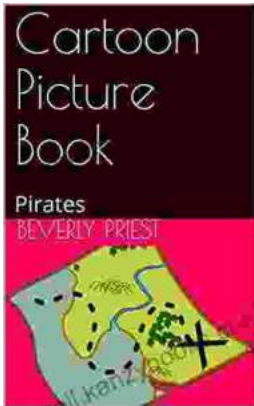
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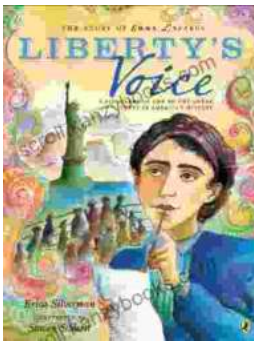
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