



## Baker's Manual (5th Edition)

By Amendola, Joseph; Rees, Nicole

Wiley, 2002. Book Condition: New. Brand New, Unread Copy in Perfect Condition. A+ Customer Service! Summary: List of Recipes.Acknowledgments.Preface. Chapter 1: How to Use this Book. Chapter 2: Yeast Breads. Chapter 3: Laminates(Layered Doughs). Chapter 4: Cakes. Chapter 5: Egg-Based Components. Chapter 6: Pies, Tarts, and other Fruit Desserts. Chapter 7: Cookies. Chapter 8: Working with Sugar. Chapter 9: Working with Chocolate. Chapter 10: Frostings. Chapter 11: Fillings and Components. Chapter 12: Assembling and Decorating Cakes.Dessert Glossary. Appendix A: Metric Conversions and Other Helpful Information.Appendix B: Weight-Volume Equivalents for Common Ingredients.Appendix C: Volume of Baking Pans.Appendix D: High-Altitude Baking. Bibliography.Index.



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### Reviews

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