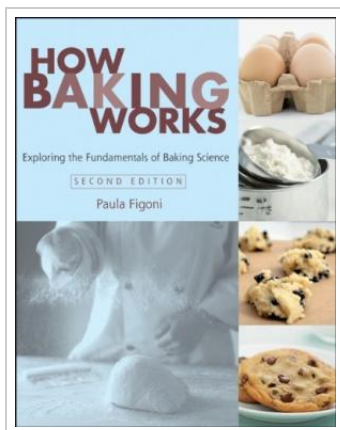




How Baking Works: Exploring the Fundamentals of Baking Science

By Figoni, Paula I.

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