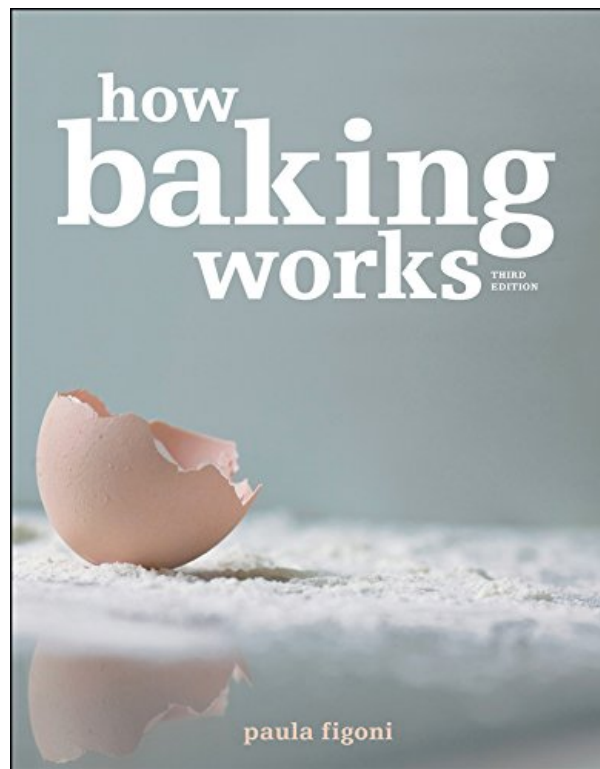
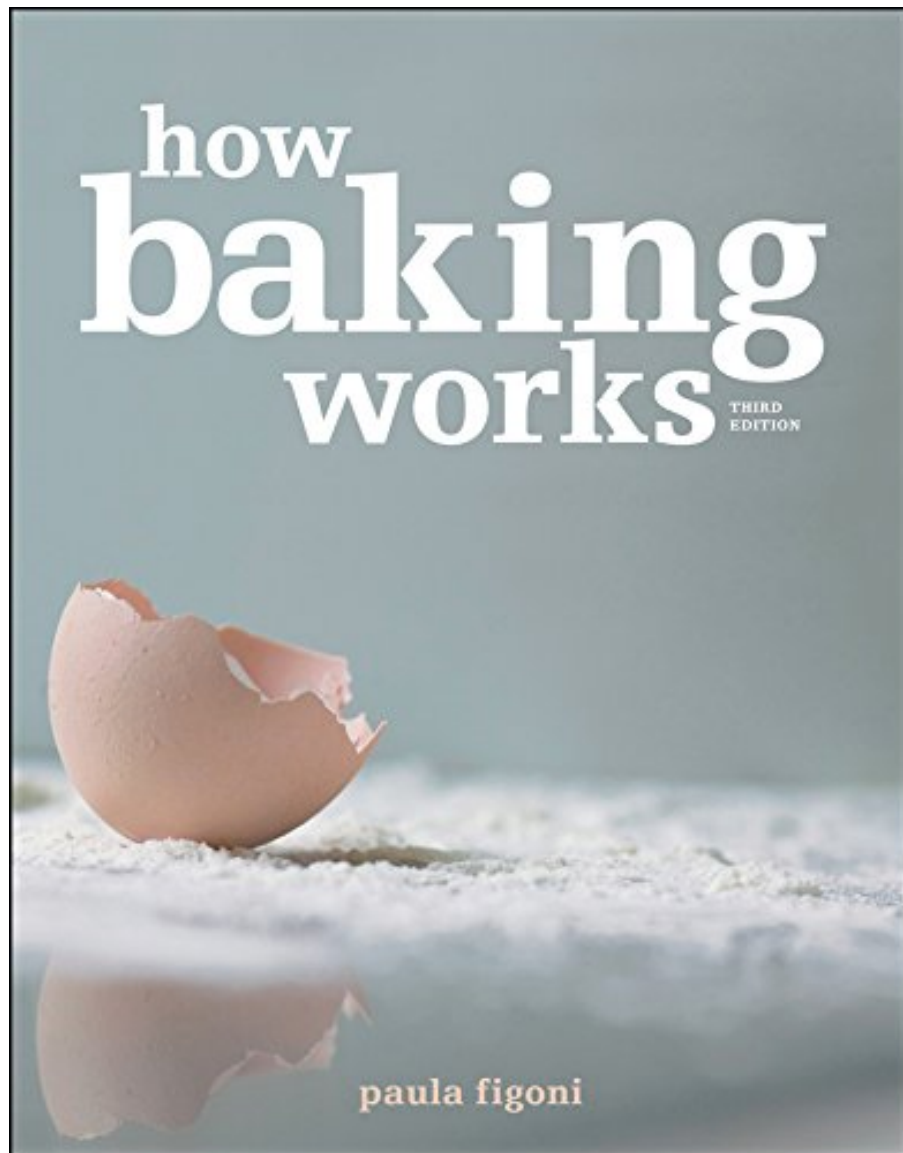


# **HOW BAKING WORKS: EXPLORING THE FUNDAMENTALS OF BAKING SCIENCE, 3RD EDITION BY PAULA I. FIGONI**



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It is the time to boost as well as revitalize your skill, knowledge and experience included some enjoyment for you after long period of time with monotone points. Working in the office, visiting study, picking up from exam as well as more tasks could be finished and also you should start new points. If you feel so worn down, why do not you attempt new point? A very easy point? Checking out How Baking Works: Exploring The Fundamentals Of Baking Science, 3rd Edition By Paula I. Figoni is exactly what we offer to you will certainly understand. And guide with the title How Baking Works: Exploring The Fundamentals Of Baking Science, 3rd Edition By Paula I. Figoni is the reference now.

From the Back Cover

An up-to-date, comprehensive guide to understanding and applying food science to the bakeshop

The essence of baking is chemistry, and anyone who wants to be a master pastry chef must understand the principles and science that make baking work. This book explains the whys and hows of every chemical reaction, essential ingredient, and technique, revealing the complex mysteries of bread loaves, pastries, and everything in between. Among other additions, How Baking Works, Third Edition includes an all-new chapter on baking for health and wellness, with detailed information on using whole grains, allergy-free baking, and reducing salt, sugar, and fat in a variety of baked goods. This detailed and informative guide features:

- An introduction to the major ingredient groups, including sweeteners, fats, milk, and leavening agents, and how each affects finished baked goods
- Practical exercises and experiments that vividly illustrate how different ingredients function
- Photographs and illustrations that show the science of baking at work
- End-of-chapter discussion and review questions that reinforce key concepts and test learning

For both practicing and future bakers and pastry chefs, How Baking Works, Third Edition offers an unrivaled hands-on learning experience.

About the Author

Paula Figoni is a food scientist and associate professor at the International Baking and Pastry Institute in the College of Culinary Arts at Johnson & Wales University in Providence, Rhode Island. She has more than ten years of experience in product development and food science at The Pillsbury Company and Ocean Spray Cranberries, Inc.

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- Sales Rank: #565309 in eBooks
- Published on: 2010-10-22
- Released on: 2015-04-23
- Format: Kindle eBook

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## Most helpful customer reviews

30 of 32 people found the following review helpful.

### How Baking Works

By A. Porter

This book is as it is described. I thought it would give more explanation of why certain things happen when baking. For example if you use cold ingredients like eggs in baking, your cake may bake with a dome in the middle. I didn't find any explanations such as this, only differences between ingredients such as AP Flour and Cake Flour. But not what would happen if you used one as opposed to the other. I was looking for a book that would help me to understand why certain things happen, like why my cake sometimes rises light and airy as opposed to not rising and being heavy. I guess more the results of the chemistry of baking .

28 of 30 people found the following review helpful.

### All Nighter!

By Frank Boland

I wrote a 17 page term paper during culinary school in one night with only this book! This book opened my eyes to the incredible chemistry behind baking. If you want to understand why things react the way they do in this medium, I strongly suggest this book!

12 of 12 people found the following review helpful.

### The Baking Book I've Been Looking For...

By K Morgan

I am a home baker and have been looking for something to teach me how individual ingredients work to create the whole. Sometimes it was a bit overwhelming, I wondered how I was ever able to bake anything successfully, but it all came together and I feel like I learned a lot. I appreciated that it was all about the science of baking and not full of recipes.

I was a little disappointed that I wasn't really able to do many of the experiments, they called for too many different ingredients unavailable to me or equipment I don't have at home. But overall I found it very helpful.

I wish someone would write something similar for the home baker, dealing with the equipment and ingredients we have access to in the home kitchen, but not dumbed down like the other books I've found.

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