



How Baking Works: .And what to do if it doesn't

By Morton, James

Ebury Press. Book Condition: New. Whether you want light cakes, squidgy brownies, perfect pastry, stress-free macarons or mountainous meringues, this book features a mini-masterclass for each one. It tells you why you're doing what you've been doing all these years. Here's to baking that just works. Num Pages: 256 pages. BIC Classification: WBVS. Category: (G) General (US: Trade). Dimension: 256 x 196 x 27. Weight in Grams: 946. . 2016. Hardcover. . . . Books ship from the US and Ireland.



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