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### **The Pastry Chef's Baking -**

Whisk baking soda, salt, and flour in a medium bowl. Set aside. Cream butter and sugars in the bowl of a stand mixer fitted with the paddle attachment (or using a

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ISBN: 0131579231. On Baking: A Textbook of Baking and Pastry Fundamentals (2nd Edition) - ISBN-13: 9780131579231. Author(s): Eddy Van Damme, Sarah R. Labensky

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**Cooking Book Review: On Baking: A Textbook of -**

Oct 16, 2012 A Textbook of Baking and Pastry Fundamentals (2nd Edition) by Sarah R. Labensky, This is the summary of On Baking:

<http://www.youtube.com/watch?v=VIBOp4Vw6vU>

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