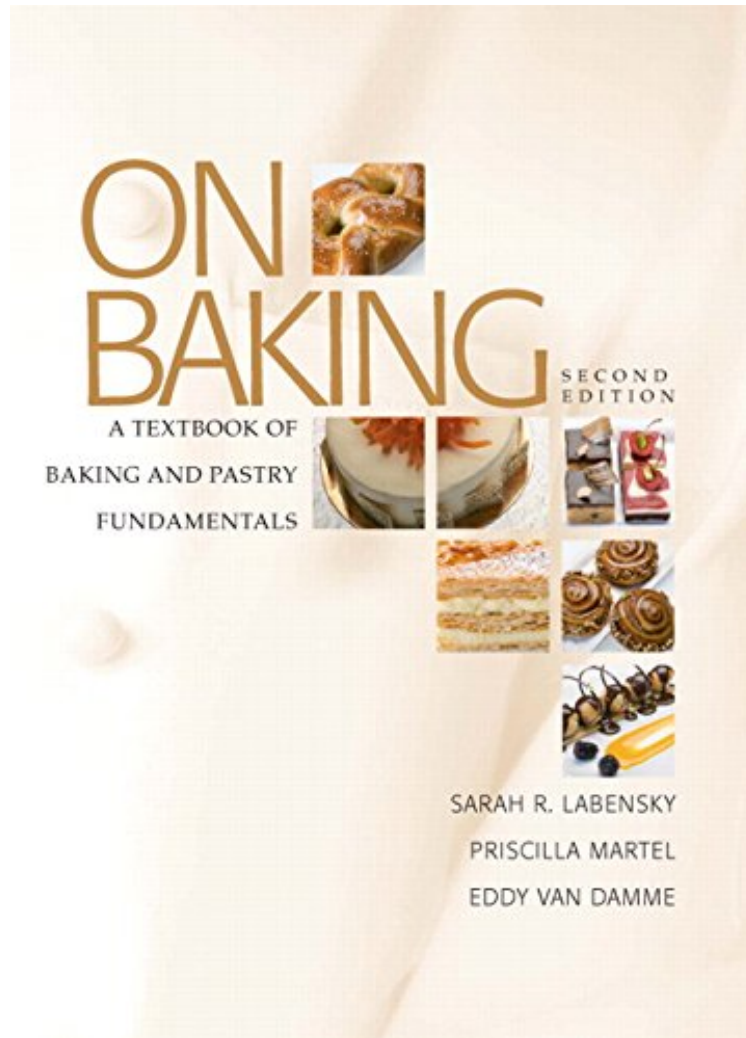


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On Baking: A Textbook of Baking and Pastry Fundamentals (2nd Edition)

Sarah R. Labensky, Eddy Van Damme, Priscilla A. Martel
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