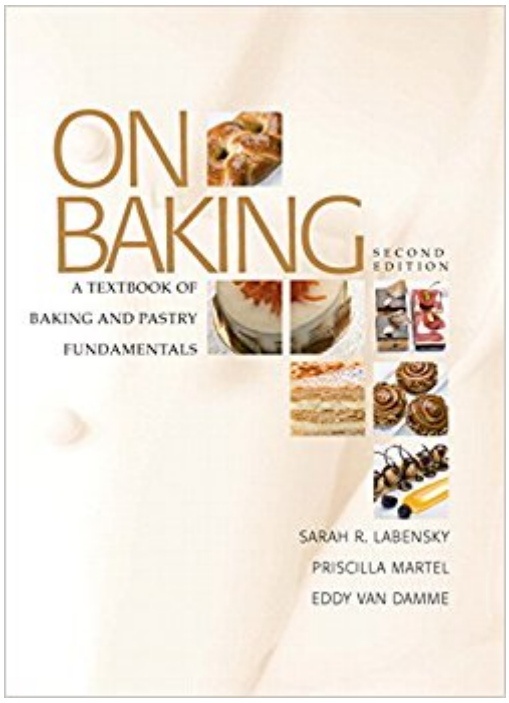
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# On Baking: A Textbook Of Baking And Pastry Fundamentals (2nd Edition)




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## Synopsis

From the creators of the best-selling On Cooking, 4/e comes the new edition of On BakingÃ¢â ¬â •the source for learning the practice of baking and the pastry arts. Lavishly illustrated, it is the most complete guide on the marketÃ¢â ¬â •emphasizing baking principles over formulas and reinforcing each technique with a companion recipe and illustrations. With ample coverage of the craft, equipment, and ingredients, it addresses all aspects of baking and a wide range of styles. This new edition inspires readersÃ¢â ¬â„¢ creativity with over 285 new photos, 50 new recipes, and more on advanced decorating and confectionery techniques.

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## Customer Reviews

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The book content is wonderful and everything that others have mentioned. I'm largely disappointed in the condition that it arrived due to the poor packaging from . If I had wanted a book that looked

like it had been kicked down a school hallway and dropped down a flight of stairs, I could have purchased used and received one in better condition because the used books I've bought from here are packed better and in better condition.I highly recommend the book for its content. Before you spend a lot of money on getting a new copy of this fine book, please look at getting one from a book dealer (e.g. Barnes and Noble) that will pack it properly or buy a used copy from one of the reputable sellers on here. I love this book otherwise, and expect it to serve me for years to come.

So, I am a domestic baker who took a couple short courses from a professional institution on baking because I simply love to bake. "On Baking" is the text used at that Institution and I love it. It is easy enough for the domestic baker yet it provides the technical information on the science of baking that anyone who wants great results needs to know. It is a staple in my kitchen. Additionally I purchased a used text but it was in immaculate condition - thank you .

Helped me get through culinary school ! Very good recipes, how to information , techniques and pictures. Informative but not boring and easy to read and understand. Will hold up if you take care of it. had mines for 3 yrs now and use it as a refresher and for a cookbook at home.

Awesome book with great tips for any baker. Lots of recipes and neat ideas for decorating.This is great for anyone who is serious about wanting to be an awesome baker. However, if you wanted to, I bet you could find a lot of this info on the Internet. I like having the book though because all the information is conveniently organized into chapters, etc.If you are already an experienced baker, many of the recipes will be very basic for you. But you might learn some professional techniques that you did not realize before.

This book has more chapters on the pastry side of things than baking breads and yeast products. My favorite chapters covered cakes, tortes, sauces, plating, frozen desserts, and chocolate work. It has more pictures of finished desserts and plating ideas than other baking textbooks I have bought.MAKE SURE YOUR COPY COMES WITH THE EXTRA ONLINE CODE TO ACCESS A LOT MORE FEATURES! Not all "New" books come with these for some reason...

I love this book. I provided a lot of basic information on how to bake. The only down side is some of the recipes are not very good, but I purchased the book for school and the information, not the recipes. I did ask my Chef at school and he even said some of the recipes are bad. This book is well

worth the money for the amount of information you receive on how to bake.

Great book! Has a lot of detailed illustrations on techniques and kitchen equipment - awesome recipes too! I had to get this for my culinary class at school, but I'd definitely get it for the recipes alone.

Truly enjoy the outlines of this book, Have to admit I am arguing with my son, It's Mine not His.This book holds many many techniques I highly recommend this to any person for thierLibrary of Cook Books Must Haves

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