

## Professional Baking 6th Edition Answers

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**Claire Teaches You Cake Baking (Lesson 1) | Baking School | Bon Appétit**

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**Puff Pastry dough , plus many ideas for different puff pastry shapes** Puff pastry, also known as pâte feuilletée, is a flaky light pastry

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containing several layers of butter and dough .The gaps that form ...

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