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The Bread Baker's Apprentice, 15th Anniversary Edition: Mastering the Art of Extraordinary Bread [A Baking Book] by Peter Reinhart Hardcover . \$22.51. But most importantly, it teaches home bakers how to create their own bread ...

[The King Arthur Baking Company's All-Purpose Bake...](https://www.amazon.com/Companys-All-Purpose-Companion-Revised)<https://www.amazon.com/Companys-All-Purpose-Companion-Revised>

Bread is the staple food of the Middle East, Central Asia, North Africa, Europe, and in European-derived cultures such as those in the Americas, Australia, and Southern Africa. This is in contrast to parts of South and East Asia, where rice or noodles are the staple. Bread ...

[Bread - Wikipedia](https://en.m.wikipedia.org/wiki/Bread)<https://en.m.wikipedia.org/wiki/Bread>

May 29, 2020 · *Peter Reinhart has written ten bread books in his three decades teaching and learning in the artisanal bread industry. His Bread Baker's Apprentice gleans from his time apprenticing with the master bakers of Paris, sharing the classic 12 stages of making bread...*

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Trusted recipes, revised and updated for a new generation of home bakers. Comprehensive in scope, authoritative in style, and offering clear, practical, and encouraging instruction, The King Arthur Baking Company's All-Purpose Baker's Companion is the one book you'll turn to every time you bake. In it, the experts from King Arthur lead home bakers ...

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