

Bread Making: A Home Course: Crafting The Perfect Loaf, From Crust To Crumb By Lauren Chattman

By Lauren Chattman

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Lauren Chattman is a cookbook author and former professional pastry chef who has written 10 books, including Bread Making and The Baking Answer Book.

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Lauren Chattman is a former pastry chef, cookbook author, and ardent home baker. A Home Course Crafting the Perfect Loaf from Crust to Crumb;

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