



The Science of Baking (Ada Twist, Scientist)

Beaty, Andrea

2022

Creative nonfiction.

Illustrated works.

Instructional and educational works.

Juvenile works.

Instructional and educational works.

Illustrated works.

Creative nonfiction.

Monografía

"How does a cake bake? What's the difference between baking soda and baking powder? And why is it so important to measure the different ingredients in a recipe?"--Amazon

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