

Sources and excerpts for your baking paragraph

Excerpt from Jonathan Brown's web article "Knead to Know: A Masterclass in the Art of Baking," from the *UK Independent*, published on October 22, 2008

paragraph 1:

Baking is a dying art. But making your own cakes is sociable, satisfying—and surprisingly simple.

Excerpt from the textbook *On Cooking* by Sarah R. Labensky & Alan M. Hause, published in 1995

page 810:

Mention pastry to diners and most conjure up images of buttery dough baked to crispy perfection and filled or layered with rich cream, ripe fruit, or smooth custard. Mention pastry to novice chefs and most conjure up images of sophisticated, complex, and intimidating work.

Excerpt from the textbook *On Baking* by Sarah R. Labensky, Priscilla A. Martel, and Eddy Van Damme, published in 2016

page 48:

Baking is a science that relies on an understanding of the basic principles of the baking and cooking processes. Though a degree in chemistry or physics is not a prerequisite for working in the bakeshop, a good understanding of the everyday science of the kitchen makes for a well-rounded professional.