

THE SCIENCE OF COOKING



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The Science of Good Cooking is one of those cookbooks that keeps giving and giving and giving. The editors at America s Test Kitchen, known for their endless testing, experimentation, and virtually foolproof recipes, offer a comprehensive exploration of the science behind cooking and baking in this informative and engaging collection.

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Specializing in food science, Dr. Stuart Farrimond is a science and medical writer, presenter, and educator. He makes regular appearances on TV, on radio, and at public events, and his writing appears in national and international publications, including the Independent , the Daily Mail , and New Scientist .

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