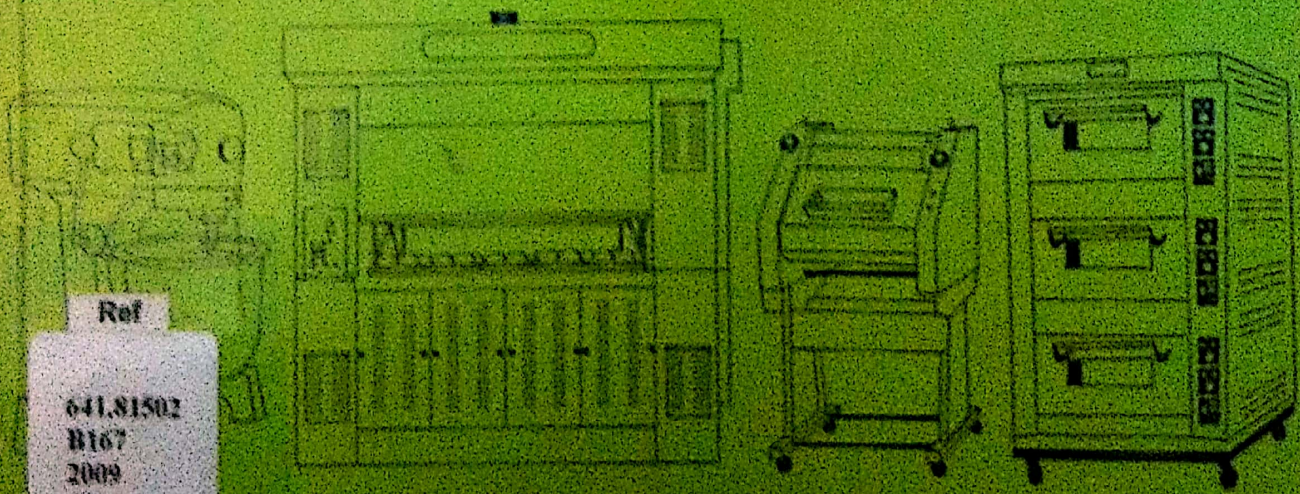




# Baking Handbook

for Quick Bread,  
Yeast Bread, Cookies, Cakes,  
Pies and Pastries



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*The Maya Kitchen Culinary Arts Center*





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**for Quick Bread, Yeast Bread,  
Cookies, Cakes, Pies and Pastries**

Anvil



**Baking Handbook** for Quick Bread, Yeast Bread,  
Cookies, Cakes, Pies and Pastries

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