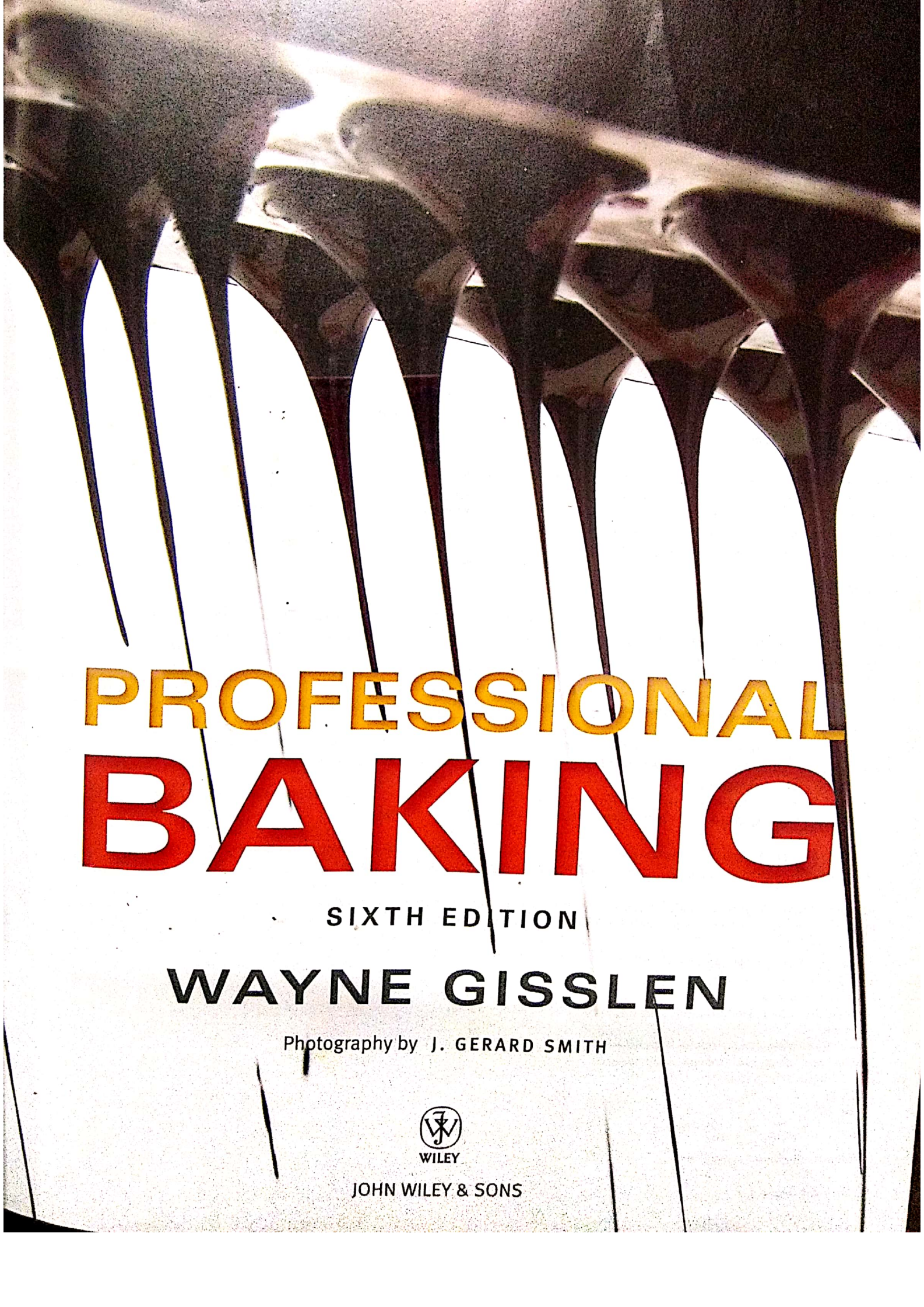




**PROFESSIONAL
BAKING**

SIXTH EDITION

WAYNE GISSLEN



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Photography by J. GERARD SMITH



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