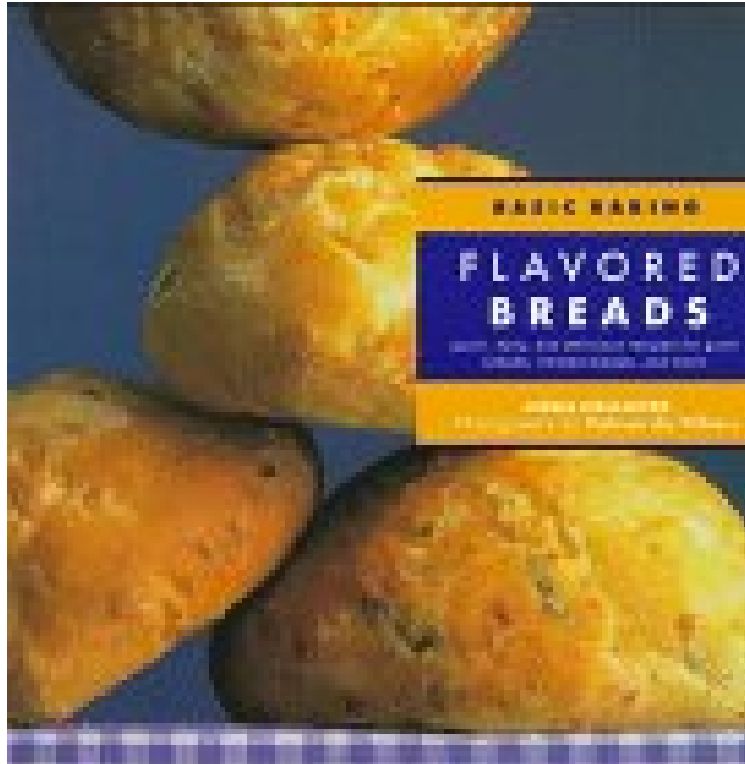


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Flavored Breads (Basic Baking)

Linda Collister

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About the AuthorLinda Collister's books on baking have sold over 500,000 copies. Her bestselling books for Ryland Peters Small include Bread from Sourdough to Rye, Chocolate, Heavenly Chocolate and in this series Chocolate Temptations, Scrumptious Pies and Tarts, and Irresistible Cookies and Biscotti.Patrice De Villiers graduated from Manchester Polytechnic with a degree in photography. She specializes in Food and Still Life photography. She is based in London.