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A type of rich pastry dough used primarily for tarts. A pastry- and cookie-mixing method inv... A type of pastry dough similar to pâte brisée but higher in su... A rich, crumbly pastry dough high in fat. Also called short do... A type of rich pastry dough used primarily for tarts.

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Chapter 19: Legumes, Grains, Pasta, and Other Starches. PowerPoint Slides (the PowerPoint Viewer has been retired) Instructor's Manual (the Word Viewer has been retired) Test Bank and Answer Key. Image Gallery (requires WinZip or equivalent software) Study Guide Solutions (the Word Viewer has been retired)

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