

REVISED AND UPDATED



THE ALL-PURPOSE
BAKER'S COMPANION

King Arthur Flour Cookbook

Jiyuan Zhang



King Arthur Flour Cookbook:

The King Arthur Flour Baker's Companion: The All-Purpose Baking Cookbook King Arthur Baking Company, 2019-01-29 The trusted companion of scores of home bakers is finally available in paperback Originally Published ten years ago and shortly thereafter honored as the James Beard Foundation's Cookbook of the Year 2003 this cookbook is today every bit as relevant as it was then And now the modern classic is in easy to use Flexibound Paperback with its hundreds of easy and foolproof recipes from yeast breads and sourdoughs to trendy flatbreads and crackers to family favorites such as pancakes and waffles Leading you through the steps of leavening mixing proofing and kneading through shaping and baking the experts at King Arthur Flour also include their best fried doughs quick breads batter breads biscuits quiches cobblers and crisps cookies cakes brownies pies tarts and pastries For more than 200 years King Arthur Flour has been in the business of making the highest quality key ingredient in all of baking flour They've done decades of experimentation and research in their famous test kitchens on how the various ingredients in baked goods behave and why The Baker's Companion a kind of culmination of generations of loving work brings you more than 350 recipes that teach you which ingredients work together as well as which don't and why It is this knowledge that will allow you to unleash your own creativity and to experiment in the kitchen You'll get a complete overview of ingredients in chapters on flours sweeteners leaveners fats and more You'll find information on substitutions and variations as well as troubleshooting advice from pros at King Arthur Flour The Original King Arthur Flour Cookbook Brinna Sands, King Arthur Baking Company, 2010-10-26 A comprehensive guide to the art of baking includes both traditional and new recipes for breads pastries pastas and desserts using King Arthur flour The King Arthur Flour All-Purpose Baker's Companion (Revised and Updated) King Arthur Flour, 2021-03-09 Trusted recipes revised and updated for a new generation of home bakers Comprehensive in scope authoritative in style and offering clear practical and encouraging instruction The King Arthur Baking Company's All Purpose Baker's Companion is the one book you'll turn to every time you bake The experts from King Arthur lead home bakers through hundreds of easy and foolproof recipes from yeast breads and sourdoughs to cakes and cookies to quick breads and brownies Winner of the 2004 Cookbook of the Year Award by the James Beard Foundation this dependable cookbook has been reinvigorated with new photography recipes and revisions to keep it relevant to today's modern baker Decades of research in their famous test kitchen shaped the contents of this book which includes more than 350 recipes a completely up to date overview of ingredients including gluten free options substitutions and variations and troubleshooting advice Sidebars share baking secrets and provide clear step by step instructions Techniques are further explained with easy to follow illustrations Now fully revised and updated The King Arthur Baking Company's All Purpose Baker's Companion is an essential kitchen tool **The King Arthur Baking Company Big Book of Bread** King Arthur Baking Company, 2024-10-22 From the beloved baking authority the most wide ranging bread book to be published in a decade with 125 recipes that meet you where you are whether novice or bread head

in a stunning package Authoritative and accessible The King Arthur Baking Company Big Book of Bread is exceptional for its range the 125 recipes for yeasted and naturally leavened breads are designed to appeal to novices and advanced bakers alike as well as those who are deep into sourdough Everything you want to know about how to make a perfect loaf is here from techniques for folding and shaping to information about flour yeast and temperature along with key tips such as how to work with temperamental dough and best practices for storing different breads Each recipe is accompanied by a gorgeous four color photo and the instructional information includes step by step photography along with QR codes throughout that direct you to how to videos The book also includes an elegant ribbon marker The King Arthur Baking Company Big Book of Bread demystifies bread baking and will make any newbie a confident baker while expanding the skill and repertoire of experienced bakers

The King Arthur Baking Company's All-Purpose Baker's Companion (Revised and Updated) King Arthur Baking Company, 2021-03-02 Trusted recipes revised and updated for a new generation of home bakers Comprehensive in scope authoritative in style and offering clear practical and encouraging instruction The King Arthur Baking Company's All Purpose Baker's Companion is the one book you'll turn to every time you bake The experts from King Arthur lead home bakers through hundreds of easy and foolproof recipes from yeast breads and sourdoughs to cakes and cookies to quick breads and brownies Winner of the 2004 Cookbook of the Year Award by the James Beard Foundation this dependable cookbook has been reinvigorated with new photography recipes and revisions to keep it relevant to today's modern baker Decades of research in their famous test kitchen shaped the contents of this book which includes more than 350 recipes a completely up to date overview of ingredients including gluten free options substitutions and variations and troubleshooting advice Sidebars share baking secrets and provide clear step by step instructions Techniques are further explained with easy to follow illustrations Now fully revised and updated The King Arthur Baking Company's All Purpose Baker's Companion is an essential kitchen tool

The King Arthur Flour 200th Anniversary Cookbook Brinna B. Sands, King Arthur Flour, 1992 A comprehensive guide to the art of baking includes both traditional and new recipes for breads pastries pastas and desserts using King Arthur flour

The King Arthur Flour Baker's Companion King Arthur Flour (Firm), 2012 The trusted companion of scores of home bakers is finally available in paperback

King Arthur Flour Whole Grain Baking, 2006 A guide to whole grain baking explains how to use a variety of whole grains to create flavorful sweet and savory breads cakes cookies pastries and other baked goods and features more than four hundred foolproof recipes

King Arthur Flour Two Hundred the Anniversary Cookbook Brinna B. Sands, 1991-09-01 THE KING ARTHUR FLOUR 200th ANNIVERSARY COOKBOOK second printing has been praised as a Baking Textbook It is a volume rich with baking information over 500 recipes from America's oldest flour company written to celebrate 200 years of baking All 12 chapters begin with a primer that explains basic techniques baking history kitchen science including recipes from generations past new recipes adapted for busy lifestyles Rich with time saving ideas baking tips it also tells how to store freeze make ahead It deals with yeast

baking has a fun section for children a chapter devoted entirely to whole wheat with whole wheat variations listed for many recipes Easy to follow illustrations show how to make even the most difficult creations The wealth of information the book contains is amazingly complete but diverse enough to offer recipes for dog biscuits pudding for the birds alongside traditional breads desserts If it can be made with flour this book has the recipe **The King Arthur Baking Company Big Book of Bread: 125+ Recipes for Every Baker (a Cookbook) [Spiral-Bound]** King Arthur Baking Company King Arthur Baking Company,2024-10-22 **The King Arthur Flour Cookie Companion** King Arthur Flour,King Arthur Baking Company,2013 Offers a variety of traditional cookie recipes including chocolate chip oatmeal biscotti and sugar with variations to bring new life to these old favorites and includes tips on ingredients and techniques **The King Arthur Baking Company Essential Cookie Companion** King Arthur Baking Company,2021-11-23 Newly revised and updated The must have cookie cookbook for bakers of all levels with over 400 recipes from America s most trusted baking resource From the perfect chocolate chip cookie whether you prefer it chewy crisp or in between to simple sugar cookies ranging in flavor from lemon to cinnamon to vanilla from brownies and blondies to shortbread graham crackers macaroons chocolate biscotti you ll discover more than 400 delightful cookies in these pages From classic flavors to modern techniques these recipes will inspire and satisfy cookie lovers and bakers at every skill level King Arthur Baking Company s talented and trusted test kitchen experts provide an overview of essential cookie ingredients updated and revised along with step by step instructions and illustrations that result in visually impressive and incredible tasting cookies Recipes are enhanced with sidebars full of hints shortcuts troubleshooting advice and recipe lore With tips on substitutions and variations information about gluten free flours details on measuring and weighing ingredients instructions for making icings fillings and dips and even advice on high altitude baking this truly is the ultimate cookie cookbook The King Arthur Baking School King Arthur Baking Company,2022-10-11 In its first full color cookbook the renowned Baking School at King Arthur shares more than 100 recipes and essential techniques A Food Wine Best Cookbook of 2022 Baking is a craft one that has been celebrated by King Arthur Baking Company for more than two centuries Their Baking School an essential part of the King Arthur community is now a book to cherish It reflects a curriculum that has been honed and refined over the years with instructors who are experts not just at baking but at teaching baking The recipes notes instructive photographs and thoughtfully organized chapters here reflect this depth of experience From Yeast Breads to Sourdough Laminated Pastries to Pies and Tarts Cookies to Cake readers gain confidence as they play in the kitchen and build new skills King Arthur s unique approach is friendly and accessible to all levels focusing on the how and why So much of the magic of baking is understanding how the ingredients interact trusting when bread dough is proofed appreciating how buttercream comes together Welcome to Baking School **The King Arthur Flour Cookie Companion** King Arthur Flour,2004 Offers a variety of traditional cookie recipes including chocolate chip oatmeal biscotti and sugar with variations to bring new life to these old favorites and includes tips

on ingredients and techniques *King Arthur Flour Whole Grain Baking* King Arthur Flour King Arthur Flour,2014-10-07
 Hang on to your pie plate King Arthur Flour Whole Grain Baking will change the way every baker thinks about whole grains
 King Arthur Flour Whole Grain Baking will open up the home baker s repertoires to new flours new flavors and new
 categories of whole grain baked goods Includes helpful tips how to illustrations sidebars on history and lore and more than
 400 delicious inviting and foolproof recipes **Sweet & Salty!** King Arthur Baking Company,2025-09-30 From the most
 trusted American baking resource comes a collection of over eighty sweet salty and very very tasty recipes that will have
 bakers of all ages rolling up their sleeves and breaking out their rolling pins Who doesn t want to learn how to bake a Giant
 Chocolate Chip Cookie Or snack on some Pizza Party Buns Or learn how to make five different frostings to top off your
 favorite cupcakes Well this book has recipes for all different tastes and three different skill levels plus an introduction to
 terms and techniques that will get you ready to bring the fun into the kitchen Sweet Salty is here to share the joy of baking
 with everyone and bring fun to the kitchen for the whole family **King Arthur Flour 200th Anniversary Cookbook**
 ,1990 King Arthur Flour WinterBake King Arthur Flour (Firm),1991 Beat That! Cookbook Ann Hodgman,1999-10-07
 Collection of Ann Hodgman s best recipes and the best of those sent in by her readers **The Everything Bread**
Cookbook Leslie Bilderback,2010-09-18 Nothing beats the smell or taste of fresh baked bread right from the oven But many
 home cooks are intimidated by the thought of making their own In this cookbook Certified Master Baker Leslie Bilderback
 breaks down the bread baking process and makes it easy for anyone to prepare such tantalizingly tasty loaves as Dark
 Pumpkernickel Rye Sea Salt and Herb Fougasse Cinnamon Raisin Bread Poppyseed Kaiser Rolls Cheddar Dill Beer Bread
 From breadsticks to pancakes this book covers much more than the standard white or wheat you may be used to Forget store
 bought With this helpful guide you ll bake your own bread and never go back

Getting the books **King Arthur Flour Cookbook** now is not type of challenging means. You could not unaided going behind books heap or library or borrowing from your contacts to entre them. This is an utterly easy means to specifically get guide by on-line. This online broadcast King Arthur Flour Cookbook can be one of the options to accompany you in imitation of having further time.

It will not waste your time. believe me, the e-book will utterly manner you additional matter to read. Just invest tiny era to right to use this on-line statement **King Arthur Flour Cookbook** as with ease as review them wherever you are now.

<http://www.armchairempire.com/data/browse/index.jsp/Integrating%20Music%20Into%20The%20Elementary%20Classroom%20With%20Cd.pdf>

Table of Contents King Arthur Flour Cookbook

1. Understanding the eBook King Arthur Flour Cookbook
 - The Rise of Digital Reading King Arthur Flour Cookbook
 - Advantages of eBooks Over Traditional Books
2. Identifying King Arthur Flour Cookbook
 - Exploring Different Genres
 - Considering Fiction vs. Non-Fiction
 - Determining Your Reading Goals
3. Choosing the Right eBook Platform
 - Popular eBook Platforms
 - Features to Look for in an King Arthur Flour Cookbook
 - User-Friendly Interface
4. Exploring eBook Recommendations from King Arthur Flour Cookbook
 - Personalized Recommendations
 - King Arthur Flour Cookbook User Reviews and Ratings
 - King Arthur Flour Cookbook and Bestseller Lists

5. Accessing King Arthur Flour Cookbook Free and Paid eBooks
 - King Arthur Flour Cookbook Public Domain eBooks
 - King Arthur Flour Cookbook eBook Subscription Services
 - King Arthur Flour Cookbook Budget-Friendly Options
6. Navigating King Arthur Flour Cookbook eBook Formats
 - ePub, PDF, MOBI, and More
 - King Arthur Flour Cookbook Compatibility with Devices
 - King Arthur Flour Cookbook Enhanced eBook Features
7. Enhancing Your Reading Experience
 - Adjustable Fonts and Text Sizes of King Arthur Flour Cookbook
 - Highlighting and Note-Taking King Arthur Flour Cookbook
 - Interactive Elements King Arthur Flour Cookbook
8. Staying Engaged with King Arthur Flour Cookbook
 - Joining Online Reading Communities
 - Participating in Virtual Book Clubs
 - Following Authors and Publishers King Arthur Flour Cookbook
9. Balancing eBooks and Physical Books King Arthur Flour Cookbook
 - Benefits of a Digital Library
 - Creating a Diverse Reading Collection King Arthur Flour Cookbook
10. Overcoming Reading Challenges
 - Dealing with Digital Eye Strain
 - Minimizing Distractions
 - Managing Screen Time
11. Cultivating a Reading Routine King Arthur Flour Cookbook
 - Setting Reading Goals King Arthur Flour Cookbook
 - Carving Out Dedicated Reading Time
12. Sourcing Reliable Information of King Arthur Flour Cookbook
 - Fact-Checking eBook Content of King Arthur Flour Cookbook
 - Distinguishing Credible Sources
13. Promoting Lifelong Learning

- Utilizing eBooks for Skill Development
- Exploring Educational eBooks

14. Embracing eBook Trends

- Integration of Multimedia Elements
- Interactive and Gamified eBooks

King Arthur Flour Cookbook Introduction

In the digital age, access to information has become easier than ever before. The ability to download King Arthur Flour Cookbook has revolutionized the way we consume written content. Whether you are a student looking for course material, an avid reader searching for your next favorite book, or a professional seeking research papers, the option to download King Arthur Flour Cookbook has opened up a world of possibilities. Downloading King Arthur Flour Cookbook provides numerous advantages over physical copies of books and documents. Firstly, it is incredibly convenient. Gone are the days of carrying around heavy textbooks or bulky folders filled with papers. With the click of a button, you can gain immediate access to valuable resources on any device. This convenience allows for efficient studying, researching, and reading on the go. Moreover, the cost-effective nature of downloading King Arthur Flour Cookbook has democratized knowledge. Traditional books and academic journals can be expensive, making it difficult for individuals with limited financial resources to access information. By offering free PDF downloads, publishers and authors are enabling a wider audience to benefit from their work. This inclusivity promotes equal opportunities for learning and personal growth. There are numerous websites and platforms where individuals can download King Arthur Flour Cookbook. These websites range from academic databases offering research papers and journals to online libraries with an expansive collection of books from various genres. Many authors and publishers also upload their work to specific websites, granting readers access to their content without any charge. These platforms not only provide access to existing literature but also serve as an excellent platform for undiscovered authors to share their work with the world. However, it is essential to be cautious while downloading King Arthur Flour Cookbook. Some websites may offer pirated or illegally obtained copies of copyrighted material. Engaging in such activities not only violates copyright laws but also undermines the efforts of authors, publishers, and researchers. To ensure ethical downloading, it is advisable to utilize reputable websites that prioritize the legal distribution of content. When downloading King Arthur Flour Cookbook, users should also consider the potential security risks associated with online platforms. Malicious actors may exploit vulnerabilities in unprotected websites to distribute malware or steal personal information. To protect themselves, individuals should ensure their devices have reliable antivirus software installed and validate the legitimacy of the websites they are downloading from. In conclusion, the ability to download King Arthur Flour

Cookbook has transformed the way we access information. With the convenience, cost-effectiveness, and accessibility it offers, free PDF downloads have become a popular choice for students, researchers, and book lovers worldwide. However, it is crucial to engage in ethical downloading practices and prioritize personal security when utilizing online platforms. By doing so, individuals can make the most of the vast array of free PDF resources available and embark on a journey of continuous learning and intellectual growth.

FAQs About King Arthur Flour Cookbook Books

1. Where can I buy King Arthur Flour Cookbook books? Bookstores: Physical bookstores like Barnes & Noble, Waterstones, and independent local stores. Online Retailers: Amazon, Book Depository, and various online bookstores offer a wide range of books in physical and digital formats.
2. What are the different book formats available? Hardcover: Sturdy and durable, usually more expensive. Paperback: Cheaper, lighter, and more portable than hardcovers. E-books: Digital books available for e-readers like Kindle or software like Apple Books, Kindle, and Google Play Books.
3. How do I choose a King Arthur Flour Cookbook book to read? Genres: Consider the genre you enjoy (fiction, non-fiction, mystery, sci-fi, etc.). Recommendations: Ask friends, join book clubs, or explore online reviews and recommendations. Author: If you like a particular author, you might enjoy more of their work.
4. How do I take care of King Arthur Flour Cookbook books? Storage: Keep them away from direct sunlight and in a dry environment. Handling: Avoid folding pages, use bookmarks, and handle them with clean hands. Cleaning: Gently dust the covers and pages occasionally.
5. Can I borrow books without buying them? Public Libraries: Local libraries offer a wide range of books for borrowing. Book Swaps: Community book exchanges or online platforms where people exchange books.
6. How can I track my reading progress or manage my book collection? Book Tracking Apps: Goodreads, LibraryThing, and Book Catalogue are popular apps for tracking your reading progress and managing book collections. Spreadsheets: You can create your own spreadsheet to track books read, ratings, and other details.
7. What are King Arthur Flour Cookbook audiobooks, and where can I find them? Audiobooks: Audio recordings of books, perfect for listening while commuting or multitasking. Platforms: Audible, LibriVox, and Google Play Books offer a wide selection of audiobooks.
8. How do I support authors or the book industry? Buy Books: Purchase books from authors or independent bookstores.

Reviews: Leave reviews on platforms like Goodreads or Amazon. Promotion: Share your favorite books on social media or recommend them to friends.

9. Are there book clubs or reading communities I can join? Local Clubs: Check for local book clubs in libraries or community centers. Online Communities: Platforms like Goodreads have virtual book clubs and discussion groups.
10. Can I read King Arthur Flour Cookbook books for free? Public Domain Books: Many classic books are available for free as they're in the public domain. Free E-books: Some websites offer free e-books legally, like Project Gutenberg or Open Library.

Find King Arthur Flour Cookbook :

[integrating music into the elementary classroom with cd](#)

[integrative art therapy and depression](#)

[intensivtraining projektmanagement praxisnahes bungsbuch kompetenzaufbau](#)

[intek 24hp v twin repair manual](#)

[intermediate comprehension passages donn byrne answers](#)

[intermediate microeconomics a tool building approach answers](#)

[integration neurobiologischer erkenntnisse schulischen alltag](#)

[internal revenue code employment internal](#)

intelligence & compassion in action the seven pillars for social entrepreneurs

intermediate accounting spiceland 6th edition solutions manual

[intermediate accounting test questions](#)

[integra ls manual](#)

[international accounting solutions manual ifrs edition](#)

[international accounting manual solution](#)

[intercepted love football romance quarterbacks](#)

King Arthur Flour Cookbook :

Biologi til tiden Biologi til tiden. 2. udgave. Til biologi C skrevet til 2005-reformen. Forfattere: Lone Als Egebo Biologi til tiden Biologi til tiden. Lydbog med tekst. Afspil. MP3, Daisy. Download · Åbn i appen. Spilletid: 10 timer 53 minutter. Bognummer: 630515. Indlæsningsår: 2015. Nota ... Biologi til tiden by Lone Als Egebo Biologi til tiden. Lone Als Egebo. 3.50.

2 ratings1 review ... Download app for Android. © 2023 Goodreads, Inc. Biologi Til Tiden | PDF Download as PDF, TXT or read online from Scribd. Flag for inappropriate content. Download now. SaveSave Biologi Til Tiden (5) For Later. 0 ratings0% found this ... Biologi Til Tiden s.36-40 PDF Biologi_til_tiden_s.36-40.pdf - Free download as PDF File (.pdf) or read online for free. Biologi til tiden | Noter Dette er vores noter til en del af afsnittene i bogen "Biologi til tiden". Klik på indholdsfortegnelse for at komme videre til vores egne noter om ... Biologi Til Tiden [PDF] [6m5ilg61il00] Biology · Biologi Til Tiden [PDF]. Includes. Multiple formats; No login requirement; Instant download; Verified by our users. Biologi Til Tiden [PDF]. Authors: ... Biologi i fokus Biologi i fokus · Download i RIS-format (til fx Mendeley, Zotero, EndNote) · Download til RefWorks · Download til EndNoteWeb. Biologi C noter fra Biologi til tiden - Downloadet fra ... Biologi C Noter downloadet fra opgaver.com indholdsfortegnelse kulstofskredsløbet cellens opgning respiration fotosyntese forholdet mellem fotosyntese og. I am looking for wire diagram for chevy aveo 2005. Jan 17, 2009 — I am looking for wire diagram for chevy aveo 2005. - Answered by a verified Chevy Mechanic. ... 2005 Chevy Aveo: spark plugs and wires..coil.. SOLVED: Diagram for 2005 chevy aveo firing order Aug 6, 2012 — Spark plug firing order for 2005 chevrolet aveo 4 cylinder. Firing order 1-3-4-2. Cylinders numbered 1 to 4 from passenger side to driver side. I need help with a complete wiring diagram of a Chevrolet Jul 21, 2023 — I need help with a complete wiring diagram of a Chevrolet... Hi my name is***** need help with a complete wiring diagram of a Chevrolet Aveo vin : ... 2004-2008 Chevy Aveo spark plug and wire set replacement Chevrolet Aveo Partial Wiring | PDF | Color | Trunk (Car) 2005 Chevrolet Trailblazer Vehicle Wiring Chart and Diagram. PCC Supplies. CKT Radiok1500. 09 Aveo coil pack wiring Oct 1, 2016 — As long as the plug threads are grounded somewhere, they should spark. You can also do this to check if there is gas in the cylinders (don't do ... How To Change Spark Plugs And Wires In A 2004-2009 ... 2005-2006 Chevrolet Aveo Wiring Diagram Commando Car Alarms offers free wiring diagrams for your 2005-2006 Chevrolet Aveo. Use this information for installing car alarm, remote car starters and ... Ignition Firing Order Diagram: It Is a 2007 Chevrolet Aveo ... Oct 19, 2013 — Here is the firing order. Firing Order. 1-3-4-2. When looking at the front of the vehicle. Cylinder 1 is all the way to ... The Paint Effects Bible: 100 Recipes for Faux Finishes This is the ultimate 'cookbook' for redecorating with paint. Within the guide you'll find 100 paint finish techniques with great illustrations, very EASY to ... The Paint Effects Bible: 100 Recipes for Faux Finishes The Paint Effects Bible: 100 Recipes for Faux Finishes by Skinner, Kerry - ISBN 10: 1552977188 - ISBN 13: 9781552977187 - Firefly Books - 2003 - Softcover. The Paint Effects Bible: 100 Recipes for Faux Finishes A paint-effects directory covers 100 faux finishes, all of which are clearly illustrated with step-by-step instructions, and cover a wide range of traditional ... The Paint Effects Bible: 100 Recipes for Faux Finishes The Paint Effects Bible: 100 Recipes for Faux Finishes written by Kerry Skinner. Published by Firefly Books in April 2003. This item is a RingBound edition. The paint effects bible : 100 recipes for faux finishes Jan 27, 2020 — Publication date: 2003. Topics: House painting, Texture painting, Finishes and finishing, Decoration and ornament. The Paint Effects Bible: 100 Recipes for... This is a goog

book to have. For amateurs like me this book breaks methods down to a step by step illustrated and recipes for paint effects and faux finishes. The Paint Effects Bible: 100 Recipes for Faux Finishes by ... The Paint Effects Bible: 100 Recipes for Faux Finishes by Skinner, Kerry ; Condition. Good ; Quantity. 4 available ; Item Number. 195249555949 ; Binding. Spiral- ... The Paint Effects Bible: 100 Recipes for Faux Finishes Jan 1, 2003 — Read 2 reviews from the world's largest community for readers. The Paint Effects Bible is a library of faux 100 of them. The Paint Effects Bible: 100 Recipes for Faux Finishes ... Aug 30, 2012 — The Paint Effects Bible: 100 Recipes for Faux Finishes (Paperback). By Kerry Skinner. \$9.98. This title is likely unavailable. Email or call ... The Paint Effects Bible 100 Recipes Faux Finishes Kerry ... The Paint Effects Bible 100 Recipes Faux Finishes Kerry Skinner Spiral Hardcover ; Condition. Good ; Quantity. 1 available ; Item Number. 265908632883 ; Book Title.