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## Irish Baking Book

Ruth Isabel Ross

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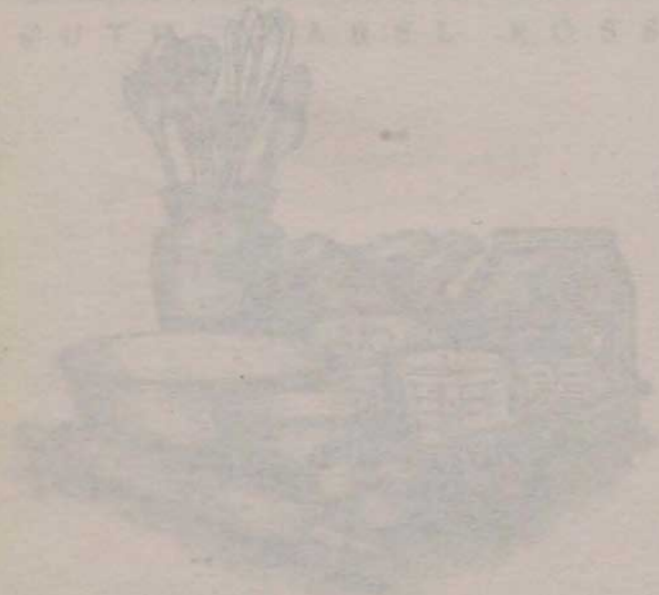
A photograph of an elderly woman with short, curly, light-colored hair, smiling warmly. She is wearing a light-colored, long-sleeved, vertically striped shirt under a green and white checkered apron. She stands in a kitchen, her hands near a large, round, golden-brown pie on a wire cooling rack. In front of her, on a wooden cutting board, are several rows of small, square, golden-brown baked goods, possibly scones or biscuits. To the right of the board is a large, round, golden-brown loaf of bread. The kitchen counter is cluttered with various items: a bowl of red tomatoes, a bowl of yellow eggs, a wooden rolling pin, a wooden mug, and a bowl of green apples. In the background, a stainless steel kettle sits on a stove, and a wooden cutting board with a knife is visible. The overall scene is warm and inviting, suggesting a traditional home kitchen.

# IRISH BAKING BOOK

RUTH ISABEL ROSS

IRISH BAKING BOOK

BY MARY ANN L. ROSS



Gill & Macmillan

LEARN BAKING BOOK



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