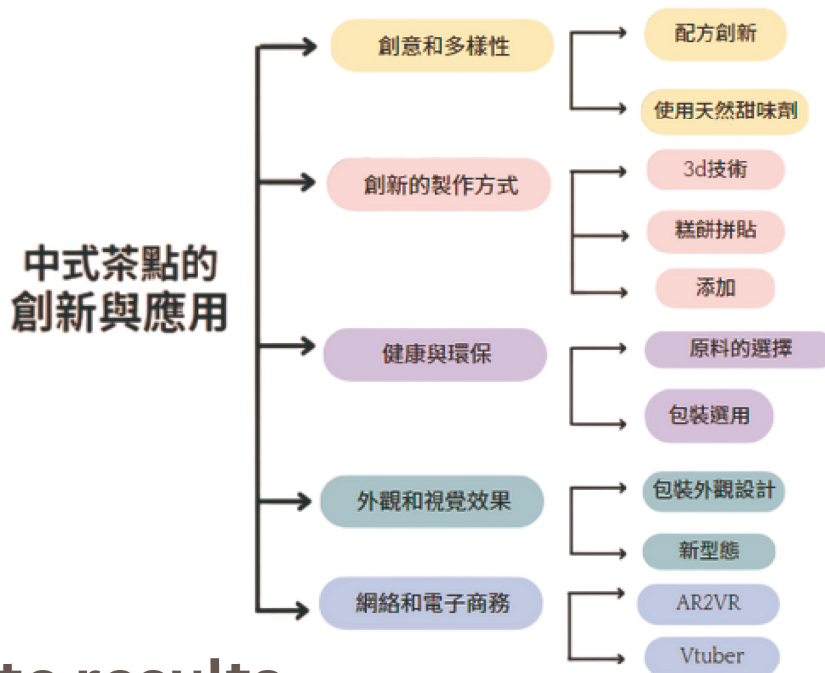


# Innovation and Applications of Chinese Pastry

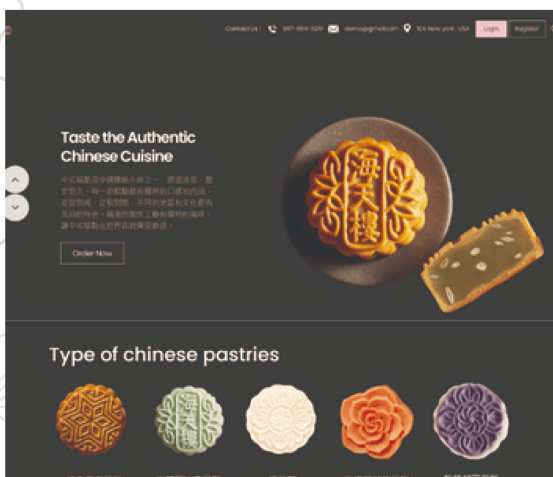
## Introduction

In the baking industry, innovation in pastry has always been a continuously evolving field. While creating delicious pastries, it is essential to stay up-to-date and embrace innovation to develop modern-style pastries that cater to contemporary tastes. There are various methods of innovation, including the use of alternative production tools, formulation innovations, or incorporating natural sweeteners to meet consumers' modern preferences. However, pastry innovation is not merely a technical challenge but also an artistic one. Through this topic, we will explore the ways in which pastry innovation goals can be achieved.

## Website Structure



## Website results



羅盤子巧克力月餅



綠豆糕



奶黃冰心月餅

full version  
QRcode

