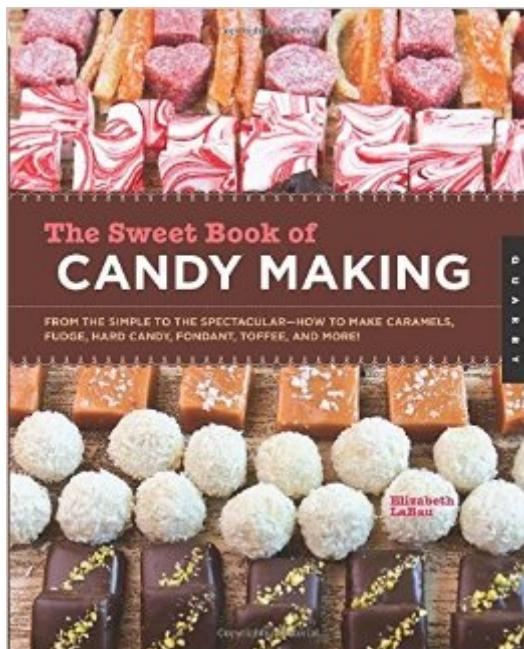


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# **The Sweet Book Of Candy Making: From The Simple To The Spectacular—How To Make Caramels, Fudge, Hard Candy, Fondant, Toffee, And More!**



## Synopsis

Create your own delicious, gorgeous, and professional-quality candies with The Sweet Book of Candy Making. Whether you're a beginner or a seasoned candy maker, you will find mouthwatering recipes and expert tips to inspire you and satisfy your sweet tooth. Inside, you'll find: "Candy-making essentials: all you need to know about equipment, ingredients, and techniques, including step-by-step lessons on pulling taffy, rolling truffles, filling peanut butter cups, and more" "More than 50 recipes for sugar candies, fondant, caramels, toffee, fudge, truffles, chocolates, marshmallows, and fruit and nut candies" "Troubleshooting tips for each type of candy" "How to perfect the classics you love, from English Toffee to Chocolate Fudge to Peanut Brittle" "Try your hand at something new: Pistachio Marzipan Squares, Passion Fruit Marshmallows, Mango-Macadamia Nut Caramels, Lemon Meringue Lollipops, and more" "Decorating techniques to show off your tasty results" Get started in your kitchen with The Sweet Book of Candy Making!

## Book Information

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## Customer Reviews

For those who are on a diet (or should be!) and who might find it hard to resist a sweet thing, or two, or ten, turn away now. Really, yes. Turn Away, Shoo! Here with this book you can start to make your way to heaven. Candy heaven. This relatively slim book contains all you need to know to easily make caramels, fudges, hard candies, toffees and oodles of other delicious sweets in the comfort of your own kitchen. With this book and a bit of inspiration the world is your metaphorical oyster and your waistline is at danger. The book itself is a "hard" softback, dedicated to "Jason, the Sweetest

Thing In My Life". Sadly, this is printed in the book and this reviewer is not called Jason, so we can only presume that Jason is something special to the author. A bit of a pun no doubt, but a fairly obvious, innocuous one. Two introductory chapters get you going, looking at the various ingredients, equipment and basic techniques that will be core to your candy making. Full colour photography conspires to throw you off balance and make you think about food as you are reading it (or is it just this reviewer, with a slightly larger-than-desired waistline, who has 'this problem' at times)? Then nine relatively compact chapters reveal the art of the candy maker with a number of great recipes. Split into sugar candies, fondant, caramels, toffee, fudge, truffles, chocolate candies, marshmallows and finally fruit and nut candies, it is fairly confidently said that you will find many things of interest here. One particularly liked feature of this book is the troubleshooting section that starts each chapter, allowing you to preempt any problems and concerns and learn how to resolve them before you become disheartened, frustrated or disinclined to try again.

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