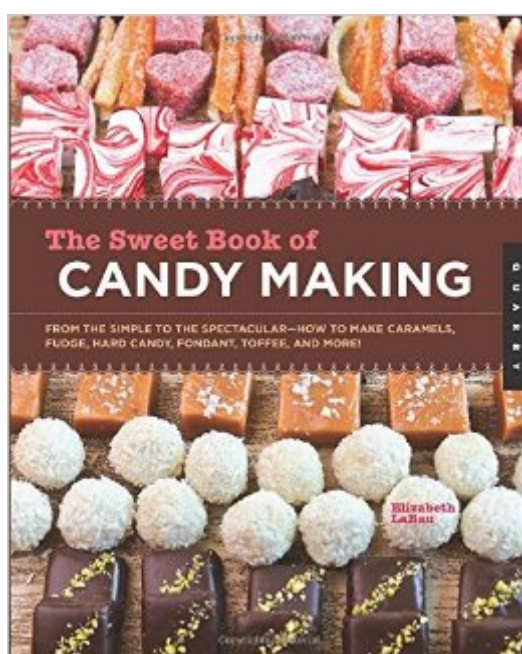


The book was found

# 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

Paperback: 160 pages

Publisher: Quarry Books (September 1, 2012)

Language: English

ISBN-10: 159253810X

ASIN: B00FIBO76Y

Product Dimensions: 10 x 8 x 0.5 inches

Shipping Weight: 1.6 pounds

Average Customer Review: 4.6 out of 5 stars [See all reviews](#) (78 customer reviews)

Best Sellers Rank: #266,448 in Books (See Top 100 in Books) #57 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate](#) #58 in [Books > Cookbooks, Food & Wine > Desserts > Confectionary](#) #1251 in [Books > Deals in Books](#)

## 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.

[Download to continue reading...](#)

The Sweet Book of Candy Making: From the Simple to the Spectacular-How to Make Caramels, Fudge, Hard Candy, Fondant, Toffee, and More! Sweet Christmas: Homemade Peppermints, Sugar Cake, Chocolate-Almond Toffee, Egnog Fudge, and Other Sweet Treats and Decorations Chocolate Modeling Cake Toppers: 101 Tasty Ideas for Candy Clay, Modeling Chocolate, and Other Fondant Alternatives Sweet and Unique Cupcake Toppers: Over 80 Creative Fondant Tutorials, Tips and Tricks The Liddabit Sweets Candy Cookbook: How to Make Truly Scrumptious Candy in Your Own Kitchen! Artisan Caramels The Ultimate Candy Book: More than 700 Quick and Easy, Soft and Chewy, Hard and Crunchy Sweets and Treats The Everything Vegetarian Slow Cooker Cookbook: Includes Tofu Noodle Soup, Fajita Chili, Chipotle Black Bean Salad, Mediterranean Chickpeas, Hot Fudge Fondue ...and hundreds more! (Everything (Cooking)) The Everything Vegetarian Slow Cooker Cookbook: Includes Tofu Noodle Soup, Fajita Chili, Chipotle Black Bean Salad, Mediterranean Chickpeas, Hot Fudge Fondue and hundreds more! (Everything Series) The Complete Book of Icing, Frosting & Fondant Skills Learn Ruby the Hard Way: A Simple and Idiomatic Introduction to the Imaginative World Of Computational Thinking with Code (3rd Edition) (Zed Shaw's Hard Way Series) Cider: Making, Using & Enjoying Sweet & Hard Cider, 3rd Edition Judy Blume's Fudge Box Set Fudge-a-Mania Tales of a Fourth Grade Nothing (The Fudge Seres) Sally's Candy Addiction: Tasty Truffles, Fudges & Treats for Your Sweet-Tooth Fix Sweet Little Lies (L.A. Candy) Sweet Little Lies: An L.A. Candy Novel One Hour Trading: Make Money With a Simple Strategy, One Hour Daily (Simple Setups Forex Price Action Stock Forex Trading Strategy) (Finance Business & Money Investing Decision Making) The Hard Thing About Hard

Things: Building a Business When There Are No Easy Answers

[Dmca](#)