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Of Candy~~

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.

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The Sweet Book of Candy Making

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How To Make Caramels  
The Sweet Book of Candy Making:  
From the Simple to the ...  
Fudge Hard Candy Fondant

Here ' s a glimpse at what you ' ll  
find inside The Sweet Book of Candy  
Making: Recipes. There are over 60  
candy recipes in the book, divided into  
9 chapters by candy type. These  
chapters include: Sugar Candies;  
Fondant; Caramels; Toffee; Fudge;  
Truffles; Chocolate Candies;  
Marshmallows; Fruit and Nut Candies

The Sweet Book of Candy Making by  
Elizabeth LaBau

This mouthwatering book is an  
illustrated, comprehensive guide to  
candy making in three sections. Part I  
is a complete guide to all the  
ingredients and tools you need in your  
pantry to master the art. Part II, the

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bulk of the book, teaches the basics of different styles of candy, using more than 50 delicious recipes to demonstrate the techniques.

## Toffee And More

The Sweet Book of Candy Making by Elizabeth LaBau ...

Inside, you'll find: —Candy-making essentials: all you need to know about equipment, ingredients, and techniques, includ. 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.

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Making [mini book]: From the Simple to the Spectacular - Make Caramels, Fudge, Hard Candy, Fondant, Toffee, and More! by LaBau, Elizabeth (ISBN: 0080665011405) from Amazon's Book Store. Everyday low prices and free delivery on eligible orders.

The Sweet Little Book of Candy Making [mini book]: From ...

The Sweet Book of Candy Making: from the simple to the spectacular - how to make caramels, fudge, hard candy, fondant, toffee, and more! Elizabeth LaBau. 4.5 out of 5 stars 132. Paperback. £11.99. Usually dispatched within 2 to 3 days. The Old-Fashioned Hand-Made Sweet Shop Recipe Book

The Complete Step-by-step Guide to Making Sweets, Candy ...



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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:

The Sweet Book of Candy Making -  
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The Sweet Book of Candy Making is determined to quell those worries by explaining everything you need to know to make candy in the comfort of your own kitchen, just like your Grandma! Working with sugar can be a little scary, or so a lot of people think.

## The Sweet Book of Candy Making | Kitchn

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:

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44 THE SWEET BOOK OF CANDY  
MAKING Broken glass candy,  
sometimes known as “hard tack  
candy,” is a very traditional hard  
candy often given as a gift during the  
holiday season. The recipe is not  
much different from other lollipop or  
hard candy recipes, but the  
presentation is what sets it apart.

The sweet book of candy making -  
SlideShare

Most of the book is based in Britain  
however and France is mentioned  
only at brief intervals and not given  
the credit it duly deserves in making  
confections what they are today. As  
author of Candy: The Sweet History  
Beth Kimmle points out that the  
French are the most skilled and have  
the most delicately flavored candy  
today.

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The Sweet Book Of Candy Making Pdf  
- bramtanbang

This is my first book on candy-making  
and it is very comprehensive book in  
terms of recipes, techniques and  
trouble shooting. There are photos of  
every step in the process and the  
kindle-edition is perfect in terms of  
the placement of the step-by-step  
images and the written explanation  
for each recipe.

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Confections with 90 Classic Recipes  
for Sweets, Candies and Chocolates 01  
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Whether you're a beginner or a  
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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,

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rolling truffles, filling peanut butter cups, and more —More than 50 recipes for sugar candies, fondant, caramels, toffee, fudge, truffles, Toffees, 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!

Create your own delicious, gorgeous, and professional-quality candies with The Sweet Book of Candy Making.

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Simple To The Spectacular  
How To Make Caramels  
Fudge Hard Candy Fondant  
Toffee and More

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,



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Demonstrates basic candy making techniques and shares recipes for fondants, truffles, fudges, caramels, brittles, hard candies, nougats, divinity, taffies, buttermints, and molded candies

Inside this tasty tome are more than 85 sensational candies, including hard-to-find local favourites made in small, family owned factories relying on handed-down recipes and old fashioned techniques.

The Complete Photo Guide to Candy Making is your go-to handbook for all

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things confectionery. From the author that brought you The Complete Photo Guide to Cake Decorating and The Complete Photo Guide to Cookie

Decorating, this book shows you how to make the perfect candies, chocolates, chews, and caramels. For each technique, there is an overview of the tools and materials used and complete instructions with photos.

The organization provides easy access to information with step-by-step directions and 650 full-color photos for clear understanding. More than 80 tried-and-true recipes allow the reader to try the techniques in each section.

Whether you are looking to make gooey caramel for your pecan patties, or trying to mold the perfect chocolate truffle, author Autumn Carpenter will take you through every type of candy, with an introductory

Read Free The Sweet Book Of Candy Making From The Simple To The Spectacular section on the basic tools, ingredients, and methods involved including: Chocolates, Brittles, Fudges, Caramels, Marshmallow, even decorations and candy clay!

Candace's Halloween employment at The Zone amusement park helps her overcome her reluctance to assert herself, especially once a series of strange accidents makes some people think the place is haunted.

Winner of the 2018 International Association of Culinary Professionals (IACP) Cookbook Award for "Baking" category This game-changing candy cookbook from the owner of Quin, a popular Portland-based candy company, offers more than 200 achievable recipes using real, natural ingredients for everything from flavor-

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packed fruit lollipops to light-as-air marshmallows. Chai Tea Lollipops, Honey and Sea Salt Marshmallows, Chocolate Pretzel Caramels, Cherry Cola Gumdrops—this is not your average candy, or your average candy book. Candy-maker extraordinaire Jami Curl breaks down candy making into its most precise and foolproof steps. No guess work, no expensive equipment, just the best possible ingredients and stop-you-in-your-tracks-brilliant flavor combinations. She begins with the foundations of candy; how to create delicious syrups, purees, and “ magic dusts ” that are the building blocks for making lollipops, caramels, marshmallows, and gummy candy. But even more ingeniously, these syrups, purees, and magic dusts can be used to make a myriad of other sweet confections

Read Free The Sweet Book Of Candy Making From The Simple To The Spectacular such as Strawberry Cream Soda, Peanut Butter Hot Fudge, Marshmallow Brownies, and Popcorn Ice Cream. And what to do with all your homemade candy? Jami has you covered, with instructions for making candy garlands, tiny candy-filled pinatas, candy ornaments, and more—you are officially party ready. But this is just the tip of the deliciously sweet iceberg--packed with nearly 200 recipes, careful step-by-step instruction, tips for guaranteed success, and flavor guides to help you come up with own unique creations—Candy is Magic is a candy call to action!

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AND AMERICANA WILL SAVOR THIS CULTURAL HISTORY There ' s more to candy than its sugary taste. As this book shows, candy has a remarkable history, most of it sweet, some of it bitter. The author, a food historian and candy expert, tells the whole story—from the harvesting of the marshmallow plant in ancient Egypt to the mass-produced candy innovations of the twentieth century. Along the way, the reader is treated to an assortment of entertaining facts and colorful characters. These include a deposed Mexican president who ignited the modern chewing gum industry, the Native Americans who created pemmican, an important food, by mixing fruit with dried meat, and the little-known son of a slave woman who invented the sugar-processing machine still in use today. Susan

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Benjamin traces people's changing palate over the centuries as roots, barks, and even bugs were savored as treats. She surveys the many uses of chocolate from the cacao bean enjoyed by Olmec Indians to candy bars carried by GIs in World War II. She notes that many candies are associated with world's fairs and other major historical events. Fun and informative, this book will make you appreciate the candy you love even more by revealing the fascinating backstory behind it.

Take all the guesswork out of dessert with more than 100 recipes hand-picked by the Food Network Magazine editors as their all-time favorite treats. In *Sweet*, you'll find over-the-top brownies, super fun cupcakes, show-off layer cakes, one-of-a-kind cookies

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and so much more. You don't need to be an experienced baker to get started. Every dessert in this book is easy to follow—and totally foolproof.

Each recipe has been triple-tested, so you know it 'll come out just right. Flip through and you 'll find some fun surprises, too: a bowl made of chocolate, a spectrum of frosting colors and a cake that looks like a giant caramel apple. This great collection includes recipes for any occasion, with step-by-step instructions and full-page color photographs to help you along.

Bruce Weinstein, author of *The Ultimate Ice Cream Book*, has the answer with this collection of confections. Try his rich chocolate truffles or any one of a dozen variations; sweet, chewy caramel with



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almonds or coconut; buttery pralines with crunchy pecans; or light-as-air divinity, nougat, and marshmallow. Craft your own candy Christmas ornaments to hang on your tree, pipe chocolate spiderwebs for a scary Halloween touch, or whip up meringue kisses for your honey on Valentine's Day. Bruce even offers step-by-step instructions for creating your own homemade versions of classic favorites like peanut butter cups, gummy bears, and chewing gum. If you have a sweet tooth or know someone who does, *The Ultimate Candy Book* -- filled with hundreds of year-round treats and gift-giving ideas -- is ultimately satisfying.

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