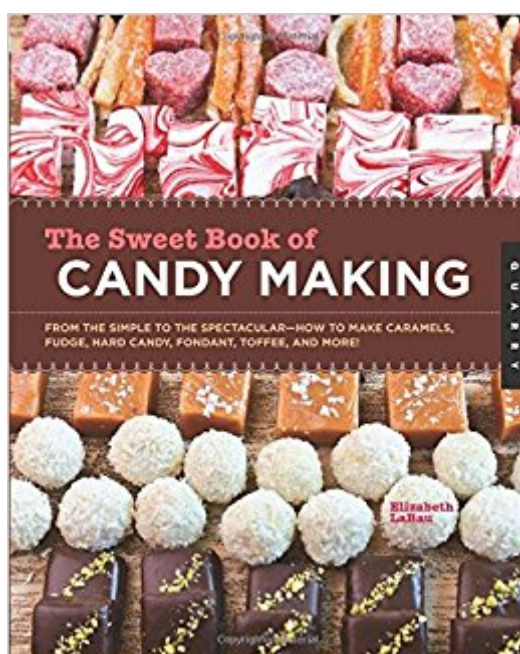


The book was found

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

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Customer Reviews

Elizabeth LaBau is a food writer and confectioner based in Los Angeles, California. She applies her years of experience as a professional pastry chef to bringing a modern touch to the world of old-fashioned candy making. Since 2006, she has been the Guide to Candy at About.com, an online division of the New York Times Company. At <http://candy.about.com>, she provides fun, creative candy recipes and step-by-step tutorials for the home cook. When she's not playing with sugar in the kitchen, she can be found running the trails around Los Angeles with a piece of candy tucked into her pocket. Visit her online at <http://www.elizabethlabau.com>, <http://www.sugarhero.com>, and

<http://www.runningwithsugars.com>.

You can see that the author put a lot of time and love into this book. However, my Kindle version is the most difficult digital book to read that I've ever purchased, and I am very disappointed. You have to keep changing the font and page size in order to see all of the many images, and read every page without it jumping around. I am considering buying the paperback instead. My advice: don't buy the Kindle version, for a few bucks more just get the tangible book.

I love Elizabeth's recipes. The instructions are clear and simple for a beginner. Yet the actual candy recipes are fabulous! I have followed her on Aboutcandy.com and Sugar Hero (on facebook) for years. Excellent candy cookbook!

Elizabeth is a seasoned candy maker and the way she writes her recipes makes good sense and directions are easy to follow. I know her recipes are at home tested and user friendly for other home cooks. Lots of fun ideas. I also enjoy visiting her blog now and then, and I enjoy her sense of humor and her dedication to sharing and helping others become good at what she loves...cooking, baking, and candy making.

Fantastic! This is great for anyone who wants to take a whack at candy making and learning the basics. We've already done quite a few of the recipes and they are delicious. My wife asked me to stop making them for a while because she's blaming me for 5 extra pounds she's gained since we got the book so I'm limiting the candy making for special occasions. Make sure you read through the recipe before you start! Preparation is key to avoid ruining a batch.

My kids and I are enjoying the recipes in this book. I found the instructions easy to follow. It comes with pictures to help illustrate what you should be doing. My kids have enjoyed making candy with their dad. So far their favorite has been the lollipops!

I love this BOOK!!!! Great candy making advice and recipes.

This a super book! It is everything I ever wanted in a candy making book. 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. In this book, you learn everything from fudge to truffles, marshmallows to taffy, and even pulled sugar and sugar curls. Whatever mess-up you've had in the past, there is an answer for it in this book. Once you read this, you'll be able to fix and kitchen oopsy with your sweet confections. Although this is a cook book and a technique book as well, it is also a great read. There are brief narratives woven throughout the book, and the author's bright personality and passion for candy really shine through and add beautiful color to a true gem of a book for any candy maker. I was so excited and filled with child-like joy reading such wonderful, nostalgic recipes that I finished the book in one sitting. If you are at all interested in candy making, don't think twice on this one. Go for it!

Good recipes.

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