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Four children have been chosen to compete in a national competition to find the tastiest

confection in the country. Who will invent a candy more delicious than the Oozing Crunchorama or the Neon Lightning Chew? Logan, the Candymaker's son, who can detect the color of chocolate by touch alone? Miles, the boy who is allergic to merry-go-rounds and the color pink? Daisy, the cheerful girl who can lift a fifty-pound lump of taffy like it's a feather? Or Philip, the suit-and-tie wearing boy who's always scribbling in a secret notebook? This sweet, charming, and cleverly crafted story, told from each contestant's perspective, is filled with mystery, friendship, and juicy revelations. Oh how sweet it is! If you're a sugar lover and have always wanted to learn the secret to making homemade taffy, truffles, fudge, marshmallows, and more, then look no further. Sally's Candy Addiction is jam-packed with 75 brand-new homemade sweets, complete with easy-to-follow recipes and stunning photography. Food blogger and baking addict Sally McKenney—author of Sally's Baking Addiction and Sally's Cooking Addiction—takes a trip into candy land with the mission to make candy making easy for everyone. Sally gets you started by reviewing the tools, ingredients, and basic knowledge you'll need to make amazing candy. She then gives fully illustrated, step-by-step recipes for a range of different types of candy, including: Classics like Candy Apples and Popcorn Balls Chocolate-covered treats like Strawberry Buttercreams and Peanut Butter Buckeyes Truffles in flavors such as Nutella and Lemon Cream Pie A variety of caramels, toffees, and brittles Candied nuts and other sweet treats Oh-so-fabulous fudge in Fluffernutter Swirl, Cranberry Pistachio, Cookies 'n' Cream, and more Find candy-perfecting tricks and make-ahead tips throughout, plus a whole chapter dedicated to baked desserts that incorporate popular candies, including Whoppers Chocolate Chip Cookies, Brown Butter Caramel Rolo Brownies, and Butterfinger Scotcheroots. Sally's top tip for making candy? Have fun. It's candy! 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-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 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! 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!* This delicious new book reveals the fascinating science behind some of our favorite candies. If you've ever wondered how candy corn is made or whether Baby Ruth bars really float, as in the movie *Caddyshack*, then this engaging collection of food for thought is guaranteed to satisfy your hunger for knowledge. As well as delving into candy facts and myths such as the so-called 'sugar high' and the long history of making sweetmeats, the authors explore the chemistry of a candy store full of famous treats, from Tootsie Rolls to Pixy Styx and from Jawbreakers to Jordan Almonds. They reveal what makes bubble gum bubbly and why a Charleston Chew is so chewy. Written in an engaging, accessible and humorous style that makes you laugh as you learn, *Candy Bites* doesn't shy away from the hard facts or the hard questions, about candy. It tackles the chemistry of hydrocolloids in gummy bears alongside the relationship between candy and obesity and between candy and dental cavities. The chapters open a window on the commercial and industrial chemistry of candy manufacture, making this book a regular Pez dispenser of little-known, yet captivating factoids. This is a reproduction of a book published before 1923. This book may have occasional imperfections such as missing or blurred pages, poor pictures, errant marks, etc. that were either part of the original artifact, or were introduced by the scanning process. We believe this work is culturally important, and despite the imperfections, have elected to bring it back into print as part of our continuing commitment to the preservation of printed works worldwide. We appreciate your understanding of the imperfections in the preservation process, and hope you enjoy this valuable book. ++++ The below data was compiled from various identification fields in the bibliographic record of this title. This data is provided as an additional tool in helping to ensure edition identification: ++++ *The Art Of Candy Making: Fully Explained, With 105 Recipes For The Home...* Dona MacKenzie Synder Health publishing company, 1915 *Cooking; Courses & Dishes; Confectionery; Candy; Confectionery; Cooking / Courses & Dishes / Confectionery Candy Making Made Easy* is to help people learn how to make candy quickly. By using the instructions and tips provided in this book, the learning process will be fun and, in this case, deliciously exciting! This is the first step to becoming a celebrity . . . the neighborhood Candy Master! Candy making IS EASY when you know what you are doing, have the right tools, start with good quality ingredients, select good recipes, and allow plenty of time to do it right. The book includes the following: • Equipment and Tools – A few are essential, others are optional – find out what you must have. • Basic Ingredients – The base of all candy is a sugar and water – then what? • Making the Candy – The critical basic steps are explained in detail, including all the important tips you must know to be a great candy maker. • Types of Candies – There are many different types to try; which ones will

be your favorites? • Starter Recipes – Easy and delicious; cooked and uncooked – Learn how to make fondant, caramels, fudge, rock candy, peanut brittle, dipping chocolates, and more. • Common Mistakes to Avoid – When you are aware of the mistakes that can be made in candy making, you can easily avoid them. • Safety Tips – More than any other type of cooking, candy making can be hazardous, but when you know how to protect yourself, there is no real danger. • Packing and Shipping Candy – Packaged in decorative boxes, homemade candy is a welcomed gift of love for friends and family. Don't forget those who live far away, especially members of the Armed Forces who are serving abroad. Correct packaging for shipping will ensure that the packages to arrive undamaged and as fresh as possible. The desire to make candy is often the first step into the culinary world and the first cooking adventure of many great cooks. If you missed this experience as a child or teenager, there is no time like the present to take your first journey into the scrumptiously exciting world of candy making. Buy your book today and get your creative sweet tooth juices flowing . . . your candy-loving friends and family will be happy that you did (and so will you)! How sweet it is! More than 100 recipes plus terrific tips and tricks Explore the art of cooking candy and create sweet masterpieces! If you want to concoct irresistible treats for your friends and family, this book gets you cooking! You'll discover proper techniques and use them to create incredible candies. Recipes range from fondues to fondants, simple meltaways to decadent truffles, fun kids' treats to cream-filled delicacies. Indulge! Discover how to * Choose the proper utensils and ingredients * Melt, temper, and mold chocolate * Fine-tune your skills with professional secrets * Create special holiday treats * Bag, box, or wrap candies for gifts A sweet and simple guide to homemade candy Get ready to turn your home into a fully-stocked candy store! This candy cookbook for beginners shows you how easy and fun it can be to make sweet treats that everyone will love. Filled with expert guidance for those just starting out on their confectionary journey, this is a candy cookbook that will have you fixing up dozens of delightful delicacies in no time. Create everything from fudge and honey caramels to sour gummy worms and peppermint patties as you discover your inner candy maker. This complete candy cookbook includes: All kinds of tasty treats--Fill your candy bowl with a variety of sumptuous sweets that are perfect for every taste and occasion. Beginner friendly--Keep things simple thanks to a candy cookbook filled with recipes meant for brand-new confectioners who don't own specialized equipment. No-cook candies--Take a break from boiling sugar and get your young chef involved with a selection of recipes that only require mixing and blending. Calling all dessert fans: this candy cookbook is a seriously yummy addition to your kitchen! If you're interested in learning everything there is to know about making delicious gourmet candies, from the comfort of your own home and without spending a fortune, then "The Beginner's Guide to Candy Making" is exactly the book you're looking for. In "The Beginner's Guide to Candy Making", Donna Stevenson takes you by the hand and leads you through everything you need to know, step by step, with absolutely nothing left out. All of the advice is simple and practical, and covers everything you need to know to make amazing, gourmet-quality candies, including...Exactly how to select the perfect ingredients for the type of candy you want (because the ingredients you use are just as important as the actual recipe!). A "pennies on the dollar" approach to purchasing the best candy making supplies. A complete discussion of the various types of sweeteners (so you can choose exactly how you want to

stimulate your friends' and family's sweet tooth!) 3 things you should NEVER do when it comes to candy making. A selection of beginner-friendly (but delicious!) candy recipes to get you started....and much more!"The Beginner's Guide to Candy Making" is written in plain, easy to understand English (you won't find any complicated technical jargon here), and covers every aspect of the candy making process, so you can get started right away, no matter what your current level of experience may be. So if you've always wanted to make your own mouth-watering, high-quality gourmet candies, but never knew where to get started, then "The Beginner's Guide to Candy Making" is the perfect book to introduce you to the fun, rewarding, and delicious world of candy making. Get your copy today! DigiCat Publishing presents to you this special edition of "Candy-Making Revolutionized: Confectionery from Vegetables" by Mary Elizabeth Hall. DigiCat Publishing considers every written word to be a legacy of humankind. Every DigiCat book has been carefully reproduced for republishing in a new modern format. The books are available in print, as well as ebooks. DigiCat hopes you will treat this work with the acknowledgment and passion it deserves as a classic of world literature.

How to Cook That Dessert Cookbook: Pastries, Cakes and Sweet Creations "How to Cook That is the most popular Australian cooking channel in all the world, and it's not hard to see why." ?PopSugar #1 Best Seller in Chocolate Baking, Confectionary Desserts, Pastry Baking, Garnishing Meals, Holiday Cooking, Main Courses & Side Dishes, and Cooking by Ingredient Offering a fun-filled step-by-step dessert cookbook, Ann Reardon teaches you how to create delicious and impressive pastries, cakes and sweet creations. Join food scientist Ann Reardon, host of the award-winning YouTube series How to Cook That, as she explores Crazy Sweet Creations. An accomplished pastry chef, Reardon draws millions of baking fans together each week, eager to learn the secrets of her extravagant cakes, chocolates, and eye-popping desserts. Her warmth and sense of fun in the kitchen shines through on every page as she reveals the science behind recreating your own culinary masterpieces. For home cooks and fans who love their desserts, cakes, and ice creams to look amazing and taste even better. Take your culinary creations to influencer status, you'll also:

- Learn to make treats that get the whole family cooking
- Create baked goods that tap into beloved pop culture trends
- Impress guests with beautiful desserts

Readers of dessert cookbooks like Mary Berry's Baking Bible by Mary Berry, Cake Confidence by Mandy Merriman, or Pastry Love by Joanne Chang will love How to Cook That: Crazy Sweet Creations. Forget milk chocolate molded into childish candy bars. Today's chocolate candies use chocolates with high cocoa content and less sugar than previously available and are molded into highly decorated pieces of art. Once only accessible to pastry chefs and candy makers, home cooks can now purchase high-end domestic and imported chocolates in their local specialty stores. The recent availability of bittersweet chocolates coupled with our access to a global food market and unique ingredients has created an increased interest in artisanal chocolates. Drew Shotts has been at the forefront of this renaissance because of his daring use of unique flavor combinations not typically associated with chocolates, such as chili peppers, maple syrup, and spiced chai tea. Making Artisan Chocolates shows readers how to recreate Drew's unexpected flavors at home through the use of herbs, flowers, chilies, spices, vegetables, fruits, dairies and liquors. 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!* A collection of recipes and simple instructions for making candies. Candies are the most common item to celebrate the beginning of new love, of dreams come true, or any happy event. Celebrating rain after a hot sunny day or a kid enjoying his first day at school, candies provide unparalleled pleasure. Some candy can enlighten one's day; also bring a wide smile on a child's face. A birthday party or a wedding is incomplete without candy. With their sweet and marvelous flavor, they are the essence of life. Without candy, the sweet and sometimes sour taste would be absent. The sweet book of candy making is a must for all those candy lovers out there, who not only love to make candy at home, but also take up the challenge of becoming a candy master! Demonstrates basic candy making techniques and shares recipes for fondants, truffles, fudges, caramels, brittles, hard candies, nougats, divinity, taffies, buttermints, and molded candies

Presents a collection of recipes featuring a variety of chocolates, candies, pralines, crèmes, fudges, cookies, toffee, and special holiday treats, along with instructions on the basics of candy making, a candy glossary, information about ingredients and candy chemistry, and tips on dipping. We find it quite possible to make just as delicious candy at home as can be bought of the most famous manufacturers. Of course there are a few kinds of candies that can be made only with the aid of special machinery; but there are enough kinds that can be made with utensils found in the ordinary kitchen (with a few more added) to make all the variety that one may wish for. With *TRUFFLES, CANDIES, AND CONFECTIONS* at your side, starting a candymaking tradition will be as rewarding as it is delectable. Imagine your favorite candy—maybe it's a velvety raspberry truffle or a piece of crisp English toffee. In this completely revised and expanded edition of a culinary classic, pastry chef and teacher Carole Bloom shows intrepid bakers how to turn their visions of sugarplums into home-baked perfection. Bloom begins with an illuminating discussion of candymaking essentials, from ingredients to tools to techniques, and then shares more than 180 exquisitely detailed recipes for truffles, caramels, nut brittles, fudge, and more. If you haven't dared to try candymaking or have been frustrated by attempts in the past, get out the baking sheets and gift boxes—it's time to prepare, devour, and share batches of blissful, homemade treats like Mocha Truffles, Hazelnut Chocolate Kisses, Vanilla Cream Caramels, Butter Peanut Brittle, and Maple Pecan Fudge. Bloom's clear, concise instructions will help beginners master even the trickiest techniques, like tempering chocolate and making caramel, and her many recipe variations will inspire experienced candymakers to experiment with new flavor combinations. Another creative favorite from the author of *Push-up Pops* and *Pizzazzerie.com*. *Candy Making for Kids* is a creative and fun book full of easy-to-follow candy

recipes for kids. From traditional favorites such as toffee and fudge to whimsical creations such as candy caterpillars and candy play-dough, kids of all ages will absolutely love these delicious and cute treats. Perfect for children's parties, holiday parties, packaging up for friends, or simply enjoying at home, these recipe ideas are sure to become a family favorite! With a love of entertaining and a background in marketing, Courtney Dial Whitmore has become a well-known stylist and blogger in the field of party design and entertaining. Her expertise has been seen in HGTV.com, Nashville Lifestyles Magazine, Ladies Home Journal, AOL's DIY Life, Get Married Magazine, MarthaStewart.com, and more. Also the author of Push-up Pops, Courtney writes for Disney, The Huffington Post, SHE KNOWS, and additional lifestyle publications. She currently resides in Nashville, Tennessee, with her husband. A comprehensive technique guide with more than 80 time-tested recipes. This super-simple guide to making candy features photo-illustrated step-by-step instructions and techniques for creating all kinds of yummy sweets. Making your own homemade candy may sound complicated, but it's easy and fun! Candy making in your home kitchen allows creative exploration that requires no experience and very little equipment, and the results can be used as inexpensive gifts or festive desserts for a range of occasions. The Beginner's Guide to Candy Making, adapted from The Sweet Book of Candy Making, offers an easy approach, basic recipes that everyone will enjoy, and creative hacks that will make candy making easier than ever. Even the most inexperienced cooks and bakers can learn to make their favorite candies for their favorite people. Inside, you'll find: Candy-making basics, including equipment, simple ingredients, techniques, and candy hacks that cover lessons on pulling taffy, rolling truffles, filling peanut butter cups, and much more Amazing no-fuss recipes for hard candies, chewy caramels, tasty toffees, melt-in-your-mouth fudge, decadent truffles, chocolates, marshmallows, and nut candies to name a few Hacks and quick fix tips for fixing candy batch's gone awry Perfect classics from Penuche Fudge to Lollipops Novel flavor combinations to try, such as Pistachio Marzipan Squares, Passion Fruit Marshmallows, Mango-Macadamia Nut Caramels, Lemon Meringue Lollipops, and more Ideas for gifting and decorating are included to make your candy gifts the talk of the neighborhood. This candy cookbook will introduce you to the sublime candy treats that will leave your guests in awe. Candy making is a fun activity that you can also do with your kids around and they can help while cleaning the mess, not that it will be too messy but why not engage the kids in some exciting experience? From classic gummy worms, fudge, granola bars recipes to fancy recipes like Ferrero Rocher, raffaello almond coconut candies, kit-kat and pecan chocolate toffee, this candy making cookbook has everything to satisfy your sweet tooth. Each of these candy recipes is rendering the goodness and richness of luscious treats. Keep reading to discover one of the best candy cookbooks out there. Create delicious, gorgeous, and professional-quality candies with The Sweet Little 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 -The "Best-of" recipes from the best-selling book, The Sweet Book of Candy Making. Includes 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 or try your hand at something new! -Decorating techniques to show off your tasty results Get started in your kitchen or anywhere with The Sweet Little Book of Candy Making! Candy-Making at Home is a wondrous how-to guide about a wide collection of candies that one can make with simple ingredients and kitchen appliances found in the household. Excerpt: "I. General Directions for Candy-Making, Utensils, Ingredients, A Few Things the Candy-Maker Should Know, The Coloring and Flavoring, II. The Making of Fondant, Fondant, Chocolate Fondant, Maple Fondant, III. Hard Candies, Chocolate Chips, Cinnamon Jibb, Fig Brittle, Butter-Scotch, French Butter-Scotch." A Delicious Book of Candy Making Make your own delicious, beautiful and professional sweets with The Delicious Book of Candy Making. This book shows you how to make the perfect candies, chocolates, chews, and caramels. Inside you'll find the mouth watering recipes that makes your day delicious. Inside the Book: Candy making Tools Tips for cooking with sugar Indredients for making candy There are around 50 Recipes that with varieties that contains Caramel, Fudge, Truffles, Candies and other recipes. Get started in your kitchen with The Delicious Book of Candy Making !! Winter is a great time for candy making. When you run out of room in the fridges and freezers, you can use 'natural cooling' in the garage to store the candy until it can be packaged. I often wonder what my great-grandmother would think if she could look into my grandmother's garage and see every countertop and every car hood, trunk, and top completely covered in containers of candies in various stages of completion. Brazil Nut Chews 1 c. granulated sugar 1 c. brown sugar 3/4 c. water 1/2 t. salt 1 t. butter 4 c. chopped Brazil nuts 1 c. dark corn syrup 1 lb. dipping chocolate, optional In this unique candymaking guide, not only will you receive many new and delicious recipes, you'll also learn what the perfect ingredient to any adventure in the kitchen – love and family! A Sweet Legacy, Traditional Candy Making Made Easy, contains more than two dozen easy-to-follow candy recipes for everything from Almond Toffee to Rum Truffles. These favorite recipes are combined with a bit of family history and ideas to help you use cooking together with family and friends to create your own Sweet Legacy and preserve the art of candy making for future generations. Who doesn't enjoy candy? Whether you're a grown up or a child, candy is designed to appeal to our sweet tooth. You can enjoy it at almost any time of the day and regardless of how much of a health buff you are, there is plenty of candy out there that you can still consume because it contains less sugar and isn't as harmful. This candy making cookbook puts store-bought candy to shame. It contains 30 candy recipes that are bound to lure you into a word filled with color, sweetness, and delight. This candy recipe book has candies that appeal to both sides of the spectrum. Those who like overly sweet candy can use the recipes in this book and those who don't like extremely sweet candy will also find appropriate recipes here. So take your time to create your own world like Willy Wonka and enjoy these delicious candy recipes!

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