

# 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

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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:-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 resultsGet started in your kitchen with The Sweet Book of Candy Making! Author: LaBau, Elizabeth Publisher: Quarry Books Illustration: N Language: ENG Title: The Sweet Book of Candy Making: From the Simple to the Spectacular-How to Make Caramels, Fudge, Hard Candy, Fondant, Toffee, and More! Pages: 00000 (Encrypted EPUB) / 00000 (Encrypted PDF) On Sale: 2012-09-01 SKU-13/ISBN: 9781592538102 Category: Cooking : Courses & Dishes - Confectionery

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