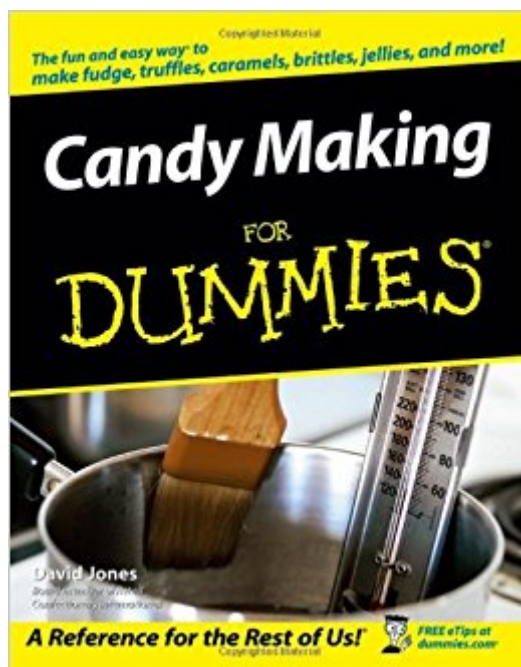


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# Candy Making For Dummies



## Synopsis

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

## Book Information

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## Customer Reviews

There may be fancier candy-making books written by better known authors, but David Jones knows what he's talking about. He is a highly respected member of the candy industry and the owner of the Hansel & Gretel Candy Kitchen in Helen, Georgia, a popular tourist destination. His recipes are precise and well written with much more information than you'll find in most candy books. Once you see them, you'll want to drop everything and get started making candy, David's way. This book should be in every candy-maker's library.

I found this book to be very approachable as a beginner. A lot of other candy making books assume that you have previous knowledge of the terminology and techniques of candy making. This book, however, teaches you from the ground up, so if you're not sure if you're ready for candy making, this book will provide you with the first step that you need in order to get started. Another nice thing about this book is that it provides a lot of recipes, so you'll never run out of things to try making. In

particular, I found the chapters on making chocolates to be very useful. Chocolate making can be a fairly technical field, but the author of this book makes chocolate making easy to approach. If you're interested in candy making, but don't have any experience in the field, then this is the book for you.

This is a great book for the home maker. I have years of experience making candies and this book covered stuff that even a very skilled home maker would use.

Whether you've been making candy for years, or you've never tried it before, you'll get lots out of this book. I actually run a candy-making business, and I still got quite a bit out of this book! The recipes are quite good and fairly simple. I got several ideas for tweaking recipes I already have, and got ideas for new ones. Plus they have a lot of good tips that everyone needs to remember. The most important thing to remember, if you're just starting out making candy, is this: IT'S OKAY TO SCREW UP! Even us veterans have catastrophic failures sometimes; it just happens! I've always liked the 'For Dummies' series; it's simple, straightforward, and easy to read and get something out of. Candy for Dummies is another great addition.

These are great recipes written in a way that makes you want to try every one of the out immediately. Except for the fact that you don't want to put the book down because it is also fun, witty and insightful to read. It is rare to have a good recipe book that is also fun to read.

I was very disappointed because I assumed this book would contain a very obvious candy...hard candies! It did not. I had intended to attempt making healthful, sugar free lollypops for my kids and wanted a place to start but this book did not help me with that type of candy making.

I bought this book for my daughter whom loves to make and experiment with candy recipes. I enjoy the fact that I have access to the book online! It's like a 2 for 1 special. Love that!

I would like to say that this is a great book! Anyone that states that they only tried one time then gave up and got angry is right from the start incapable of grasping the concept of what any of the people who actually work in a real business put into their jobs and products! If you really are willing to try something one time and possibly fail then you have no idea what it takes to succeed in the real world! Everything that is done is by trial and error and you might make mistakes but you can't blame Betty Crocker if you burn your cakes so how can you blame a book if a few recipes don't

quite go as planned? I personally have tried every single recipe in this book before coming on here to post my review and through trial and error I managed to get each and every single one to work as detailed by the book so it can actually be done it just takes time and patience and sometimes a few mistakes to get it right! If you expect perfection the first time you are asking for too much! The book may be called a Dummies book but that is a series and not literal! It only means that it breaks things down to make it a little easier to understand and in this case it takes huge recipes from a company used for many years professionally and tries to break them down so that we as regular people can try to make something similar in our kitchens but we can't in the process expect our versions to look and taste exactly like the ones in the company because they use machines and temperatures we could never expect to reach if we tried so we should be grateful they were willing to not only take their time to make this book because a person and not the Dummies corporation wrote this but also that they shared their recipes with us! I know I for one am appreciative of this fact!

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