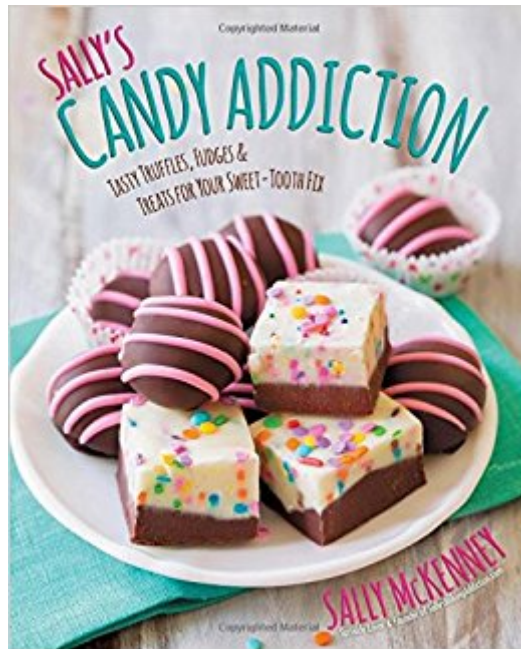


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Sally's Candy Addiction: Tasty Truffles, Fudges & Treats For Your Sweet-Tooth Fix



Synopsis

How sweet it is! Simple ingredients come together to make indulgent and addicting candy! Sally McKenney, creator and author of Sally's Baking Addiction, is back with a brand-new cookbook chock-full of a whole new host of treats for your sweet-tooth fix. If you're a candy and sweets lover, then look no further. Complete with over 75 brand new recipes, indulge in truffles, fudge, caramels, and marshmallows. And if you like Oreos, Reese's, Snickers, or other candy bar favorites, Sally will show you the best ways to incorporate these into cookies, cupcakes, bars, and more. Complete with easy-to-follow, step-by-step recipes, Sally's signature photography for every recipe, and snippets from Sally's own kitchen experiences, Sally's Candy Addiction has a recipe for every candy lover in your life.

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Customer Reviews

The perfect candy for any celebration [View larger](#) Birthday Cake Fudge Prep time: 15 minutes

Total time: 6 hours, 15 minutes or overnight Makes: 64 x 1 inch (2.5 centimeter) squares

Chocolate Fudge Layer - 1 $\frac{1}{2}$ cups (273 gram) semi-sweet chocolate chips - $\frac{1}{2}$ x 14

ounce (198 gram) can full-fat sweetened condensed milk - 2 tbsp marshmallow crÃ¢me White

Fudge Layer - 1 $\frac{1}{2}$ cups (273 gram) white chocolate chips - $\frac{1}{2}$ cup plus 1 tbsp ($\frac{1}{2}$ x 14

ounce can; 198 gram) full-fat sweetened condensed milk - 2 tbsp marshmallow creme - 1 tsp

vanilla extract - $\frac{1}{4}$ cup (53 gram) plus 1 tbsp sprinkles, rainbow or any color, divided

Special Equipment - 8 inches square (20 centimeter) baking pan What you see here is the fudge version of chocolate birthday cake with vanilla frosting. The creamy chocolate fudge layer is topped

off with a vanilla white chocolate marshmallow fudge layer, or ‘frosting’, as I like to call it! I fold sprinkles into the top layer, which transforms the sweet dessert into a party. Make sure you use sprinkles (a.k.a. jimmies) and not nonpareils (the little ball sprinkles). Nonpareils can be used to decorate the top of the fudge, but do not mix them in the white layer, as their color will bleed.

1. Line an 8 inches (20 centimeter) square baking pan with aluminum foil, leaving enough overhang on the sides to easily remove the fudge once it has set. Set aside.
2. Make the Chocolate Fudge Layer: Combine the semi-sweet chocolate chips, sweetened condensed milk, and marshmallow creme in a medium-size saucepan over medium heat. Stir constantly with a rubber spatula or wooden spoon as the chocolate chips melt. Once the mixture is smooth and the chips have melted, remove pan from the heat. The mixture will be extremely thick. Pour into the prepared pan, smoothing down the top to make one even layer. Set aside. You can either wash, dry, and reuse the same saucepan for the next layer or use a new, similar-size saucepan.
3. Make the White Fudge Layer: Combine the white chocolate chips, sweetened condensed milk, and marshmallow creme in a medium-size saucepan over medium heat. Stir constantly with a rubber spatula or wooden spoon as the chips melt. Once the mixture is smooth and the chips have melted, remove pan from the heat. The mixture will be extremely thick. Stir in the vanilla extract and once fully combined, very gently fold in ¼ cup (53 gram) of the sprinkles. Do not stir too much or the color from the sprinkles could bleed. Pour on top of the chocolate layer, smoothing down the top to make one even layer. Decorate with remaining 1 tbsp sprinkles while the fudge is still warm and wet.
4. Cover with aluminum foil and refrigerate for 4 hours or until set. Alternatively, you can let the covered fudge sit at room temperature overnight to set. Once set, remove the fudge from the pan by lifting out the aluminum foil. Invert the fudge onto a cutting board, peel away foil, then turn the fudge back over. Using a large sharp knife, slice the fudge into 1 inch (2.5 centimeter) squares. (If the fudge has been in the refrigerator for longer than 4 hours, it might be quite stiff; if so, allow to sit at room temperature for 20 minutes before cutting.)

This book is going to give me cavities! I had never made candy before reading Sally’s Candy Addiction. It seemed too intimidating! While every recipe in the book looks amazing, I decided to get into the fall mood and make Pumpkin Spice Toffee right away. I’m not going to lie - my first batch was not very good! I made the mistake of skipping right to the recipe, ignoring all of Sally’s helpful hints that preceded the instructions (don’t make my mistake! Read Sally’s tips first!) Before attempting the recipe again, I read Sally’s instructional chapters, reread the recipe, and took my time. The second batch of toffee was uh-mazing! My husband and I ate all of it within one week.

When I made another batch for my sister's birthday party, it was completely devoured within hours - that toffee is addicting! After making the toffee, I tackled a classic chocolate fudge. It was so creamy and delicious. I can't wait to try out the birthday cake fudge next - it looks so yummy in the photos! Many of these recipes are definitely more difficult than most of Sally's blog recipes - candy requires careful attention to temperature and timing. I'd definitely recommend taking your time and being verrrry careful with these recipes, especially if you're new to candy making like me! Sally also includes a chapter of "Just add candy" recipes, where you add store bought candy to baked treats - perfect if you want to make something quickly, instead of starting from scratch :)

What I love about this book is that there is a great mix of serious candy recipes alongside some fast, easy recipes which totally hit the mark. Let's start with the recipes for us beginners. Pretzel M&Ms Puppy Chow - I took this to a party and it was inhaled by adults and children. Total crowd pleaser and took 10 whole minutes to make. Easy Pretzel Toffee - I made this for my neighborhood bake sale and it disappeared. Peanut butter fudge - a classic, super easy recipe that I will be making over and over again during the holidays. As soon as my candy thermometer arrives I will immediately tackle the Chocolate Sea-Salt Caramels and Salted English Toffee. I plan on working my way to up the Saltwater Taffy, which seems slightly intimidating, but as always with Sally's super approachable instructions I'm confident I'll succeed. The Just Add Candy chapter is an excellent addition. You get some classic Sally recipes, like The Great Milky Way Cake, Whoppers Chocolate Chip Cookies, and Ultimate Peanut Butter Brownies. I'm a total convert to Sally's cookies recipes and use her base recipe all the time. It goes without saying that you get the same excellent photography and personable tone that you'll find on Sally's blog. Highly recommend this book!

I love this book. I had pre-ordered it back in April and was so happy when it arrived on release day. I have made a few recipes already. The cookies and creme fudge is so very good! The photos are just beautiful in this book and the step by step instructions are easy to follow. So many wonderful candy recipes in here. I just love Sally's style of writing and how much time she puts into her recipes so they are easy for us to make.

First of all, this book is gorgeous. Not only are the photos beautiful (as expected from Sally), but I can really tell how much time and effort went into creating all of the content. Kudos, Sally! Secondly, I read through all of the "Getting Started" text, and I have to say, I feel like I can totally make

everything in this book with her suggestions and tips. What I like about this book is that while there are definitely some challenging recipes, there are also some easy ones that aren't intimidating at all for those bakers who are either inexperienced in the kitchen or simply need to keep it uncomplicated for time, space, or abilities. The "Just Add Candy" chapter looks like it will be great for bakers who really just love candy that's pre-made and in all kinds of other desserts (cupcakes, cookies, cakes, etc). I decided to start with the Lemon Cream Pie Truffles, and they were so much easier to make than I expected them to be. Sally encouraged me to try them and said I would have no problem, and she was right! They are delicious. Plus, I MADE AUTHENTIC TRUFFLES! I've never been able to say that before.

I could not be any happier with Sally's Candy Addiction! I have always been one of Sally's biggest fans, dating back to her very first Sally's Baking Addiction personal blog posts. Her debut cookbook by the same name was absolutely wonderful as well, complete with easy-to-follow delicious recipes and the stunning photography for which she has become legendary. And, I am pleased to say that Sally's Candy Addiction is no different! Her pictures are gorgeous, and every single recipe is truly mouthwatering. I am not the most talented baker, so Sally's thorough breakdown of steps and ingredients, as well as her tips for producing the very best product (even if made ahead of time), are immensely helpful. I decided to start with one of the easier recipes, the Peanut Butter Chocolate Swirl Bark, and can say with certainty that it did not disappoint in the slightest! While the recipe itself was on the easier side, with minimal ingredients and prep time, the result was a scrumptious candy that was nothing short of impressive looking. It managed to make an amateur like me appear an expert baker, and give me the confidence to tackle the more complex recipes. I cannot wait to try the homemade peanut butter cups, and pretty much every truffle in the book! Thank you to Sally for continuing to share her gift & love of baking with us, for giving so much of herself to create this dreamy new book, and for her general joy for all things delicious in life!

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