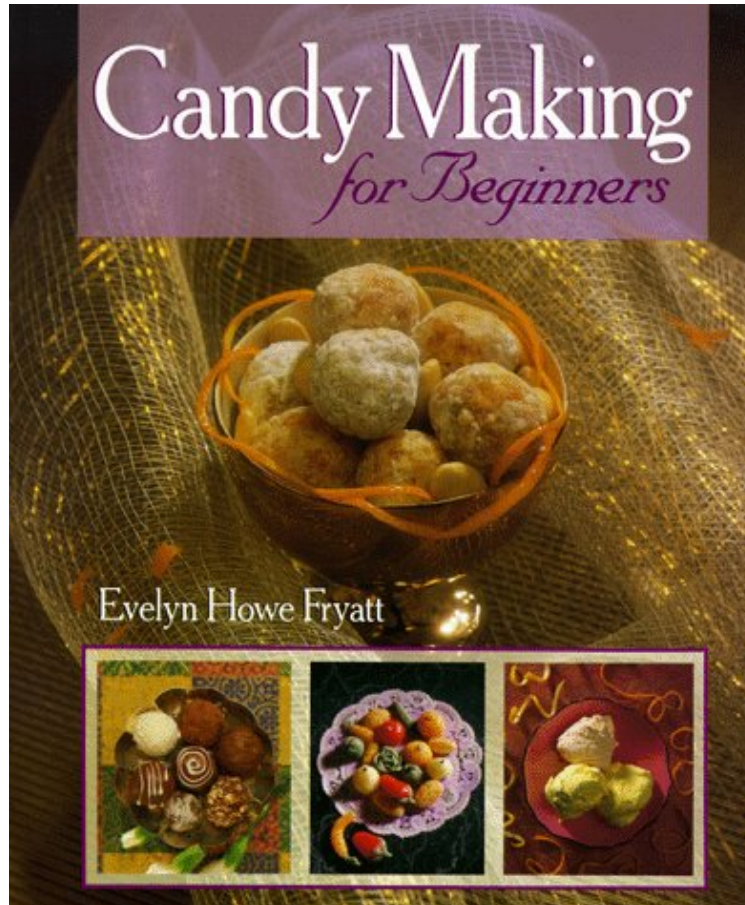


(Download) Candy Making for Beginners

Candy Making for Beginners

Evelyn Howe Fryatt

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Evelyn Howe Fryatt : Candy Making for Beginners before purchasing it in order to gage whether or not it would be worth my time, and all praised Candy Making for Beginners:

0 of 0 people found the following review helpful. I ordered a copy before and liked it so well I ordered a copy for my ...By georgia g.nicholsI ordered a copy before and liked it so well I ordered a copy for my daughter who is just starting to do candies.A great book to explain candy coatings and recipes.I did think though I had ordered a used copy that didn't costs as much.0 of 0 people found the following review helpful. Very Good Beginner's Book...ButBy MashaThere is a real emphasis on peanut butter and peanut products in the recipes. About 1/3 of the recipes have peanuts! If you have a child or children with peanut allergies, this is not a very useful book, although I might try some of the recipes with other nut butters substituted for the PB.0 of 0 people found the following review helpful. Be caredulBy Sunnie ElseyThe book itself is alright but it is identical to Candy Making Basics by the same author. buy either one or the other but not both.

What is mouthwatering, lip-samcking, and really yummy? All the marvelous candies you can make yourself in this

luscious, full-color, complete beginner's guide! It's easy to create tasty treats like coffee and butter caramels, pecan rolls, and peppermint and raspberry truffles with basic equipment from the kitchen and a few simple techniques. For chocoholics, there are 18 scrumptious types of fudge, including nutty buttermilk, almond squares, maple cream, easy white and loads more. Guests will adore these party morsels: pecan nut butter cups, cashew crunch, date roll candy, and dozens of other delights. Some are simple squares to pop right in your mouth, others are beautifully molded designs, but every one is super-delicious. There are 26 finger-licking projects for kids to make, like potato candy, pralines, and raisin clusters. After the basic instructions and helpful hints, you'll be ready to indulge in nearly 100 easy-to-make, tantalizing treats.

From Booklist Ignore those national statistics indicating most Americans are overweight. And set aside figures demonstrating that U.S. kids are underexercised and overfed. Fryatt has gathered in one volume nearly 100 recipes for types of candies that will have no time to melt in your mouths. Though many of the sweets are certainly not newcomers to the annals of American desserts, the author's contributions to the cookbook shelf are twofold: one, streamlining directions so that anyone can duplicate good results and, two, creating enough variations to satisfy different palates. The fudge chapter, then, features 18 formulas (layered cream-cheese peppermint is the most exotic), and the chapter on truffles showcases seven. Kids can wield a thermometer and wooden spoon, too, thanks to 26 special concoctions written for little hands and sweet teeth. Color photographs aplenty prove again that Fryatt's intentions are clear, honorable, and workable. Barbara Jacobs