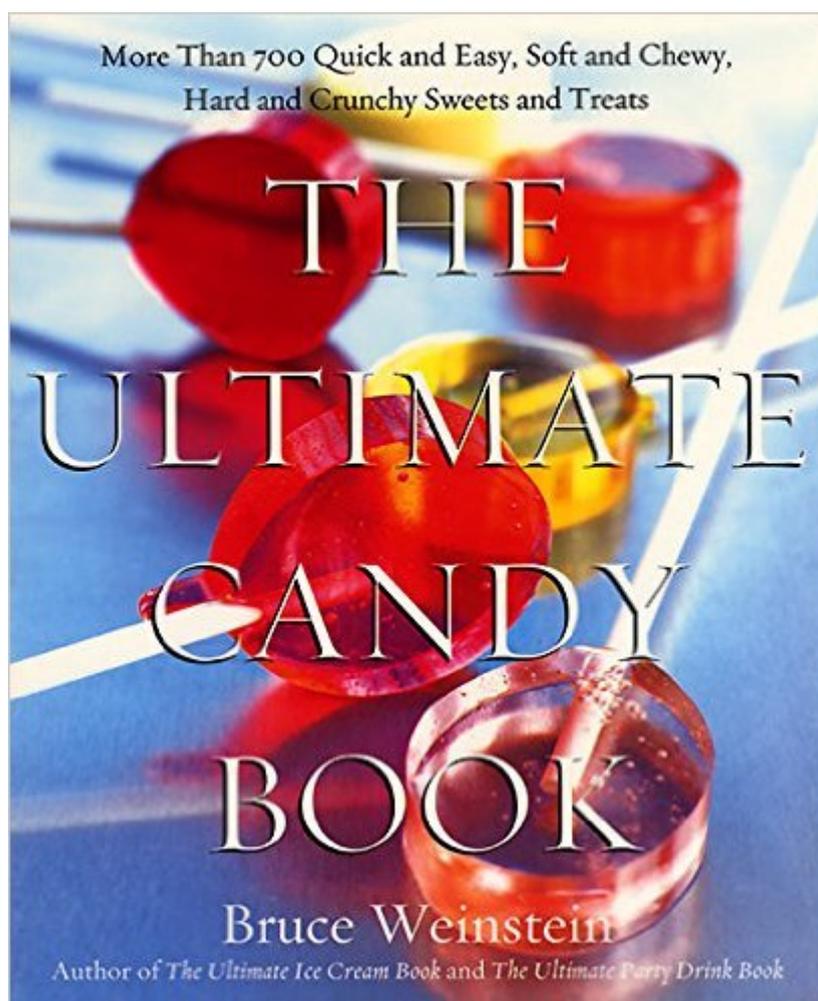


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# The Ultimate Candy Book: More Than 700 Quick And Easy, Soft And Chewy, Hard And Crunchy Sweets And Treats



## Synopsis

Bruce Weinstein, author of *The Ultimate Ice Cream Book*, has the answer with this collection of confections. Try his rich chocolate truffles or any one of a dozen variations; sweet, chewy caramel with almonds or coconut; buttery pralines with crunchy pecans; or light-as-air divinity, nougat, and marshmallow. Craft your own candy Christmas ornaments to hang on your tree, pipe chocolate spiderwebs for a scary Halloween touch, or whip up meringue kisses for your honey on Valentine's Day. Bruce even offers step-by-step instructions for creating your own homemade versions of classic favorites like peanut butter cups, gummy bears, and chewing gum. If you have a sweet tooth or know someone who does, *The Ultimate Candy Book* -- filled with hundreds of year-round treats and gift-giving ideas -- is ultimately satisfying.

## Book Information

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## Customer Reviews

I purchased this book as one my first to learn about the art of candymaking, before I really made much. I got it, read through it and found the recipes looked tasty but were seemed to assume some degree of expertise despite the attempts to lay out the basics early in the book. I ended up setting it aside in favor of other books to help me learn the art. Now that I'm more familiar with "the art", I've gone back to this book and made a handful of the recipes with extreme success. In short, a good book for your collection, but not the place to start.

The author provides a lot of valuable information on what kinds of ingredients to use and what kinds of tools to use. He's included MANY clear, concise recipes. Unfortunately, there are no photos at all; there are only simple black and white drawings here and there. If you can get past the lack of

photos and can do with imagining how your candy would look like, buy this book.

At first, I thought, impossible. Me, candy. They won't mix. But they do. Weinstein starts with the quick and simple recipes--ones that I can whip up in no time, like Bourbon Balls and Chocolate Pretzels. But then he moves on to Soft and Chewy or Hard and Crunchy treats. Like brittles, barks, divinities, fudge, chocolate-covered cherries, pralines, turkish taffy, and raspberry cups. It just goes on and on--to over 700 recipes in the end, even if there's no end in sight. It's a wonderful book--and a great deal, really. So many recipes, a reference book, as it were, that's simply impossible to exhaust. What fun Christmas, Valentine's Day, and my birthday will be!

I haven't tried all the recipes in this book, but I bought it because I was interested in techniques for making fondant and chocolate-covered candy. However the techniques are not well described and simply wrong - for example the method for chocolate tempering leaves out several steps. I only discovered this when I went to another cookbook to find out what I was doing wrong. Now I use this book for ideas, but other methods for technique. This book is not for novices. Very disappointed.

I bought this book for my daughter for xmas. She wants to be a pastry Chef (thanks to the food network). So far, she has made the carmel corn (absolutely fantastic), the homemade marshmallows (amazing)and carmel (gooey fun).The only down side to this book is that there are NO pictures, NONE. Not demonstrating or showing the final product. We may need to purchase another book that has pictures.

This book has really helped me learn so much about candy making. I have been making family recipes for chocolate candy for a few years now and finally decided to buy a book to learn more (my Grammy taught be but passed away last year and I still had so many questions). I now know why certain batches I made failed and why last year I got a weird color on my chocolate covered pretzels. I would probably not suggest this book for true beginners but if you are somebody like me who has little experience and no formal training this should truly be your ultimate guide book. I do wish there were pictures that is the only reason I did not give 5 stars. Thank you Bruce Weinstein!

When I first started making candy about 8 years ago, I was at my wit's end to find a book that had excellent instructions AND quality recipes with quality ingredients- no cheap-o shortcuts. When I ran across this book, I knew I had to have it. The hazelnut brittle is incredible! In fact, I truly can't name

a recipe that isn't great. I also love that he proves multiple variations on basic recipes so that once you master the technique and basic recipe, you can start tweaking flavors. My one complaint would be that there are NO pictures. I'm a visual person and pictures really help me figure out what I'm doing. That said, I'm not even going to ding this book with less stars than a stellar "5 stars" because it is still an amazing book. Any candy maker, novice or experienced, should have this candy making bible in their collection.

There are hundreds of amazing treats in here. My kids have always loved rice krispie treats and this book offered variations that were fun and unusual for all sorts of holidays. And the peanut candy reminds me the stuff my grandmother used to make, only this version is easier than I remembered it to be. The chocolate covered cherries recipe is worth the price alone, but there are so many wonderful treats in here that I suggest every candy lover buy this book.

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The Liddabit Sweets Candy Cookbook: How to Make Truly Scrumptious Candy in Your Own Kitchen!  
The Sweet Book of Candy Making: From the Simple to the Spectacular-How to Make Caramels, Fudge, Hard Candy, Fondant, Toffee, and More!  
The Good Housekeeping Test Kitchen Cookie Lover's Cookbook: Goopy, Chewy, Sweet & Luscious Treats (Good Housekeeping Cookbooks)  
Joy the Baker Homemade Decadence: Irresistibly Sweet, Salty, Goopy, Sticky, Fluffy, Creamy, Crunchy Treats  
Classic Candy: America's Favorite Sweets, 1950-80 Christmas Sweets and Holiday Treats: 40 Vintage Recipes for Festive Cookies, Confections, and Other Delights  
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