

The Sweet Book Of Candy Making

Helping to organize a talent show to honor a visit by Princess Lolli's parents, Cocoa the Chocolate Fairy fears she is less talented than her singing, dancing and flute-playing fellow fairies and searches for her own special talent so that she can participate. Simultaneous.

Who doesn't enjoy candy? Whether you're a grown up or a child, candy is designed to appeal to our sweet tooth. You can enjoy it at almost any time of the day and regardless of how much of a health buff you are, there is plenty of candy out there that you can still consume because it contains less sugar and isn't as harmful. This candy making cookbook puts store-bought candy to shame. It contains 30 candy recipes that are bound to lure you into a word filled with color, sweetness, and delight. This candy recipe book has candies that appeal to both sides of the spectrum. Those who like overly sweet candy can use the recipes in this book and those who don't like extremely sweet candy will also find appropriate recipes here. So take your time to create your own world like Willy Wonka and enjoy these delicious candy recipes!

Demonstrates basic candy making techniques and shares recipes for fondants, truffles, fudges, caramels, brittles, hard candies, nougats, divinity, taffies, buttermints, and molded candies

As a seven-year-old child, Hilary Liftin poured herself a glass (or two) of powdered sugar. Those forbidden cups soon escalated to pound bags of candy corn and multiple packets of dry cocoa mix, launching the epic love affair between Hilary and all things sweet. In Candy and Me: A Love Story, Liftin chronicles her life through candy memories and milestones. As a high school student, Hilary used candy to get through track meets, bad hair days, after-school jobs, and her first not-so-great love. Her sweet tooth followed her to college, where she tried to suppress the crackle of Smarties wrappers in morning classes. Through life's highs and lows, her devotion has never crashed -- candy has been a constant companion and a refuge that sustained her. As Liftin recounts her record-setting candy consumption, loves and friendships unfold in a funny and heartbreaking series of bittersweet revelations and restorative meditations. Hilary survives a profound obsession with jelly beans and a camp counselor, a forgettable fling with Skittles at a dot-com, and a messy breakup healed by a friendship forged over Circus Peanuts. Through thick and thin, sweet and sour, Hilary confronts the challenges of conversation hearts and the vagaries of boyfriends, searching for that perfect balance of love and sugar. Written with a fresh dry humor that will immediately absorb you into Liftin's sweet obsessions and remind you of your own, Candy and Me unwraps the meaning found in the universal desire for connection and confection. Treat yourself to Candy and Me -- being bad never read so good.

Describes the techniques of candymaking, offering information on tools and ingredients along with forty recipes for such candies as peach Turkish delights and salted chocolate caramel lollipops.

In Chocolate Dreams, Cocoa the Chocolate Fairy is blamed for the missing chocolate eggs—but really it's the sour troll Mogu who stole them! Can Cocoa save the chocolate eggs and restore the balance of Sugar Valley?

This game-changing candy cookbook from the owner of Quin, a popular Portland-based candy company, offers more than 200 achievable recipes using real, natural ingredients for everything from flavor-packed fruit lollipops to light-as-air marshmallows. Jami Curl, candy-maker extraordinaire and owner of the candy company Quin has been called the "new Willy Wonka" by Bon Appetit. Her debut book, This is Candy, includes the recipes that have made Quin a favorite with local and national media, foodies, chefs, and bloggers. But This is Candy is not just a candy book. Instead, Jami's approach to candy forms the foundation for a world of other confections—from bacon glazed with maple and black pepper caramel to a clever Chocolate Magic Dust that can be turned into chocolate pudding, chocolate sauce, and even a chocolate lollipop. Packed with more than 200 recipes for totally original confections like Whole Roasted Strawberry Lollipops, Bergamot Caramels, Fig & Coffee Gumdrops, and Pinot Noir cotton candy, as well as serious tips and advice for making amazing candy at home.

Offers gourmet candy recipes designed for adults, including cocoa-nib caramel cookie sticks, candied mint leaves, and green tea truffles.

[The Unwrapped Story of How Candy Became America's Favorite Pleasure](#)

[Candy Making Cookbook - 30 Delicious Candy Recipes](#)

[The Candymakers](#)

[A Forbidden Romance](#)

[Create Fun Projects with Supermarket Sweets](#)

[Candymaking](#)

[Fun and Flirty Drinks with a Sugar-Kissed Twist](#)

[The Sweet Book of Candy Making](#)

[Hand-Crafted Candy Bars](#)

[Sweet as Sin](#)

[How to Make Truly Scrumptious Candy in Your Own Kitchen!](#)

[Real Ingredients, Modern Recipes](#)

After meeting a sweet new friend, the Candy Fairies go exploring in the mysterious Rock Candy Caves and discover an underground treasure in this delicious adventure! When Melli the Caramel Fairy meets Taly, a tiny lost gnome, she knows that she has to help her new friend find her way back home. With the help of the other Candy Fairies, Melli and Taly make their way back to the Rock Candy Caves. When they enter the strange caverns, the fairies can't believe their eyes: rock formations of every size and color gleam and twinkle all around them. The fairies are sure the cave jewels are valuable. But the Rock Candy gnomes' mining equipment is old, rusty, and dangerous! Can the Candy Fairies help their new underground friends save their sparkling treasure?

Bailey's always been a good girl. She gets stellar grades in an effort to make her single dad proud. But when a make-out session with her high school boyfriend goes horribly wrong, Christopher Maddox, her dad's best friend steps in. The alpha male is determined to show Bailey how real men handle a woman with curves. Chris Maddox is a successful real estate developer responsible for millions of dollars in property. He doesn't date inexperienced, virginal young girls. But lately he's noticed that his best buddy's daughter is all grown up. Now, Bailey is all sass and swing, with a feisty personality and curves that beg to be noticed. He's determined to stay hands off when it comes to this piece of temptation, but when Bailey begs for it, can he keep his promise? Who hasn't dreamed about a hot older guy who barges in and catches you in the act? But Bailey's powerful alpha male also happens to be her dad's best friend! Be sure to have a tall glass of ice water nearby because you'll be sweltering after reading this tale! No cheating, no cliffhangers, and always a HEA for my readers.

Learn the sugar, spice, and science behind your favorite candies in this fact-tastic nonfiction Level 3 Ready-to-Read, part of a series about the science of fun stuff! Did you know there is a lot of science behind making candy? How about that “Red Hots” candies get their heat from a chemical called capsaicin—the same molecule that gives peppers their kick? And when you crunch on Wintergreen Lifesavers, they spark because you are making light with friction similar to the electricity in lightning: You might say you are making a miniature lightning storm in your mouth! Learn about these cool chemical reactions and much more as you become a Science of Fun Stuff Expert on candy! Amaze your friends with all you've learned in this engaging, fact-filled Level 3 Ready-to-Read! A special section at the back of the book includes Common Core–vetted extras on subjects like social studies and math, and there's even a fun quiz so readers can test themselves to see what they've learned! Learning science has never been so much fun!

Get Your Sweet Tooth Tippy! Candy Cocktails features fifty delicious libations made with candy and booze. Whether you crave sweet, sour, or chocolaty, there is a cocktail in this book to please every mood and taste bud. Also included are recipes for candy infusions, suggestions for candy rims and garnishes to dress up your drinks, tons of flirty photos, and more -- plus dozens of ideas to throw your very own candy cocktail party! Cocktails include: Bubblegum Mojito, Caramel Apple Fizz, Sour Grape Sidecar, Whiskey Sour Gummy Bear, Candy Cane Martini, Cherry Blow Pop Shot, and more!

Candies are the most common item to celebrate the beginning of new love, of dreams come true, or any happy event. Celebrating rain after a hot sunny day or a kid enjoying his first day at school,candies provide unparalleled pleasure. Some candy can enlighten one's day; also bring a wide smile on a child's face. A birthday party or a wedding is incomplete without candy. With their sweet and marvelous flavor, they are the essence of life. Without candy, the sweet and sometimes sour taste would be absent.The sweet book of candy making is a must for all those candy lovers out there, who not only love to make candy at home, but also take up the challenge of becoming a candy master!

Explores various candies that can be used for entertaining during holidays and other occasions, featuring decorating and gift ideas; trivia; recipes; and anecdotes from the author.

Step right up and read about the debut of cotton candy at the St. Louis World's Fair in 1904! The 1904 World's Fair in St. Louis, Missouri, was an exhibition like none other. It had huge buildings for displaying all sorts of inventions and machines, exhibits from all around the world, and vendors selling new foods, including something called Fairy Floss, which we now call cotton candy. In this book, a young girl named Lily and her Aunt Mae are told all about Fairy Floss by John Wharton, one of the inventors. Lily can't wait to go to the Fair and see how it's made. While there, she even makes a batch for herself! Readers will get a glimpse of the excitement and innovation of the Fair through the descriptive text and the detailed illustrations in this beautiful historical fiction picture book.

The Complete Photo Guide to Candy Making is your go-to handbook for all things confectionery. From the author that brought you The Complete Photo Guide to Cake Decorating and The Complete Photo Guide to Cookie Decorating, this book shows you how to make the perfect candies, chocolates, chews, and caramels. For each technique, there is an overview of the tools and materials used and complete instructions with photos. The organization provides easy access to information with step-by-step directions and 650 full-color photos for clear understanding. More than 80 tried-and-true recipes allow the reader to try the techniques in each section. Whether you are looking to make gooey caramel for your pecan patties, or trying to mold the perfect chocolate truffle, author Autumn Carpenter will take you through every type of candy, with an introductory section on the basic tools, ingredients, and methods involved including: Chocolates, Brittles, Fudges, Caramels, Marshmallow, even decorations and candy clay!

[The Candy Shop War](#)

[with audio recording](#)

[Candy Bites](#)

[The Candy Cook Book](#)

[Fairy Floss](#)

[Candy Is Magic](#)

[Sweet Confections](#)

[From the Simple to the Spectacular - Make Caramels, Fudge, Hard Candy, Fondant, Toffee, and More!](#)

[Chicago's Sweet Candy History](#)

[Candy World Coloring Book](#)

[My Dad's Best Friend](#)

[Chocolate Dreams](#)

Create delicious, gorgeous, and professional-quality candies with The Sweet Little 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 —The "Best-of" recipes from the best-selling book, The Sweet Book of Candy Making. Includes 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 or try your hand at something new! —Decorating techniques to show off your tasty results Get started in your kitchen or anywhere with The Sweet Little Book of Candy Making!

Join the Candy Fairies for one last delicious adventure in this final book of the Candy Fairies series. The latest sugartastic story brings a new baby to the Candy Kingdom. Princess Mini is Princess Lolli and Prince Scoop's new baby, and Berry the Fruit Fairy is the lucky one who's been watching over her. But the littlest candy fairy has cocoa fever, an illness that wrecks havoc on Sugar Valley! Can Berry figure out a way to save the royal day?

The ultimate materials for fun, whimsical crafting are right in your grocery store! From party decorations to children's toys, from wearable art to cute gifts, you need look no further than your supermarket shelves for the materials to make these unique (and kid-friendly) food crafts. For special celebrations, rainy-day activities, and much more, treat yourself to the sweetest projects. Colorful candy canes are fashioned into heart-shaped necklaces, melted peppermints are molded into a festive bowl, cookies and ice cream cones are transformed into a fanciful castle, marshmallows are snipped into a polar bear, and gumdrops become everything from adorable frogs to bumblebees and ducks. Candy Aisle Crafts is packed with simple ideas for charming crafts that both kids and parents will love.

Candace's Halloween employment at The Zone amusement park helps her overcome her reluctance to assert herself, especially once a series of strange accidents makes some people think the place is haunted.

Take all the guesswork out of dessert with more than 100 recipes hand-picked by the Food Network Magazine editors as their all-time favorite treats. In Sweet, you'll find over-the-top brownies, super fun cupcakes, show-off layer cakes, one-of-a-kind cookies and so much more. You don't need to be an experienced baker to get started. Every dessert in this book is easy to follow—and totally foolproof. Each recipe has been triple-tested, so you know it'll come out just right. Flip through and you'll find some fun surprises, too: a bowl made of chocolate, a spectrum of frosting colors and a cake that looks like a giant caramel apple. This great collection includes recipes for any occasion, with step-by-step instructions and full-page color photographs to help you along.

Joe is hooked from the moment he sees Candy. What is it that catches his eye? Is it her hair, her smile, or just the way she's standing? When they chat over coffee there's an instant attraction - but can love ever be this sweet?

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 results Get started in your kitchen with The Sweet Book of Candy Making!

As spring arrives in the Candy Kingdom, Cocoa the Chocolate Fairy is honored to be selected to make the chocolate eggs for the royal parade, but a selfish troll has other plans.

[A Love Story](#)

[The Spring of Candy Apples](#)

[The Liddabit Sweets Candy Cookbook](#)

[The Science of Sweets](#)

[Candy Aisle Crafts](#)

[The Sugary Secrets Behind Candy](#)

[The Sweet Little Book of Candy Making \[mini book\]](#)

[Mini Sweets](#)

[The Ultimate Candy Recipe Book](#)

[24 Totally Sweet Coloring Pages](#)

[Taffy Trouble](#)

[Cool Mint](#)

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.

RECOMMENDED BY SMITHSONIAN MAGAZINE AS A "BEST BOOK ABOUT FOOD OF 2016"! READERS WITH AN INTEREST IN THE HISTORY OF FOOD AND AMERICANA WILL SAVOR THIS CULTURAL HISTORY There's more to candy than its sugary taste. As this book shows, candy has a remarkable history, most of it sweet, some of it bitter. The author, a food historian and candy expert, tells the whole story—from the harvesting of the marshmallow plant in ancient Egypt to the mass-produced candy innovations of the twentieth century. Along the way, the reader is treated to an assortment of entertaining facts and colorful characters. These include a deposed Mexican president who ignited the modern chewing gum industry, the Native Americans who created pemmican, an important food, by mixing fruit with dried meat, and the little-known son of a slave woman who invented the sugar-processing machine still in use today. Susan Benjamin traces people's changing palate over the centuries as roots, barks, and even bugs were savored as treats. She surveys the many uses of chocolate from the cacao bean enjoyed by Olmec Indians to candy bars carried by GIs in World War II. She notes that many candies are associated with world's fairs and other major historical events. Fun and informative, this book will make you appreciate the candy you love even more by revealing the fascinating backstory behind it.

A sweet and simple guide to homemade candy Get ready to turn your home into a fully-stocked candy store! This candy cookbook for beginners shows you how easy and fun it can be to make sweet treats that everyone will love. Filled with expert guidance for those just starting out on their confectionary journey, this is a candy cookbook that will have you fixing up dozens of delightful delicacies in no time. Create everything from fudge and honey caramels to sour gummy worms and peppermint patties as you discover your inner candy maker. This complete candy cookbook includes: All kinds of tasty treats--Fill your candy bowl with a variety of sumptuous sweets that are perfect for every taste and occasion. Beginner friendly--Keep things simple thanks to a candy cookbook filled with recipes meant for brand-new confectioners who don't own specialized equipment. No-cook candies--Take a break from boiling sugar and get your young chef involved with a selection of recipes that only require mixing and blending. Calling all dessert fans: this candy cookbook is a seriously yummy addition to your kitchen!

When fifth-graders Nate, Summer, Trevor, and Pigeon meet the new candy store owner Mrs. White, she gives them magical candy that endows them with super powers, but soon they find that along with these benefits are dangerous consequences.

Finally, an adult-style coloring book that kids will love too! This candy themed adult-style coloring book is for tweens, young adults, and adults. From gummy bears, to rock candy, lollipops, candy sneakers and more, each page in this book has been meticulously designed. Featuring 24 unique and creative candy designs, ranging in complexity from to simple to advanced, this coloring book will provide hours and hours of stress relief, mindful calm, and fun, creative expression.

Inside this tasty tome are more than 85 sensational candies, including hard-to-find local favourites made in small, family owned factories relying on handed-down recipes and old fashioned techniques.

High school senior Candace struggles over decisions about college, boys, and friendship while working at the Candy Counter at The Zone amusement park.

The second book from internet sensation Dule Candy Ruiz. After emigrating from Mexico at six years old, Ruiz spent her formative years in a trailer park. After high school she joined the military as a mechanic and was soon deployed to Iraq. Tired of wearing fatigues and no makeup for weeks on end, Dulce decided to reclaim her femininity - and have a little fun. She started filming makeup tutorials and posting them to YouTube. Now her channel has more than 2 million subscribers. In this book she offers tips and motivational tips on how to follow your dreams.

[Rock Candy Treasure](#)

[Beautiful Candy to Make at Home](#)

[Dylan's Candy Bar](#)

[Our Best Cupcakes, Cookies, Candy, and More](#)

[The Sweet Life](#)

[Candy Making for Beginners](#)

[Easy Recipes for Homemade Caramels, Gummies, Lollipops and More](#)

[From-Scratch, All-Natural, Gloriously Grown-Up Confections](#)

[Candy](#)

[Desserting Your Temptations!](#)

[The Ultimate Candy Book](#)

[Our Best Cupcakes, Cookies, Candy, and More: A Baking Book](#)

Baby Ruth, Milk Duds, Juicy Fruit, Cracker Jack, Milky Way, Tootsie Roll, Lemonheads--whatever your favorite candy may be, chances are it came from Chicago. For much of its history, the city churned out an astonishing one third of all candy produced in the United States. Some of the biggest names in the industry were based in Chicago: Curtiss, Brach, Tootsie Roll, Leaf, Wrigley, and Mars. Along with these giants were smaller, family-based companies with devoted followings, such as fundraising specialist World's Finest Chocolate and the Ferrara Pan Candy Company, maker of Red Hots and Jaw Breakers. At its peak, the Chicago candy industry boasted more than 100 companies employing some 25,000 Chicagoans. This fascinating photographic history travels through more than 150 years of the candy trade and explores its role in the growth and development of the city.

Packed with vintage images of stores, factories, and advertisements, this mouth-watering book reveals how Chicago candy makers created strong bonds between people and their favorite treats.

This delicious new book reveals the fascinating science behind some of our favorite candies. If you've ever wondered how candy corn is made or whether Baby Ruth bars really float, as in the movie Caddy shack, then this engaging collection of food for thought is guaranteed to satisfy your hunger for knowledge. As well as delving into candy facts and myths such as the so-called 'sugar high' and the long history of making sweetmeats, the authors explore the chemistry of a candy store full of famous treats, from Tootsie Rolls to Pixy Styx and from Jawbreakers to Jordan Almonds. They reveal what makes bubble gum bubbly and why a Charleston Chew is so chewy. Written in an engaging, accessible and humorous style that makes you laugh as you learn, Candy Bites doesn't shy away from the hard facts or the hard questions, about candy. It tackles the chemistry of hydrocolloids in gummy bears alongside the relationship between candy and obesity and between candy and dental cavities. The chapters open a window on the commercial and industrial chemistry of candy manufacture, making this book a regular Pez dispenser of little-known, yet captivating factoids.

Chocolate Mint Meltaways. PB&J Cups. Chai Latte Lollipops. Cherry Cordials, Spicy Pralines, and the cult favorite, Beer and Pretzel Caramels. Plus candy bars—the Twist Bar, the Nutty Bar, the Coconut-Lime Bar, inspired by commercial favorites (Snickers, Twix) but taken to new heights of deliciousness. And the French-style sea salt caramels that Daniel Boulud claimed were better than those he'd tasted in France. Yes, you really can make these sublime treats at home thanks to Liz Gutman and Jen King, the classically trained pastry chefs who traded in their toques to make candy—and now lead the candy-craft movement as proprietors of Liddabit Sweets, the Brooklyn confectionery whose products have drawn the attention of The Early Show, Fox and Friends, the Cooking Channel, O, The Oprah Magazine, Real Simple, Food & Wine, GQ, and more. Doing for candymaking what Jeni's Splendid Ice Cream did for ice cream, The Liddabit Sweets Candy Cookbook is the perfect marriage of sugar and spice, packed with 75 foolproof recipes, full-color photographs, and lots of attitude. The approachable recipes, offbeat humor, and step-by-step photographs remind us that home candymaking is meant to be fun. The flavor combinations, down-to-earth advice, and easy directions make this the guide to turn to whether making candy for a treat, a holiday, a gift, or a bake sale.

Four children have been chosen to compete in a national competition to find the tastiest confection in the country. Who will invent a candy more delicious than the Oozing Crunchorama or the Neon Lightning Chew? Logan, the Candymaker's son, who can detect the color of chocolate by touch alone? Miles, the boy who is allergic to merry-go-rounds and the color pink? Daisy, the cheerful girl who can lift a fifty-pound lump of taffy like it's a feather? Or Philip, the suit-and-tie wearing boy who's always scribbling in a secret notebook? This sweet, charming, and cleverly crafted story, told from each contestant's perspective, is filled with mystery, friendship, and juicy revelations.

Presents a collection of dessert recipes, including cupcakes, whoopie pies, cookies, candy, cakes, and frozen treats.

Cocoa the chocolate fairy helps out her friend Nellie the seahorse after the trolls steal the sea fairies' candy, causing the salt balance in the sea to change, putting salty treats in danger.

[Unwrap Your Sweet Life](#)

[The Fall of Candy Corn](#)

[Find Passion, Embrace Fear, and Create Success on Your Own Terms](#)

[The Chocolate Rose](#)

[Candy and Me](#)

[The Sweet History](#)

[Sweet](#)

[More than 700 Quick and Easy, Soft and Chewy, Hard and Crunchy Sweets and Treats](#)

[The Sweet Story of Cotton Candy](#)

[From the Simple to the Spectacular-How to Make Caramels, Fudge, Hard Candy, Fondant, Toffee, and More!](#)

[The Complete Photo Guide to Candy Making](#)

[Candy Cocktails](#)