



How to Make Candy: A guide to making homemade confectionary - boiled sweets, taffies, fruit candies, butterscotch, fondants, creams and more

Jane L. Harmond

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This wonderful candy cookbook has over 150 recipes for hard candy, fruit candy, chewy candy, butterscotch and much, much more. While most people go to the store for their confectionery, there remains a vibrant amount of independent candy making activity in the modern day. Many seek a premium, tailor made experience different from mass marketed products easily bought from supermarkets and stores. With professional confectioner **Jane Harmond** composing the recipes in this candy cookbook, be assured that the resulting treats impress with time tested deliciousness. In addition to the recipes, the author details the equipment required and the need for good temperature monitoring when you prepare sugar and treats. Emphasis is on practice and attention to detail, with the results rewarding and thoroughly tasty for all who sample them. Simply put, *How to Make Candy* is an essential introduction to confectionery making for the aspiring professional, or simply those with enthusiasm and a sweet tooth!

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