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## 25 Simple Candy Recipes

*Cooking Penguin*

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**Cooking Penguin : 25 Simple Candy Recipes** before purchasing it in order to gage whether or not it would be worth my time, and all praised 25 Simple Candy Recipes:

0 of 0 people found the following review helpful. Disappointed!By K. A. LewinskiI have been making hard candy since childhood, and now that I have my own kitchen as an adult, I was looking for some more fun candy recipes to try. I was so disappointed with this book. Quite a few of the recipes should require a candy thermometer and very specific cooking temperatures (soft crack, hard crack, carmelized...), for examples the caramel recipe just tells you to "cook on medium-high heat until browned"- it doesn't even give an estimate of minutes. I'm not going to even bother

with those recipes because over- or under- cooking will wreck your teeth or burn the sugar and waste the batch of ingredients. 1 of 1 people found the following review helpful. Easy homemade candy By M. Willis After seeing the other review, I hesitated to get this book but since it was free at the time, I decided to go ahead. I haven't made any of the recipes yet, but have read through the book and can say that there are several that I will give a try. I'm not sure what the other reviewer was looking for or what they consider candy, but in my mind the majority of the recipes found in this book are what I would consider candy recipes. Of special interest to me are the recipes for Peppermint Bark, Chocolate Nut Clusters, Peanut Brittle, and Jellied Fruit. All of them looked pretty simple and straight-forward. Easy enough for my children to help. Some of the other recipes are: Cherry Cordials, Peanut Butter Cups, Peanut Butter Pretzel Balls, S'mores Bark, Rum Balls, and Candied Orange Peel. 0 of 0 people found the following review helpful. I am going to be making candy first thing in the morning! By Angela C Simple is right, but these recipes appear easy to follow. Many use chocolate chips, use these, or if you are more skilled you could use chopped baking chocolate. I did not see a dud in any of the recipes. I did notice a few flaws that need editing, one recipe calls for cognac, but cognac is not in the ingredient list. A few other minor spelling errors. This is a great mini book to keep on hand. Several recipes can be used for bake sales, others for elegant entertaining, still more are for gift giving or to satisfy your personal sweet tooth.

Are you looking for new and exciting ways to satisfy your sweet tooth? Shopping at fancy candy stores can become very expensive but, luckily, it is easy to make your own candy at home! This book is full of simple recipes to make your very own homemade candy from classics like chocolate truffles and peanut brittle to unique recipes like chocolate peanut butter pretzel balls and maple glazed walnut clusters. Once you get started you may find that you have more candy than you know what to do with; don't be afraid to share with family or friends and remember that homemade candy makes a great gift!