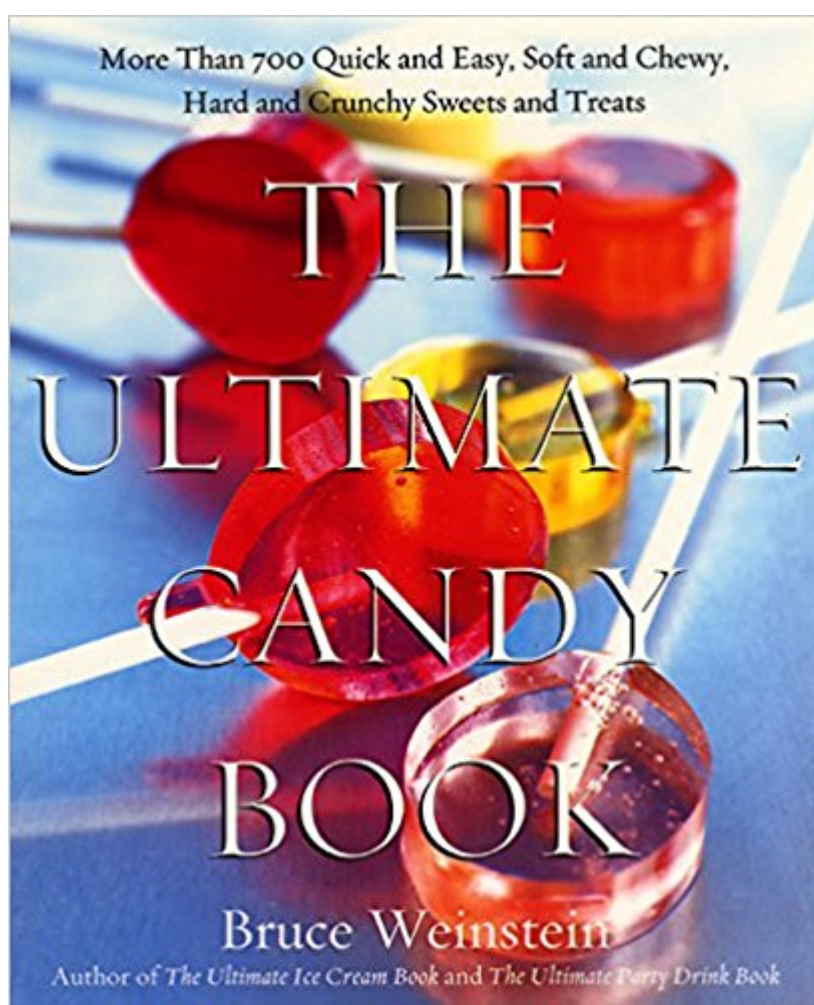


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# The Ultimate Candy Book: More Than 700 Quick And Easy, Soft And Chewy, Hard And Crunchy Sweets And Treats



## 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

Weinstein's book, in the same style as his *Ultimate Ice Cream Book*, offers 100 or so basic recipes for delectable candies plus variations on the theme. Many recipes, in fact, include close to a dozen versions in all. The candies are organized into the three general categories of the subtitle and range from Fudge-in-a-Minute to Turkish Taffy (in grape, peach, and even fig flavors) to Hazelnut Brittle. There's even a recipe for homemade chewing gum. With its abundance of recipes, this is a good companion to Carole Bloom's several less-ambitious candy-making titles (e.g., *Truffles, Candies, & Confections*, Crossing Pr., 1996). Copyright 2000 Reed Business Information, Inc.

If desserts aren't sweet enough or not ready quickly enough, candy provides instant gratification. Bruce Weinstein's *The Ultimate Candy Book* rushes to the rescue with recipes for all sorts of

favorite homemade candies as well as directions for reproducing favorite commercial candies in the home kitchen. Weinstein makes plain the simple method of combining pecans, caramel, and chocolate into homemade turtles. His chocolate matzo makes the deprivations of the Passover season much more bearable. Some unexpected treats appear here, such as coconut snowballs: crisp coconut coating the outside of balls of contrastingly moist, chewy coconut. What's unusual is that they're served straight from the deep freeze. Brad Hooper Copyright © American Library Association. All rights reserved

The Kindle edition has a minimal table of contents, and an index without links (entitled Searchable Terms), so it's really pretty hard to get a good idea what all the candies are without reading through the entire book. It looks like there are probably under two hundred main recipes with 3-5 variations on every theme. My review only reflects my dissatisfaction with the Kindle layout. I haven't made any candies yet, so maybe I'll raise it to a 3 if I really like the recipes.

I have been making candy for almost 20 years, since I was a child. I found this book to be helpful, even the first chapter, even though I'm not what most people would consider a beginner. There were still a lot of fun candies that I had never thought to try, or didn't know existed! There are a ton of great recipes in this book, although, as another reviewer mentioned, most of the "700 recipes" are simple variations on the main recipe. Usually as simple as using a different flavor or type of chocolate. Sometimes the variations were so simple it seemed they should not have been included. Again, just changing chocolate types should be a no brainer. If you know how to make milk chocolate PB cups, you also know you can make them with white chocolate or dark. The author stating that you can make either choice should not be included in the recipe count, but including simple variations to each recipe is how the advertised recipe count is achieved. Some of the variations are fun and helpful though, since we all don't think alike, we're not all going to think of the same flavor combinations. I'm not complaining that the variations are included, so don't get me wrong, just that it would have been more accurate to market fewer recipes. I would have given the book 5 stars if it weren't for the fact that they advertised "700 recipes" and only gave us a generous handful of true recipes, with hundreds of variations. That's sort of shady marketing, in my opinion. I don't need to be tricked into buying your book, if it's good enough. I still would have bought this book if it would have said "over 300 recipes" which might be closer to the truth. There are a lot of old fashioned recipes that I didn't even know existed, but am now looking forward to trying! Such as "sugar plums." I always heard the line in the Christmas story about "visions of sugar plums" but I

never had any idea what the heck a sugar plum actually was and why all the children were dreaming about them. They also sound horribly disgusting, but after reading the recipe, I'm actually interested in trying them! The book has no pictures to speak of, but if a recipe sounds good or intriguing, just do a google image search for the candy name and there's a picture! That's what I've been doing :) Overall, I recommend this book to anyone, as long as you have an interest in candy making!

"The Ultimate Candy Book" by Bruce Weinstein. Recipes are excellent and easy to follow instructions. This book is going to help me with my Christmas candy gifts. is an excellent source for internet shopping. I am pleased with all the products bought on your site.

Don't be deceived by this vibrant and beautiful cover, there are no illustrative guides, which I would have found very helpful. Overall, this book has had fabulous easy to follow directions, just don't forget to get a candy thermometer! This is a must for this book and almost any candymaking, very cheap tho, so no worries. I put out the truffles at my last party and they were a HIT! Since then I've gone candy crazy-crazy in love with this book. The only thing it lacks is visual aids or descriptions of what your candy should look like, should it be brown, milky, clear? etc. This book is for those who have some knowledge of baking already.

not as extensive as I hoped

I wish there were pictures. I couldn't tell this from the description. Great recipes, but would love to see pictures.

It is not the end all-be all of candy books, but I use it every holiday season and my family never complains about getting piles of homemade candy for Christmas!

All of the recipes are super easy to follow and you can make them with ingredients you already have in your kitchen. You may have to buy a few specialty items like a candy thermometer, but the end results are really worth it!

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