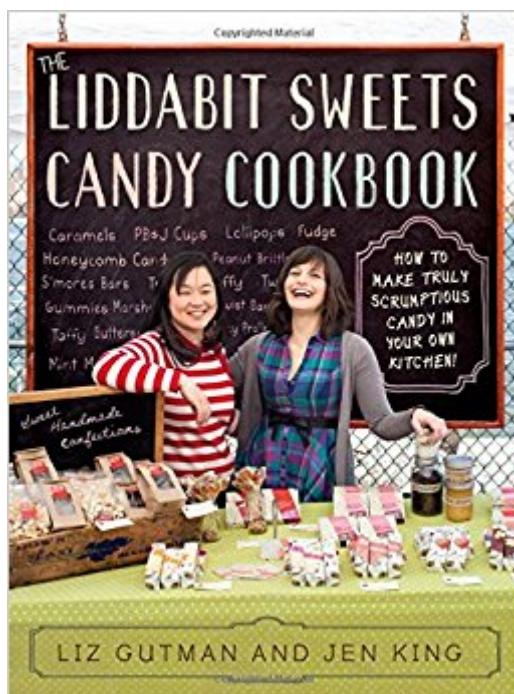


The book was found

The Liddabit Sweets Candy Cookbook: How To Make Truly Scrumptious Candy In Your Own Kitchen!



Synopsis

Chocolate Mint Meltaways. PB&J Cups. Chai Latte Lollipops. Cherry Cordials, Spicy Pralines, and the cult favorite, Beer and Pretzel Caramels. Plus candy bars—like 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 homecandymaking 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.

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Customer Reviews

Featured Recipe: PB&J Cups This is a fancified version of the childhood favorite. While some people might say, "Why put jam in a peanut butter cup?," we say, "Why on earth not?" Liz made a version of these when she first started working at Roni-Sue's Chocolates--a celebrated

little chocolate shop on the Lower East Side of Manhattan--and was surprised at how popular they were... until our PB&J candy bar was born. But that's a horse of a different color. For now, these make lovely gifts that are sure to please--and note that the peanut butter is interchangeable with an equal amount of almond butter, or any other nut butter that tickles your fancy. Makes about 100 bite-size candies

Special Equipment Heatproof spatula 3 plastic piping bags or gallon-size zip-top bags Kitchen scissors 100 small foil candy cups 2 large (13" x 18") rimmed baking sheets, lined with parchment or wax paper

Ingredients for the Peanut Butter Filling 7 1/2 ounces (225 g) white chocolate, chopped (about 1 1/4 cups) 1/4 cup (60 g) heavy (whipping) cream 1 tablespoon (25 g) light corn syrup 3/4 cup (135 g) creamy commercial peanut butter, such as Skippy 1 teaspoon (5 g) kosher salt

Ingredients for the Chocolate Cups and Garnish 4 cups (26 ounces/740 g) chopped dark chocolate, or 4 cups (26 ounces/740 g) chopped dark chocolate and 2/3 cup (150 g) mild vegetable oil 2/3 cup (175 g) seedless raspberry jam Maldon sea salt or fleur de sel

Directions

1. Make the peanut butter filling: In a medium-size microwave-safe bowl, microwave the white chocolate in 15-second intervals, stirring between each with the heatproof spatula, until it has softened to the touch (it doesn't need to be melted). (Alternatively, soften it in a bowl set over a saucepan of simmering water.) Set aside.
2. Combine the cream and corn syrup in a small (1-quart) saucepan, and cook over medium heat until the mixture is steaming and bubbles are just starting to form around the edge. Remove the pan from the heat and pour the cream mixture over the white chocolate. Allow it to sit for 1 minute; then stir with the spatula until all the white chocolate is melted and the mixture is smooth.
3. Stir in the peanut butter and kosher salt. Transfer the filling to the piping bag and snip a hole 1/2 inch from the tip; set it aside in a bowl.
4. Make the chocolate for lining the cups: Temper the 4 cups chocolate according to the instructions on page 26, or use the 4 cups chocolate and 2/3 cup oil to make Cheater Chocolate Coating as directed on page 32. Transfer the prepared chocolate to a piping bag and snip a hole 1/4 inch from the tip; set it aside in a bowl.
5. Set half of the foil cups on one of the prepared baking sheets. Working with 10 cups at a time, pipe the chocolate into the cups, filling them halfway. Then, starting with the first cup, tilt each cup to coat the inside completely, and pour the excess chocolate back into the bowl. Turn the coated cups upside down on the baking sheet and let them stand for 30 seconds. Turn the cups right side up and transfer them to the second baking sheet. Repeat with the remaining foil cups. Allow the coated cups to set until the chocolate is firm, 10 minutes.
6. When the peanut butter filling is no longer warm but still pipes easily, pipe it into each cup to fill it about halfway. (If the peanut butter filling hardens slightly, microwave the bag on High for 3 to 5 seconds and knead it thoroughly. Or place the piping bag in a bowl set over a saucepan of simmering water and gently knead it after

30 seconds. Repeat as needed until the mixture pipes easily.) 7. Fill the remaining piping bag with the jam and snip a hole 1/2-inch from the tip. Pipe a generous 1/2 teaspoon of jam over the filling in each cup, being careful to avoid getting jam on the rim (which will prevent the top layer of chocolate from properly adhering to the cup). 8. Pipe the remaining chocolate on top of the jam to fill each cup completely. Tap the bottom of each cup gently against the baking sheet to level the chocolate. Top with a few flakes of Maldon salt. Let the filled cups stand until firm to the touch, about 15 minutes. Store the PB&J Cups in an airtight container for up to 1 week. Download a PDF of this recipe.

Liz Gutman and Jen King became friends while attending the French Culinary Institute's pastry program. Sharing a passion for locally produced, superior-quality ingredients and a love for (okay, obsession with) sweets, they opened Liddabit Sweets in 2009. They both live, eat, and dream in sugar in Brooklyn, New York. Liz Gutman and Jen King became friends while attending the French Culinary Institute's pastry program. Sharing a passion for locally produced, superior-quality ingredients and a love for (okay, obsession with) sweets, they opened Liddabit Sweets in 2009. They both live, eat, and dream in sugar in Brooklyn, New York.

Has become one of my staples in the kitchen when contemplating surprising treats for the office; occasionally not as clear instruction on some recipes, but that can be overcome with some margin notes (as in all cookbooks). Overall a lovely edition.

This book is a fun read - some great info, lots of humor, and I noted 17 recipes I want to try (which is pretty good for ANY cookbook). I've already tried the buttermints and they were deemed "Yummy!" by my faithful taste testers at work. I will try their truffles next since a friend has requested them for a birthday. It's still too hot where I live to play with chocolate, but in another week or so I should be able to do some dipping in the early morning. As others have noted, there are some errors in the book, so be sure to grab the corrections from the website. I'm sure they will be updated in a future version. If you have any problems with the recipes, please do alert the authors - I sent in a comment after reading the book and received a lovely reply the next day. Please note: if you are at a high altitude and have not made much candy, be forewarned that you will need to adjust the temperature for any recipe that indicates you must cook candy to a certain temperature. Boil some water in the pot/pan in which you will cook the candy and use your candy thermometer to take a reading after it has been in the boiling water for a few minutes. At sea level, water boils at 212F. At my house, my candy thermometer registers 204F in boiling water, so I lop off 8 degrees from a candy recipe with a

stated temperature. At your house, figure out the difference between the boiling point and 212 and made that adjustment in recipes.I also want to try the fudge recipe soon, and the honeycomb candy, and the hip-to-be-squares, and...well, yeah, you get the idea. :-)

One of the best candymaking books that's been published; especially easy for the non-professional. Easy to follow instructions. I've tried at least ten recipes from this book and they've all turned out very well - exactly as expected! If you're new to candymaking or afraid to try it, this book will help you get over your fears! I hope they come out with another book soon!

Great book!!! Recipes are easy to follow and the candies turns out great. They also provide a list of resources in the back of the book where you can find some of the equipment used for cooking at a reasonable price.

I bought this as a gift for my teenage daughter who wanted to learn candy making. It's so perfect. The recipes are rated by difficulty which is great because we started simple and built up as her skills increased. The instructions are straightforward and easy to follow. Funny stories and great pictures as well

Fun and diverse candy book. The recipes are easy to follow and they've all turned out well. The authors offer lots of tips on methods and alternate flavorings. This would be a great intro to candy-making.

I am so happy with this book. I've been making candy at home and got to a point where I wanted to know *why* things were working or not working. This book gave me the knowledge that I needed to be more successful in creating my own recipes. Talk about a creativity booster!

What a wonderful candy making book. I was fortunate to hear the authors at the Miami International Book Fair as they told their story and shared their techniques.After their presentation I just had to have their book and ordered it from .This book does not disappoint. The authors provide excellent instructions for each recipe as well as important tips.The variety of recipes will not disappoint, that I will have to someday make a trip to visit their shop.

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