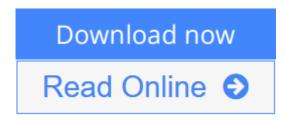


Truffles, Candies, and Confections: Elegant Candy Making in the Home

By Carole Bloom



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Imagine your favorite candy—maybe it's a velvety raspberry truffle or a piece of crisp English toffee. In this completely revised and expanded edition of a culinary classic, pastry chef and teacher Carole Bloom shows intrepid bakers how to turn their visions of sugarplums into home-baked perfection. Bloom begins with an illuminating discussion of candymaking essentials, from ingredients to tools to techniques, and then shares more than 180 exquisitely detailed recipes for truffles, caramels, nut brittles, fudge, and more. If you haven't dared to try candymaking or have been frustrated by attempts in the past, get out the baking sheets and gift boxes—it's time to prepare, devour, and share batches of blissful, homemade treats like Mocha Truffles, Hazelnut Chocolate Kisses, Vanilla Cream Caramels, Butter Peanut Brittle, and Maple Pecan Fudge. Bloom's clear, concise instructions will help beginners master even the trickiest techniques, like tempering chocolate and making caramel, and her many recipe variations will inspire experienced candymakers to experiment with new flavor combinations. With TRUFFLES, CANDIES, AND CONFECTIONS at your side, starting a candymaking tradition will be as rewarding as it is delectable."If you have a passion for chocolate, caramel, toffee, or truffles, Carole Bloom's collection of luscious two-bite confections will inspire you to create the sweet magic of a candy shop in your own kitchen." —Flo Braker, author of The Simple Art of Perfect Baking and Sweet Miniatures"Smooth or chunky? Creamy or chewy? Chocolate or vanilla? Fruit or nut-filled? Such sweet choices will surely keep you up at night, luring you into the kitchen to melt and dip your way into candy bliss, then back into bed with a stash of sumptuous sweets." —Lisa Yockelson, baking journalist and author of Baking by Flavor"This is the book that every chocolate-lover should have within reach at all times! From classic chocolate-dipped caramels and nutty brittles, to truffles with the most exquisite flavors imaginable, Carole's classic book is without a doubt one of the most comprehensive and delectable books on chocolate ever." —David Lebovitz, author of The Great Book of Chocolate"A first-rate book for making wonderful candy at home. This almost forgotten pleasure is made available to anyone with the careful, clear guidance in these well-tested recipes." —Marion Cunningham, author of The Fannie Farmer Cookbook"Carole Bloom has done meticulous research, writing, and recipe testing for this irresistible book. It's rare to find a

teacher so committed to seeing her students succeed." -Robert Steinberg, cofounder of Scharffen Berger Chocolate Maker, Inc."It's not just Bloom's background that makes this book so good; she has the rare ability to clearly explain technical procedures and write a recipe that's easy to follow." —Los **Angeles Times**

From the Trade Paperback edition.



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Editorial Review

From Library Journal

Bloom, a cooking teacher and former pastry chef, has written a very detailed guide to candymaking of all sorts, from Classic Chocolate Truffles to Butter Nut Caramels to Divinity. The technique section, including chocolate work, is particularly good, and the recipes are painstakingly clear. Dessert books abound, but with the exception of specialized titles such as Lee Benning's Oh Fudge! (LJ 8/90), there are few good ones for home cooks that focus on candy. For most collections.

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About the Author

CAROLE BLOOM, CCP, studied pastry and confectionery arts in Europe and has worked in world-class hotels and restaurants in Italy, Switzerland, and California. She is the award-winning author of seven cookbooks; her feature articles have appeared in magazines such as Bon Appétit, Food & Wine, Gourmet, and Chocolatier; and she has appeared on The Today Show, CNN, and ABC World News This Morning among others. Carole has taught her art for more than twenty-five years at cooking schools throughout the United States and has also worked as a consultant for both new and established culinary enterprises. Carole lives in Carlsbad, California, with her husband and their two cats.

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