



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

By Carole Bloom

Download now

Read Online 

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

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, co-founder 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.

 [Download Truffles, Candies, and Confections: Elegant Candy ...pdf](#)

 [Read Online Truffles, Candies, and Confections: Elegant Cand ...pdf](#)

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

By Carole Bloom

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

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, co-founder 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.

Truffles, Candies, and Confections: Elegant Candy Making in the Home By Carole Bloom Bibliography

- Sales Rank: #2637046 in Books
- Brand: Brand: Crossing Press
- Published on: 1992-09-01

- Released on: 1992-09-01
- Original language: English
- Number of items: 1
- Dimensions: 9.25" h x 7.25" w x 1.00" l,
- Binding: Hardcover
- 202 pages

 [Download Truffles, Candies, and Confections: Elegant Candy ...pdf](#)

 [Read Online Truffles, Candies, and Confections: Elegant Cand ...pdf](#)

Download and Read Free Online Truffles, Candies, and Confections: Elegant Candy Making in the Home By Carole Bloom

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.

Copyright 1992 Reed Business Information, Inc.

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.

From the Trade Paperback edition.

Users Review

From reader reviews:

Ethel Ellis:

As people who live in the actual modest era should be revise about what going on or details even knowledge to make these individuals keep up with the era and that is always change and make progress. Some of you maybe may update themselves by studying books. It is a good choice for you but the problems coming to anyone is you don't know which you should start with. This *Truffles, Candies, and Confections: Elegant Candy Making in the Home* is our recommendation to cause you to keep up with the world. Why, because this book serves what you want and wish in this era.

Breanne Gardner:

You may spend your free time to study this book this reserve. This *Truffles, Candies, and Confections: Elegant Candy Making in the Home* is simple to create you can read it in the recreation area, in the beach, train in addition to soon. If you did not have much space to bring often the printed book, you can buy often the e-book. It is make you much easier to read it. You can save the actual book in your smart phone. Therefore there are a lot of benefits that you will get when one buys this book.

Dora Champagne:

On this era which is the greater person or who has ability in doing something more are more treasured than other. Do you want to become considered one of it? It is just simple method to have that. What you need to do is just spending your time not very much but quite enough to have a look at some books. Among the books in the top record in your reading list is Truffles, Candies, and Confections: Elegant Candy Making in the Home. This book that is certainly qualified as The Hungry Slopes can get you closer in turning out to be precious person. By looking upwards and review this book you can get many advantages.

Donna Willeford:

Many people said that they feel fed up when they reading a reserve. They are directly felt this when they get a half portions of the book. You can choose often the book Truffles, Candies, and Confections: Elegant Candy Making in the Home to make your reading is interesting. Your skill of reading talent is developing when you similar to reading. Try to choose very simple book to make you enjoy to see it and mingle the opinion about book and reading through especially. It is to be initially opinion for you to like to open a book and study it. Beside that the e-book Truffles, Candies, and Confections: Elegant Candy Making in the Home can to be a newly purchased friend when you're truly feel alone and confuse in what must you're doing of these time.

**Download and Read Online Truffles, Candies, and Confections:
Elegant Candy Making in the Home By Carole Bloom
#10S9JPHQG42**

Read Truffles, Candies, and Confections: Elegant Candy Making in the Home By Carole Bloom for online ebook

Truffles, Candies, and Confections: Elegant Candy Making in the Home By Carole Bloom Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read Truffles, Candies, and Confections: Elegant Candy Making in the Home By Carole Bloom books to read online.

Online Truffles, Candies, and Confections: Elegant Candy Making in the Home By Carole Bloom ebook PDF download

Truffles, Candies, and Confections: Elegant Candy Making in the Home By Carole Bloom Doc

Truffles, Candies, and Confections: Elegant Candy Making in the Home By Carole Bloom Mobipocket

Truffles, Candies, and Confections: Elegant Candy Making in the Home By Carole Bloom EPub

10S9JPHQG42: Truffles, Candies, and Confections: Elegant Candy Making in the Home By Carole Bloom