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Amazon.com Review

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Caramel Apples
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- Sales Rank: #79785 in Books
- Published on: 2009-12-11
- Released on: 2009-12-30
- Original language: English
- Number of items: 1
- Dimensions: 10.00" h x 1.05" w x 9.25" l, 3.25 pounds
- Binding: Hardcover
- 304 pages

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Most helpful customer reviews

90 of 96 people found the following review helpful.

An absolute must-have!

By Cake Lady

I have a lot of cookbooks, many of which are candy and dessert books. I've been freelance (just do it!!) cooking for most of my life, including having made pull-taffy with my mom as a child. Over the years, I have had good and bad luck with various attempts at candymaking. Some of my divinity comes out perfect, some is dry. Pralines that are creamy, some that are grainy. Fudge that is perfectly made and some that is hard and short. What gives? This book does. It has a full explanation of all techniques to be used at the beginning of each chapter, before you even get to the recipes. This is great because it helps you resist the temptation to just jump into trying something; after all, it must be important for you to know a technique if they tell you before they give you the recipe in which you will use that technique. It actually repeats everything for you because before the recipes, it goes through the entire process without measurements so that you can't make it at that point! I found that I actually read the entire book, cover to cover, before even attempting anything. My chocolate tempered perfectly, which was the first thing I did. Next will be either cherry cordials or maybe more divinity.

I feel much more confident in my ability to create perfect confections. Perfect every time. There are also a lot of recipes for confections I'd never considered, as well as ones I'd never heard of. All because I don't just know what I want to do, but how to do it, and why it works. Lots of history, interesting asides, and very clear instructions. All in all, a definite must-have.

28 of 29 people found the following review helpful.

Yummy!

By Qookie Queen

I'm a candy-making noob, but this book enables newbies like me to turn out professional-looking treats. The sections are logical, easy to follow, and provide all manner of tips and scenarios to head off potential disasters. I've tried four recipes so far -filled chocolates, divinity, rochers and Turkish delight- ; only the delight defeated me (I'll be trying again to get it right, but the waste of pistachios made me weep). The other three turned out perfectly. I won't say the feeling was like the high I got when I baked my first loaf of bread, but it was close. I'll be going through all of the recipes eventually. This is a great cookbook!

0 of 0 people found the following review helpful.

great taste

By Rosemary Jost

wonderful gift

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