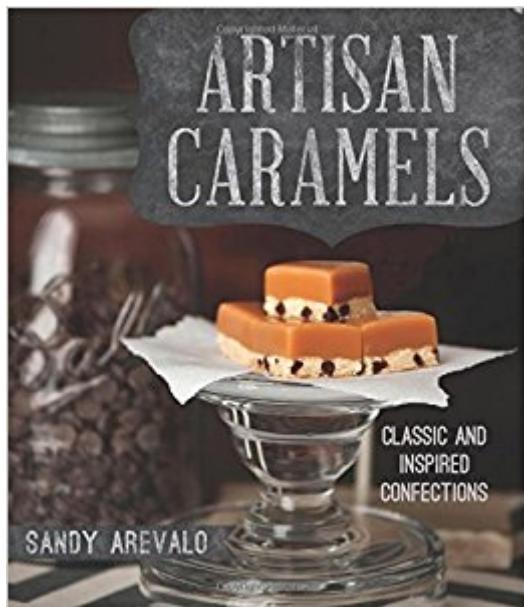


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# Artisan Caramels



## Synopsis

Add a touch of sweetness to your life with classic and inspired recipes from Artisan Caramels! Learn the ins and outs of artisan caramel making, from common mistakes to fail-proof techniques that will leave you with the most mouthwatering caramels. Enjoy indecently tempting flavors like Strawberry Cheesecake, French Toast with Bacon, and Blackberry and Ginger that your guests (and taste buds) will remember for years to come.

## Book Information

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## Customer Reviews

I have been making caramels for years. This book is not for the first-time caramel maker. The instructions are not detailed enough. The most important instruction that is missing is how to deal with sugar crystals during cooking. Every other recipe I have explains how to wash down the sides of the pans to remove sugar crystals so the caramels do not get grainy. Another important tip is that you should not scrape the pan when pouring out the caramels. Other books go into more detail about how to cook caramels successfully and what to do when things go wrong. Also, there is no information on how much each recipe yields. How many pounds or pieces do these recipes make? My guess is each recipe makes about 234 pieces. That's based on the size of a sheet pan and cutting each caramel into 1" squares. That's a lot of caramels. This book appears to be more of a listing of someone's recipes than an instruction book on making caramels. If you want to know how to make caramels, buy a different book. If you want a bunch of recipes with no real instructions, buy this book. I will be trying some of the recipes soon. However, I will be using the tried and true techniques I have learned from better books. I have read the book in more detail and found several

ingredients that I have never heard of. They are various flavors of bakery emulsions. These appear to be flavorings. I looked them up on and was able to find the 4 used in the book. Three of them are about \$6 for four liquid ounces and one was \$7 for four ounces. From Lorann Oil website regarding emulsions: "Emulsions are ideal for baking and to flavor frosting, but are not appropriate for flavoring chocolate or hard candy due to their high water content; however, emulsions can be used to flavor candy centers.

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