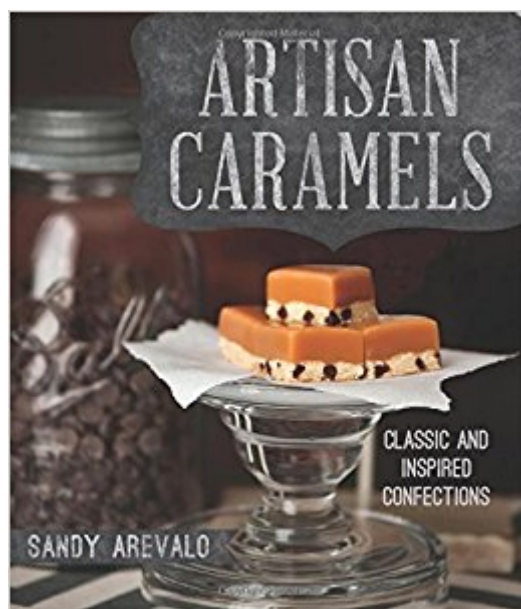


The book was found

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

Paperback: 104 pages

Publisher: Cedar Fort Publishing & Media (October 14, 2014)

Language: English

ISBN-10: 1462114423

ISBN-13: 978-1462114429

Product Dimensions: 0.2 x 7.2 x 8.5 inches

Shipping Weight: 8 ounces (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 starsÂ Â See all reviewsÂ (57 customer reviews)

Best Sellers Rank: #383,904 in Books (See Top 100 in Books) #92 inÂ Books > Cookbooks, Food & Wine > Desserts > Confectionary #133 inÂ Books > Cookbooks, Food & Wine > Cooking Methods > Gourmet

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.

[Download to continue reading...](#)

Artisan Caramels The Sweet Book of Candy Making: From the Simple to the Spectacular-How to Make Caramels, Fudge, Hard Candy, Fondant, Toffee, and More! Gluten-Free Artisan Bread in Five Minutes a Day: The Baking Revolution Continues with 90 New, Delicious and Easy Recipes Made with Gluten-Free Flours The New Artisan Bread in Five Minutes a Day: The Discovery That Revolutionizes Home Baking Making Artisan Chocolates My Paleo Patisserie: An Artisan Approach to Grain Free Baking Chocolates and Confections: Formula, Theory, and Technique for the Artisan Confectioner Artisan Cake Company's Visual Guide to Cake Decorating Making Artisan Gelato: 45 Recipes and Techniques for Crafting Flavor-Infused Gelato and Sorbet at Home Van Leeuwen Artisan Ice Cream Making Artisan Pasta: How to Make a World of Handmade Noodles, Stuffed Pasta, Dumplings, and More Peter Reinhart's Artisan Breads Every Day The Artisan Bread Machine: 250 Recipes for Breads, Rolls, Flatbreads and Pizzas Flour Water Salt Yeast: The Fundamentals of Artisan Bread and Pizza Artisan Pizza and Flatbread in Five Minutes a Day Artisan Pizza: To Make Perfectly At Home Homemade Condiments: Artisan Recipes Using Fresh, Natural Ingredients Mastering Artisan Cheesemaking: The Ultimate Guide for Home-Scale and Market Producers American Farmstead Cheese: The Complete Guide To Making and Selling Artisan Cheeses Having A Meltdown! Ice Dyeing Artisan Fabrics For Quilting

[Dmca](#)