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BE SWEET

Caramels

Goosey, Chewy Delights



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Be Sweet: Caramels: Goody, Chewy Delights (Be Sweet (Sellers))



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Caramels are a yummy, irresistible nice. Whether dipped in chocolate, sprinkled with sea salt, or made out of a nip of brandy, everyone will find a favorite among these heavenly treats. A helpful summary of basic techniques gives caramel enthusiasts the tools they have to explore all the possibilities of glucose in its most sublime form: candies, pubs, and sauces. Presented with step-by-step instructions and 55 full-color photos each one of the 34 recipes becomes virtually foolproof.



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Very pleased This is actually the caramel recipe book that makes every batch come out wonderful. This publication is chock filled with goodies. I would recommend the reserve to anyone who loves producing candy. Initial batch didn't go well. caramel heaven Lots of different caramel tastes. I'm willing to leave it at that. Easy recipes and a lot of different varieties. Addictive I've only tried one recipe but it is great. Candy anyone My husband adores caramel. I eventually wish to try most every one of the recipes. Some of the quality recipes would make great presents as well! Great recipes I like all of the recipes and flavors offered in this book. I didn't understand caramel could be utilized so many ways. Can't wait to try all of them. Disappointing Pretty book however the author utilized the same recipe for all caramel recipes. Also, the cream curdled slightly. mixtures. For now though I'm going to have to give it thumbs down sorry. Just like the book says it is addictive. I made the essential vanilla caramel recipe today. I'm not impressed. I'm just finished with it for the present time. I was excited about this publication because I believed wow with all that large cream these will flavor great. It didn't proceed well. I figured a reserve that was no more than caramels would talk about different recipes love this little guide this book has some very nice ideas for flavors, styles, add-ins & They look kinda sad. Since the caramels aren't stirred during cooking tiny bits of sugar syrup

splattered all over my stove and floor. Not fun. I don't wish to talk anyone out of buying this reserve. I admit this is the first time I have available caramels with that much heavy cream. I'm sure it's me not really the book. Book written simply also to the point. I am going to stick to my current beloved candy book, The Complete Photo Information to Candy Making by Autumn Carpenter. She happens to employ a caramel recipe I am familiar with (aka Shortcut Caramels from Better Homes and Gardens). I've produced that recipe often successfully to rave reviews. It includes a ton of butter in it and preferences awesome. She doesn't give as many variations as this reserve will but there are several really good ones. Additionally, there are many other candy dishes in that book. Probably when I'm more capable or discover myself with more tolerance, I'll revisit this recipe. nice little guide to caramel making for beginners.

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