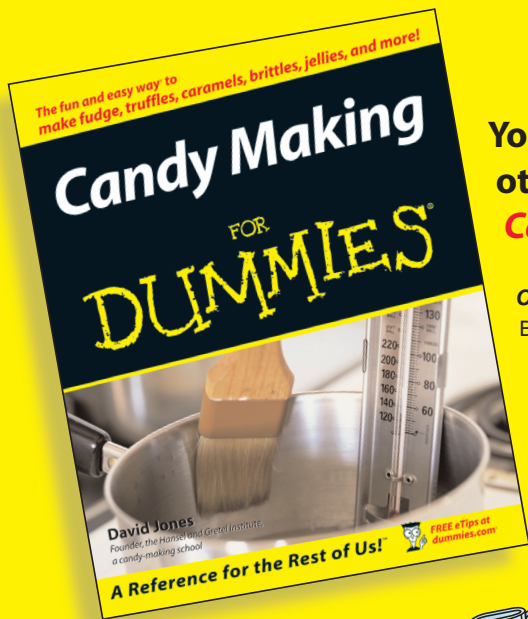


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DUMMIES



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You'll find these ideas and many other easy-to-follow tips in *Candy Making For Dummies*.

Candy Making For Dummies ISBN 0-7645-97345

By David Jones, certified Master Confectioner, founder of the Hansel & Gretel Institute - a school for candy making, and a member of Retail Confectioners International (RCI).



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Now you know.

-  To keep homemade candy on hand for an extended period, consider freezing by placing the candy in double freezer bags. When thawing, allow it to come to room temperature (8 hours or longer) before removing from the bag to prevent condensation. Refrigeration, in many cases, is a source of condensation and not recommended.
-  Wash down the inside of the pot after the batch begins boiling. This is done to prevent graining of candies when a grainy texture is undesirable. This washing may also be accomplished by placing a lid on the boiling pot for one minute.
-  If you use a double boiler to melt or temper chocolate, be absolutely certain that no water escapes from the bottom pot and gets into the chocolate, as this will cause the chocolate to seize up into a blob of gunk.
-  When a recipe calls for softened butter, remove the butter from the refrigerator at least one hour before it is needed, and cut into tablespoon size pieces to allow butter to come to room temperature. This softening allows the butter to blend throughout the mixture. Softening is not a melting, liquefying process.
-  Fruit center flavors, especially raspberry and orange, match up best with dark chocolate coatings; nuts, caramels, and pretzels match up best with milk chocolate coatings.
-  Coating a truffle by rolling it in the palm of your hand allows you to apply a very thin coating, making for a quite delicate piece.