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# The Liddabit Sweets Candy Cookbook: How To Make Truly Scrumptious Candy In Your Own Kitchen!



## Synopsis

Chocolate Mint Meltaways. PB&J Cups. Chai Latte Lollipops. Cherry Cordials, Spicy Pralines, and the cult favorite, Beer and Pretzel Caramels. Plus candy bars—the Twist Bar, the Nutty Bar, the Coconut-Lime Bar, inspired by commercial favorites (Snickers, Twix) but taken to new heights of deliciousness. And the French-style sea salt caramels that Daniel Boulud claimed were better than those he'd tasted in France. Yes, you really can make these sublime treats at home thanks to Liz Gutman and Jen King, the classically trained pastry chefs who traded in their toques to make candy—and now lead the candy-craft movement as proprietors of Liddabit Sweets, the Brooklyn confectionery whose products have drawn the attention of *The Early Show*, *Fox and Friends*, the *Cooking Channel*, *O, The Oprah Magazine*, *Real Simple*, *Food & Wine*, *GQ*, and more. Doing for candymaking what *Jeni's Splendid Ice Cream* did for ice cream, *The Liddabit Sweets Candy Cookbook* is the perfect marriage of sugar and spice, packed with 75 foolproof recipes, full-color photographs, and lots of attitude. The approachable recipes, offbeat humor, and step-by-step photographs remind us that homecandymaking is meant to be fun. The flavor combinations, down-to-earth advice, and easy directions make this the guide to turn to whether making candy for a treat, a holiday, a gift, or a bake sale.

## Book Information

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## Customer Reviews

I was super excited when I treated myself to this book. I've been to pastry school and have worked as a pastry cook professionally, but I never spent much time with candy. I thought the inspiring and elegant-seeming recipes in this book would be a fun project to work my way through. Alas it's been

a nightmare. All 4 recipes I've tried so far have been failures. I've had to make a lot of adjustments to salvage wayward messes of expensive chocolate and other beautiful ingredients. The Dorie bars sounded so perfect and unusual. There's something wrong with the recipe for the cookie base, though (I suspect the butter measurement is off; I played with the proportions and finally got something good) and altogether the bars just seemed too sweet and clunky. I'm not a fan of the recommended tempering method either; although it seems super helpful at first read, it ends up feeling imprecise as you're working with it. The mint chocolate meltaways were another confusing situation. I was skeptical of adding a healthy dose of sea salt to my mint chocolates, but I just trusted that the authors wouldn't lead me astray. I'm a HUGE fan of salty sweet / salted chocolate in general, but these were just bizarrely salty. Combined with mint, the salt gives this confection a taste like chocolate baking soda toothpaste or something. It was strange. I love these ladies' beautiful ideas, but I'm dissatisfied with my results. I've wasted over \$50 in Callebaut chocolate alone because of their unreliable instructions. As a previous reviewer pointed out, there are a number of typos throughout the book, which doesn't make me feel confident that there aren't similar mistakes in the recipes themselves. This book has made me realize how much goes into making a great cookbook.

I've had this book almost two weeks now, and recommend it very highly, with only a few reservations. I think where this book excels is in interesting and innovative flavors. If you are bored by the basics and really want to tease your palate, this book is an excellent choice. The reservations? Minor for most, I think, but beginners may find them helpful. First, the quantities are huge. HUGE. I rarely want 50 of the same truffle, and don't often want to have to buy and temper that much chocolate. Tempering chocolate is the hardest part to master (you can totally master it, and their instructions are pretty darned good), so it would have been very helpful to also give instructions on coating candies (truffles, really) with things like cocoa, nuts, and cereals. Moderately experienced candy makers know this, but the book seems to be directed at passionate beginners. I don't think these points should stop you from considering this book, as it really is a fun and well-written book. Just know what you are getting. (It's worth buying just for the fig & ricotta and beer & pretzel caramel recipes. Mmmmm.) Another great book to consider buying alongside this one is Elizabeth LaBau's book on candy making. Similarly inventive flavors, with a different approach to tempering chocolate and finishing truffles. UPDATE: I had to change my rating from 4 stars to 3 after testing a couple more recipes. I've found quite a few typos in this book, which I find VERY aggravating. The English measurements seem to be ok (cups, etc), but weights are off. The

chocolate chews and caramels both call for 300g corn syrup by weight, but different amounts when using cups. My chews came out WAY too soft, and my caramels made half the amount specified and the texture was like hard candies.

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