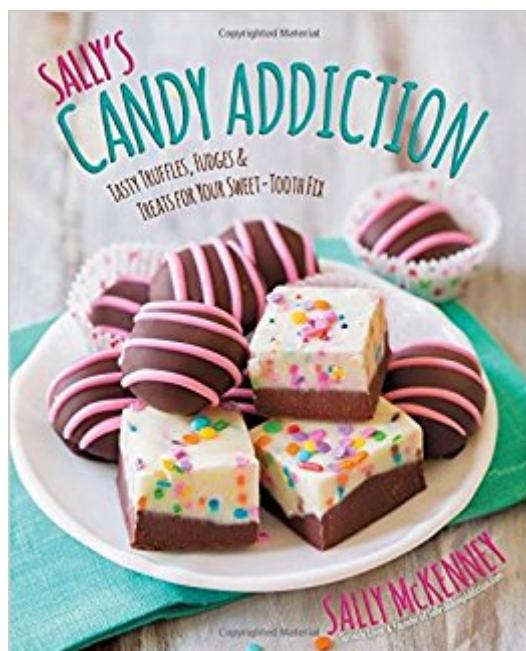


The book was found

Sally's Candy Addiction: Tasty Truffles, Fudges & Treats For Your Sweet-Tooth Fix



Synopsis

How sweet it is! Simple ingredients come together to make indulgent and addicting candy! Sally McKenney, creator and author of Sally's Baking Addiction, is back with a brand-new cookbook chock-full of a whole new host of treats for your sweet-tooth fix. If you're a candy and sweets lover, then look no further. Complete with over 75 brand new recipes, indulge in truffles, fudge, caramels, and marshmallows. And if you like Oreos, Reese's, Snickers, or other candy bar favorites, Sally will show you the best ways to incorporate these into cookies, cupcakes, bars, and more. Complete with easy-to-follow, step-by-step recipes, Sally's signature photography for every recipe, and snippets from Sally's own kitchen experiences, Sally's Candy Addiction has a recipe for every candy lover in your life.

Book Information

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Customer Reviews

The perfect candy for any celebration View larger Birthday Cake Fudge Prep time: 15 minutes

Total time: 6 hours, 15 minutes or overnight Makes: 64 x 1 inch (2.5 centimeter) squares

Chocolate Fudge Layer - 1 1/2 cups (273 gram) semi-sweet chocolate chips - 1/2 x 14 ounce (198 gram) can full-fat sweetened condensed milk - 2 tbsp marshmallow creme White Fudge Layer - 1 1/2 cups (273 gram) white chocolate chips - 1/2 cup plus 1 tbsp (14 ounce can; 198 gram) full-fat sweetened condensed milk - 2 tbsp marshmallow creme - 1 tsp vanilla extract - 1/2 cup (53 gram) plus 1 tbsp sprinkles, rainbow or any color, divided

Special Equipment - 8 inches square (20 centimeter) baking pan What you see here is the fudge version of chocolate birthday cake with vanilla frosting. The creamy chocolate fudge layer is topped off with a vanilla white chocolate marshmallow fudge layer, or 'frosting', as I like to call

it! I fold sprinkles into the top layer, which transforms the sweet dessert into a party. Make sure you use sprinkles (a.k.a. jimmies) and not nonpareils (the little ball sprinkles). Nonpareils can be used to decorate the top of the fudge, but do not mix them in the white layer, as their color will bleed. 1. Line an 8 inches (20 centimeter) square baking pan with aluminum foil, leaving enough overhang on the sides to easily remove the fudge once it has set. Set aside. 2. Make the Chocolate Fudge Layer: Combine the semi-sweet chocolate chips, sweetened condensed milk, and marshmallow creme in a medium-size saucepan over medium heat. Stir constantly with a rubber spatula or wooden spoon as the chocolate chips melt. Once the mixture is smooth and the chips have melted, remove pan from the heat. The mixture will be extremely thick. Pour into the prepared pan, smoothing down the top to make one even layer. Set aside. You can either wash, dry, and reuse the same saucepan for the next layer or use a new, similar-size saucepan. 3. Make the White Fudge Layer: Combine the white chocolate chips, sweetened condensed milk, and marshmallow creme in a medium-size saucepan over medium heat. Stir constantly with a rubber spatula or wooden spoon as the chips melt. Once the mixture is smooth and the chips have melted, remove pan from the heat. The mixture will be extremely thick. Stir in the vanilla extract and once fully combined, very gently fold in 1/2 cup (53 gram) of the sprinkles. Do not stir too much or the color from the sprinkles could bleed. Pour on top of the chocolate layer, smoothing down the top to make one even layer. Decorate with remaining 1 tbsp sprinkles while the fudge is still warm and wet. 4. Cover with aluminum foil and refrigerate for 4 hours or until set. Alternatively, you can let the covered fudge sit at room temperature overnight to set. Once set, remove the fudge from the pan by lifting out the aluminum foil. Invert the fudge onto a cutting board, peel away foil, then turn the fudge back over. Using a large sharp knife, slice the fudge into 1 inch (2.5 centimeter) squares. (If the fudge has been in the refrigerator for longer than 4 hours, it might be quite stiff; if so, allow to sit at room temperature for 20 minutes before cutting.)

No one knows sweet like Sally! Sprinkles lover Sally McKenney is the writer and creator of the blog sensation Sally's Baking Addiction. Obsessed with peanut butter, yoga, and apple pie, Sally left a career in finance to dedicate herself full-time to the millions of fans that follow her increasingly popular blog and her books, Sally's Baking Addiction and Sally's Candy Addiction. Sally lives in Maryland with her husband, Kevin, and their rescue German shepherd/Rottweiler mixes, Jude and Franklin. When Sally isn't on the computer, practicing yoga, or hiking with Kevin, Jude, and Franklin, you can find her in the kitchen baking or behind the camera.

I'm in love with this book. I was looking to expand the sweet treats I make to go along with cakes and cupcakes. The cake pop recipe is perfect. I had never made cake pops completely from scratch before and they turned out wonderfully. I look forward to trying each recipe at least once and many I will use over and over again.

Pretty basic, decent recipes

White chocolate recipe is the best!!!Great price and fast shipping.A must for those that crave white chocolateÃ ÂÂ

Sally is so talented! I love all the recipes in both of her books. They are very easy to follow along with and taste like you went to culinary school! You won't believe the compliments you will get!This book is great because it introduces you to making chocolates and candies step by step. You will NOT be disappointed!

I LOVE LOVE LOVE this cookbook! The pictures are beautiful and all the recipes look so good! I have made a couple of the recipes from this book already and they have turned out perfectly. I can't wait to make more recipes from this book! I love the baking section in the back of the book for those of us who are bakers at heart. I am going to make the milky way cake for my birthday in a couple of weeks!

great book

Gorgeous pictures, plenty of troubleshooting tips, and Sally's classic wit Ã¢Â•Â¤Ã ÂÂ•

This book is amazing! Sally is quickly becoming a favorite! The way she writes is beautiful. I sit down and will read an entire chapter! Easy to follow recipes with tips and tricks to help out beginners like myself! Delicious recipes! Very happy with this purchase!!

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