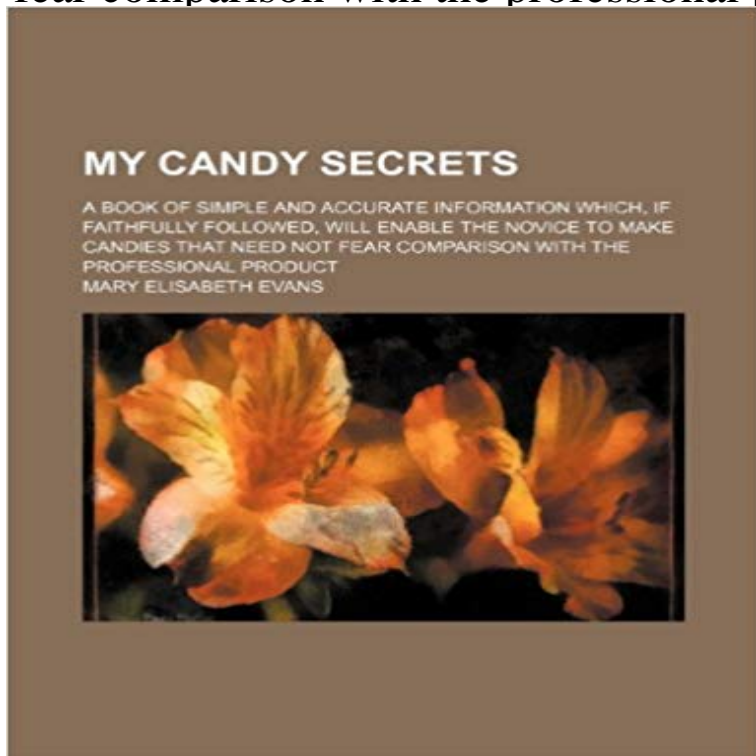


My candy secrets; a book of simple and accurate information which, if faithfully followed, will enable the novice to make candies that need not fear comparison with the professional product



This historic book may have numerous typos and missing text. Purchasers can download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1919 Excerpt: ...Fondant. be made in a great variety of shapes and sizes. The same fondants are used as for hand-rolled cream centers. For molding in cornstarch the professional has quite a large equipment; but it can be done easily at home with no more than the following: I. Set of plaster of Paris molds on a stick. (Costs 60c for a stick of twelve molds from any confectioners supply house.) II. Funnel dropper and stick. (Complete costs from 50c to 75c from any confectioners supply house.) III. A coarse and a fine sieve, and a soft, flat paint brush. IV. Heavy cardboard box-covers, about one to one and one-half inches deep and as long one way as the stick of molds. V. A smooth ruler, a little wider than Cream Centers Molded in Cornstarch: Centers molded in cornstarch keep soft longer than hand-rolled ones, are easier to coat with chocolate, and can Chocolates and grants Cream Centers Molded in Cornstarch: the covers you are to use as containers. VI. Several boxes of dry cornstarch. (Dry in a warm place for several hours each time before using.) Sift into each box-cover enough dry cornstarch to fill it. Level the cornstarch off smoothly with the ruler (see illustrations facing page 64). Then with mold stick make impressions in the cornstarch, lifting the mold stick carefully, so as to keep each impression clean-cut and smooth. By having several mold sticks, each with a different shaped mold, you can make any number of shapes and sizes. In the illustration facing page 65, various shapes are shown, together with three different designs on mold sticks. The photograph also shows the wooden starch trays that are used professionally. They are quite bulky and expensive, however, and for home use

the inverted box-tops will do just as well.  
When all the impressions are...

Which, If Faithfully Followed, Will Enable the Novice to Make Candies That Need Not Fear Comparison with the Professional Product (ClassicMy candy secrets: a book of simple and accurate information which, if faithfully followed, will enable the novice to make candies that need not fear comparison with the professional product : Evans, Mary Elisabeth : Free Download & StreamingAmazon?????My Candy Secrets: A Book of Simple and Accurate Information Which, If Faithfully Followed, Will Enable the Novice to Make Candies That Need Not Fear Comparison with the Professional Product?????????Amazon?????????????Mary Elisabeth Evans?????????????My Candy Secrets: A Book Of Simple And Accurate Information Which, If Faithfully Followed, Will Enable The Novice To Make Candies That Need Not Fear Comparison With The Professional Product [Mary Elisabeth Evans, Mary Elisabeth] on . \*FREE\* shipping on qualifying offers. This is a reproduction of aMy candy secrets a book of simple and accurate information which, if faithfully followed, will enable the novice to make candies that need not fear comparison with the professional product : Mary Elizabeth : Free Download & Streaming.Full text of My candy secrets a book of simple and accurate information which, if faithfully followed, will enable the novice to make candies that need not fear comparison with the professional product. See other formats. MY CANDY SEGRET5A Book Of Simple And Accurate Information Which, If Faithfully Followed, Will Enable The Novice To Make Candies That Need Not Fear Comparison With TheA Book Of Simple And Accurate Information Which, If Faithfully Followed, Will Enable The Novice To Make Candies That Need Not Fear Comparison With The Professional Product. Product Features: Category: Classic Binding: Paperback Language of Text: English Be the first to rate this product. Rate this product:My candy secrets a book of simple and accurate information which, if faithfully followed, will enable the novice to make candies that need not fear comparison with the professional product : Mary Elizabeth : Free Download & Streaming.(Sugar/Candy) A book of simple and accurate information which, if faithfully followed, will enable the novice to make Candies that need not fear comparison with the professional product. With 53 illustrations. 8. XXXVI, 146 pp. Blue orig. cloth.1919 My Candy Secrets: a book of simple and accurate information which, if faithfully followed, will enable the novice to make candies that need not fear comparison with the professional product Mary Elisabeth Evans.My Candy Secrets: A Book of Simple and Accurate Information Which, If Faithfully Followed, Will Enable the Novice to Make Candies That N by Mary To Make Candies That Need Not Fear Comparison With The Professional Product MaryA Book Of Simple And Accurate Information Which, If Faithfully Followed, Will Enable The Novice To Make Candies That Need Not Fear Comparison With TheUnlike some other reproductions of classic texts (1) We have not used Which, If Faithfully Followed, Will

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