



Thames & Kosmos

READ BEFORE YOU BEGIN!

# CANDY FACTORY

## Corrections, Clarifications, and Tips

### General Tips

Corrections to the quantities of ingredients are printed in bold.

When a recipe calls for ...

... gelatin, use powdered gelatin (e.g. Knox® brand), not sweetened gelatin-based desserts (e.g. Jell-O®).

... condensed milk, use unsweetened condensed milk, or evaporated milk; not sweetened condensed milk.

... corn syrup, use light corn syrup, not dark corn syrup.

... a small box for the fudge or marshmallow meringues, you can use a small, flat-bottomed plastic food storage container.

### Chocolate Shapes, pg 14

First read the section "Bath Time for Chocolate" on page 7 to learn how to set up a double boiler. Use 2/3 cup of dark, milk, or semi-sweet chocolate chips to fill all of the molds on the plastic chocolate mold tray (part #16). You can also use a 5-ounce bar of chocolate. If the chocolate is too thick to pour into the molds, add 1 tsp of cocoa butter, coconut oil, or a vegetable shortening (e.g. Crisco®) to make it less viscous. Do not use vegetable oil, margarine, or butter. However, do use vegetable oil to coat the molds before pouring. Use the pick tool (part #3) to help you remove the chocolates from the molds.

### Chocolate Bunny and Chocolate Santa Claus, pg 15 and 16

Do these two experiments at the same time as the Chocolate Shapes experiment, so that you do not have to repeat the melting step each time.

### Chocolate Eggs, pg 18

Use about 1/4 cup of chocolate chips for each egg (one egg = two halves). Follow the instructions for thinning the chocolate and coating the molds with oil, written above under "Chocolate Shapes." You can speed up the cooling by putting the egg mold in the freezer for about 5 to 10 minutes for each egg half. You can leave the remaining

melted chocolate in the double-boiler, with the stove off, each time you cool an egg half.

### Chocolate-Dipped Marshmallows, pg 20

**Use one whole envelope of gelatin instead of 1/2 an envelope.** If you do not have small yogurt cups (for example, 4 ounce yogurt cups), you can use an ice cube tray, a plastic egg carton, or even small teacups. After step 5, cover the marshmallows and let them dry for at least a day before coating with chocolate. In step 6, use 6 ounces of chocolate or 1 cup of chocolate chips, and if you do not have cocoa butter, use vegetable shortening (e.g. Crisco®). After coating, put the chocolate marshmallows on the wafers (e.g. Nilla® wafers) and let them harden.

### Lollipops, pg 32

In step 1, do not use wax paper. It may stick to the lollipops. Use only a cookie sheet or a smooth marble surface. Oil your sheet or surface with vegetable oil.

### Gummy Shapes, pg 34

One tbsp of gelatin is about the same as one envelope of gelatin, so you can use a whole envelope. You can fill about half of the molds on the plastic gummy candy mold tray (part #15). Repeat with different colors and/or flavors to fill the rest of the molds.

### Cream Gummies, pg 35

This recipe makes more than you need to fill the gummy mold tray. Either put the excess syrup into the chocolate mold tray, or **use these reduced quantities: 2 tbsp gelatin, 4 tbsp fruit juice, 2 tbsp sugar, 2 tbsp corn syrup, 1 tsp raspberry syrup (optional), 2 tsp cream.**

### Vanilla Fudge, pg 38

In this recipe, **use 2 tbsp of evaporated milk and 2 tbsp of fresh milk** for the best results.

### Chocolate-Nut Fudge, pg 39

In this recipe, **use 1 1/2 cups of confectioners sugar** for the best results.

### Meringue Kisses, pg 40

In this recipe, **use one envelope, or 1 tbsp, of gelatin** for the best results. In step 4, it is best to wait 24 hours for the meringue to become firm. In step 5, clean the shape cutters after each cut. You can also simply cut shapes with a knife. The last sentence should read "Use a lot of sugar during the cutting to keep the meringue from sticking."

### Licorice Candy, pg 42

Use 1 tbsp of black food coloring for this recipe. Make sure you cook the licorice paste for 10 to 20 minutes, stirring constantly so it does not burn. Cook it until the paste is simply too thick to stir. In step 4, let the paste cool for 10 minutes before transferring to the wax paper. If the paste is too sticky to work with, follow the tip in the oval with the oven symbol.

### Chocolate Coating, pg 46

To make the chocolate coating on page 46, use 6 ounces of chocolate or 1 cup of chocolate chips, and 1 tbsp of cocoa butter or a vegetable shortening (e.g. Crisco®). Using butter, margarine, or other oils may keep your chocolate coating from hardening properly.

### White Chocolate Cream Candies, pg 46

In this recipe, 6 ounces of white chocolate is the same as 1 cup of white chocolate chips. In step 2, instead of waiting four hours, you can put the mixture in the refrigerator to speed the cooling.

### Crunchy Peanut Candy, pg 47

**Use 1 cup of corn flakes and 1/2 cup of chopped peanuts.** In step 4, you may need to squeeze the spoonfuls of the mixture in the palm of your hand to make compact balls, if the mixture is too loose.

### Peppermint Patties, pg 48

In this recipe, **use 3 cups of confectioners sugar and 1 tsp of lemon juice** for the best results. In step 1, add more confectioners sugar if the fondant paste is too sticky and not thick enough to roll out in step 2.