

References

Kendrick, R.A. and P.H. Atkinson. *Candymaking*. (1987). New York: HP Books, Inc.

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The Art of Candy Making

Sweet Indulgence!



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Candy Recipes

Fondant for Cherry Cordials (Pauline Atkinson)

1 ½ cups water 4 cups sugar
1/3 cup corn syrup Pinch of salt

Have ready a 9x13-inch ungreased baking pan or cold slab. In a large, heavy 4-quart saucepan mix water, corn syrup, sugar and salt. Place over high heat and stir until mixture comes to a boil. Wash down sides of pan with wet pastry brush. Clip on candy thermometer. Cook with stirring to 230° F. or soft ball stage. Remove from heat and, without stirring or scraping, pour into pan or onto cold slab. Let cool. When cooled, knead fondant until it sets up, about 20 minutes. Store in cool place (fridge) for up to several weeks.

To make cherry cordials:

- Thoroughly drain cherries and place on paper towels.
- Line trays with wax or parchment paper.
- In top of double boiler, put half of the fondant (with water in bottom of double boiler) and place over medium heat. Stir gently with wooden spoon as fondant starts to melt. Clip on thermometer and melt until fondant reaches a temperature of 142° F. When fondant has completely melted, use a dipping fork and dip cherries.
- Place dipped cherry on wax lined tray. The recipe will dip about 125 maraschino cherries. If fondant appears too thick, add 1 tablespoon maraschino cherry juice. Continue dunking each cherry until about half of the melted fondant is used. Then add remaining fondant and heat to 142° F. and continue dipping.
- Make sure the cherries are completely covered in the fondant.
- Let cool before dipping in chocolate.

Altitude Conversion Chart

If the water boils at this temperature:	Subtract these degrees from recipe:
200° F	12° F
201° F	11° F
202° F	10° F
203° F	9° F
204° F	8° F
205° F	7° F
206° F	6° F
207° F	5° F
208° F	4° F
209° F	3° F
210° F	2° F
211° F	1° F
212° F	0° F

*For example, if your thermometer reads 204° F when water is boiling and the recipe says to cook to 230° F, subtract 8° F and cook to 222° F.

Candy Making Equipment & Utensils

- Heavy-gauged saucepan (at least 4 quart)
- Baking pans or marble slab for cooling candy
- Cookie sheets (lined with waxed paper)
- Heavy duty spatula for kneading cooked candy
- Pastry brush to wash down sides of pan
- Wooden spoons to stir candy while cooking
- Dipping forks
- Thermometer - Select one that has two-degree markings and can clip to the cooking pan. Always test before using.

Trouble Shooting

If candy is under or over cooked	Return to clean pot, blend in 1 1/2 cups water. Bring to a boil, wash down sides of pan. Clip on thermometer and cook to proper temperature. Pour out & cool. Re-add flavoring. Candy will have a darker color due to re-cooking.
Divinity is overcooked	Stir in hot water 1 tablespoon at a time and mix with a wooden spoon until soft peaks form as it is dropped from a spoon.
Divinity is undercooked	Stir in 1/4 cup powdered sugar with a wooden spoon and allow to stand 5-10 minutes or until it holds its shape.
Fondant too firm	Wrap in plastic wrap and cover with warm towel for 15 minutes and knead with your hands. Still too stiff, knead in 3 tablespoons of softened butter.
Fondant too soft	Knead in macaroon or flake coconut and allow it to stand 10 minutes to absorb excess moisture. Shape into centers.

Tips & Hints

- Don't double recipes.
- A cool, dry day is best for making candy.
- Don't ever scrap pan when pouring out the candy!

Candy Recipes

Creamed Fondant

4 cups sugar 1/4 cup corn syrup
 1 cup cream 1/2 teaspoon salt
 1/4 cup water 1/2 cube butter

Have slab ready, cold and damp. Put sugar, cream, corn syrup, salt, and butter in a heavy pan. Bring to boil and wash sides of pan down with wet pastry brush. Cook to 228°-229° F. Pour on cold, damp slab (or use a cold, damp 9x13-inch glass pan) and allow to cool until it is neither warm nor cold. Stir until the fondant becomes kneadable. Knead in flavoring and/or coloring as desired.

*For chocolate fudge, add 2 squares of baking chocolate with other ingredients.

Peanut Butter Cups

1/4 cup corn syrup 1 cup peanut butter
 2 cups powdered sugar 1/2 cup butter

Mix all ingredients together until smooth. Form into balls. Dip or put in candy papers and cover with chocolate.

Coconut Bars

2 cups corn syrup 1/2 cube butter
 1 cup sugar 2 teaspoons vanilla
 1 teaspoon salt 14 oz. package coconut

Cook corn syrup, sugar, salt and butter to 230° F. Add 2 teaspoons vanilla and coconut. Stir fast until mixed and pour into buttered 9x13-inch buttered pan. *Options: May add some almond flavoring and reduce the vanilla. Chill and cut into squares, dip or eat plain. Sprinkle with chopped almonds and pour thin layer of caramel over the nuts.

Chocolate Dipping Trouble-Shooting Guide

Dipped Chocolate Appearance

Bottom	Top	Caused By	Remedy
Cloudy	Cloudy	Coating too cold	Increase temperature
Dull	Dull	Coating not tempered	Work coating between each dip
Shiny	Cloudy	Coating too hot	Decrease temperature
Cloudy	Luster with dull spots	Coating too hot	Cool coating and work between each dip
Wet and sticky	Wet and sticky	Coating much too hot	Cool and work more before dipping
Cloudy	Dull	Cooled too slowly	Decrease room temperature
Looks good first day; cloudy second day	Looks good first day; cloudy second day	Cooled too slowly	Decrease room temperature and cool where air can circulate

The following recipes are adjusted for an altitude of 4500 feet. Please adjust for your thermometer.

Chocolate

Some brands of dipping chocolate: Merckens, VanLeer, Guittard.

Avoid:

- Strong odors - chocolate will absorb smoke, perfume, onion, and other odors and take on the taste.
- Moisture - will ruin chocolate for dipping. Don't do or make anything that will put moisture in the air.
- Heat - too much heat will scorch the chocolate. Scorched chocolate needs to be thrown away.

Melting Chocolate:

- Oven - Turn oven to lowest setting possible. Chunk chocolate into small pieces. Place in metal or glass pan or bowl. Place pan in oven and close door. Check every few minutes to be certain it is not getting too hot. Place your hand on the side of the pan/bowl and if you cannot leave it there comfortably, it is too hot. Remove pan from oven and turn oven off. Stir chocolate and when the side is not hot, return to warm oven. Most ovens will turn low enough for this not to be a problem. You can melt 10 pounds of chocolate in about 45 minutes, remembering to stir occasionally.
- Microwave - Remember, every microwave is different and these are just guidelines. Also, glass bowls retain heat.
 - Use plastic/glass bowls, flexible spatula, thermometer
 - Use turntable, if not available, stir more frequently.
 - Chunk 2 lbs. of chocolate.
 - Heat on high for about 1 1/2 minutes. Stir well and continue heating for an additional 10-30 seconds. Stir once again. If using white chocolate, stir twice during this time period to prevent possible burned coating. Chocolate should be almost completely melted and will be in temper if the temperature has not exceeded 91° F.

- If temperature exceeds 91° F. add several chunks of chocolate (about ¼ lb.) and continue to stir until a temperature of 86-88° F. is obtained. Remove unmelted pieces of chocolate. Chocolate in bowl will now be tempered.
- **Chunk Method** - Chop 2 pounds of chocolate into small pieces.
 - Place in plastic/glass bowl and heat on high for about 1-2 minutes. Stir well (if using white Chocolate, stir twice during this time period to prevent possible burned coating) and continue heating for an additional 30 seconds. Chocolate should be completely melted and be approximately 100-105° F.
 - Place ½ lb. of chocolate chunks into the melted chocolate and stir until a temperature of 86-88° F. is obtained. Remove unmelted pieces of chocolate. Chocolate in bowl will now be tempered.
 - If chocolate becomes thick (over-tempered), place in microwave and heat for approximately 10 seconds. Do not exceed 91° F. or you will need to re-temper the chocolate.

How to tell if the chocolate is in good temper?

Dip a metal spatula or knife blade into the chocolate and leave a small film on the blade. If the chocolate is firm and not tacky in 5 minutes at normal room temperature (68° F), it is in good temper. If it is still tacky, place chocolate chunks back in bowl and cool about 2° F. Repeat test until tempered.

Dipping Chocolate

- Room temperature should be below 70° F., but not so cold that you can't work. From 60-68° seems to work well.
- Dip out of a cold electric skillet.
- Tempering chocolate gets the chocolate and the cocoa butter to combine again after melting. If you get white streaks or spots on the chocolates, it is because it wasn't

tempered enough or you dipped when the chocolate was still too warm. To temper, make "S" motions through the chocolate, lifting the chocolate so air can get to it. When the chocolate is cooler than your body temperature (about 85° F.), you are ready to dip. Place a center (piece of fondant, caramel, or truffle) on top of the chocolate in the skillet. With your fingers, pick up some chocolate and drape it over the center. Pick it up, drain off excess chocolate and place on a waxed paper lined tray. Let the candy stand for a few minutes to see if the chocolate sets up. If the chocolate dulls and starts to set, go ahead and finish chocolates. If not, continue tempering the chocolate until it will set up.

Proceed in this manner until you are low on chocolate. Add another handful, stir until cool, and continue dipping. If the chocolate hardens on the bottom of the skillet, turn the heat on the pan for only 2-3 seconds. This is long enough for the heat to melt the chocolate. Keep stirring and dipping. The chocolates that are dipped should begin to set up in 3-4 minutes. If they are still shiny, the chocolate is too warm or the room is too warm.

When the chocolates are completely dry (several hours), place in boxes or plastic ware. Store in a cool, dry place.

Use the following chart as a guideline if your finished chocolates are not as professional-looking as you might hope. Symptoms usually will not be apparent until the chocolate has set up - several hours after dipping. Take heart, though, as chances are they'll still taste great! (If you don't like cloudy or dull appearing chocolates, wrap them in foil squares and no one will be the wiser!)