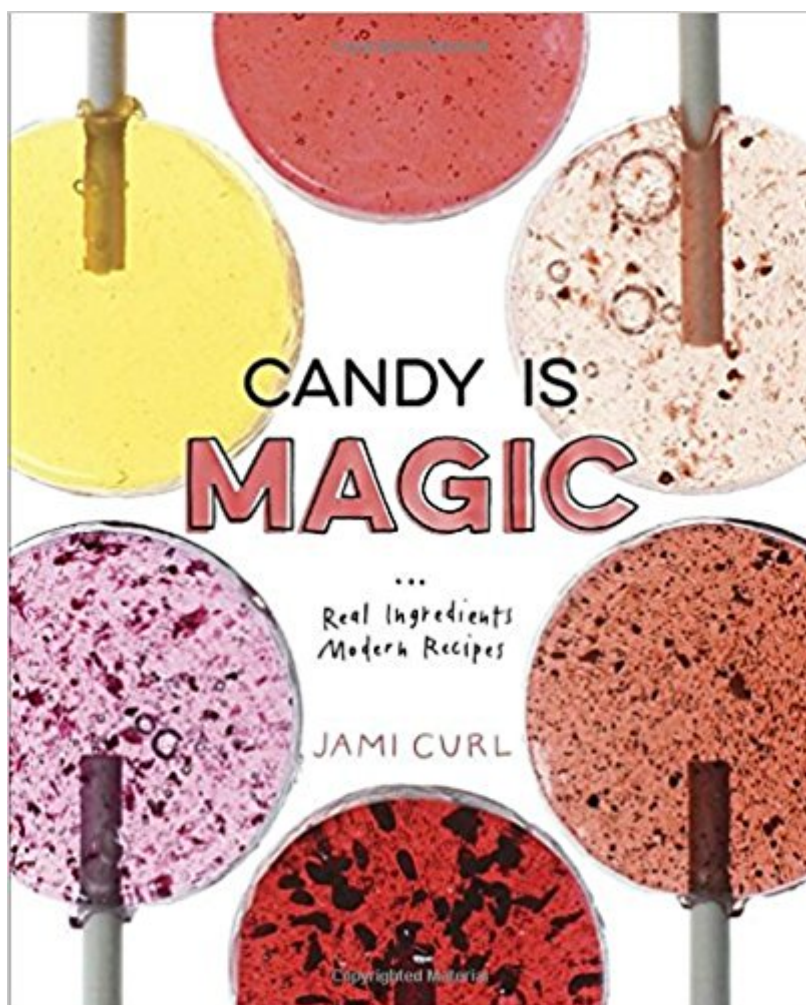


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# Candy Is Magic: Real Ingredients, Modern Recipes



## Synopsis

This game-changing candy cookbook from the owner of Quin, a popular Portland-based candy company, offers more than 200 achievable recipes using real, natural ingredients for everything from flavor-packed fruit lollipops to light-as-air marshmallows. Chai Tea Lollipops, Honey and Sea Salt Marshmallows, Chocolate Pretzel Caramels, Cherry Cola Gumdrops—this is not your average candy, or your average candy book. Candy-maker extraordinaire Jami Curl breaks down candy making into its most precise and foolproof steps. No guess work, no expensive equipment, just the best possible ingredients and stop-you-in-your-tracks-brilliant flavor combinations. She begins with the foundations of candy; how to create delicious syrups, purees, and “magic dusts” that are the building blocks for making lollipops, caramels, marshmallows, and gummy candy. But even more ingeniously, these syrups, purees, and magic dusts can be used to make a myriad of other sweet confections such as Strawberry Cream Soda, Peanut Butter Hot Fudge, Marshmallow Brownies, and Popcorn Ice Cream. And what to do with all your homemade candy? Jami has you covered, with instructions for making candy garlands, tiny candy-filled pinatas, candy ornaments, and more—you are officially party ready. But this is just the tip of the deliciously sweet iceberg—packed with nearly 200 recipes, careful step-by-step instruction, tips for guaranteed success, and flavor guides to help you come up with own unique creations—Candy is Magic is a candy call to action!

## Book Information

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## Customer Reviews

View larger Apple Caramels Makes About 160 Caramels If Made In A Frame Or 115 Caramels

If Made In A Pan I'm apple-obsessed, and I'm fortunate to know a very skilled apple farmer named Susan Christopherson. Susan lives on a beautiful piece of land in Ridgefield, Washington. The property is dotted with rare and heirloom apple trees with which Susan is so familiar that a walk through the orchard is not unlike flipping through the pages of her family photo album. For me, an afternoon spent at the farm is the perfect getaway. Something about the trees and the sky and Susan herself, I forget about every trouble and doubt, and I find myself feeling completely inspired. (Of course, Susan is a great listener, usually has an apple pie on her kitchen counter, and is a total pro at having a pot of coffee at the ready. These three things definitely add to the getaway spirit.) The key to this recipe is the use of a good-quality apple butter. Homemade is great, but if you use store-bought, the ingredient list on the jar should mention only apples and apple cider. Before you begin the recipe, take a few minutes to remove any extra water content from the apple butter, whether it's homemade or store-bought, by scooping it into a small saucepan and warming it over medium heat until you see steam. Keep the apple butter moving (stir it) so it doesn't scorch and allow it to steam for 5 minutes. Remove it from the heat and proceed with the recipe. When the caramel has set, see pages 164 to 165 for cutting tips, detailed instructions, and illustrations.

**Recipe** Set up a 12 by 14-inch candy frame or lightly butter a 9 by 13-inch pan. Weigh the glucose syrup directly into a heavy-bottomed pot, then set the pot over medium-high heat. Allow the glucose to warm until it liquefies and then starts to bubble. Once the glucose has bubbled a bit in one spot, swirl the pot to distribute the heat. Add the sugar, about one-third at a time, sprinkling it over the glucose syrup. Using a high-heat spatula or wooden spoon, poke (no stirring) the sugar down into the syrup after each addition. Keep watch to make sure no giant lumps of dry sugar remain before you add the next installment of sugar. If you see lumps, poke them down into the glucose. Once all of the sugar is added and has been poked down into the liquid so it's wet, stop poking. Pour the cream into a small saucepan and add the salt, vanilla bean powder, cinnamon, nutmeg, vanilla extract, and apple butter. Stir to mix, then set the pan over low to medium heat. You're not looking to boil the cream; the idea is to simply warm the ingredients so they're not cold when they go into the hot sugar. Meanwhile, let the glucose and sugar cook, swirling the pot occasionally, until the mixture is dark amber, or the color of a copper penny (see the Caramel Color Chart). Time-wise, you're looking at 13 to 15 minutes for the caramel to reach the target color. At first the sugar will turn pale brown, then darker brown. This may happen in spots around the pot, so it's important to swirl the pot as the sugar cooks. Once the

sugar is a uniform color, cook it for a second or two longer until you feel good about the color, remembering that you want it to match that dark amber target. Remove the pot from the heat and very carefully add the warmed cream mixture, immediately followed by the butter. Whisk the candy for 5 minutes, until completely emulsified. This means that the fats have been completely mixed into the sugar with no chance of separating. The mixture will be homogenized, with no oily separation or bits of anything burnt floating around. Pour the caramel into the prepared candy frame or pan, nudging it into the corners as needed. Allow the candy to sit until cooled and set, at least 3 hours or preferably up to overnight, before cutting.

Ingredients      438 grams glucose syrup      800 grams granulated sugar      110 grams heavy cream      7 grams kosher salt      3 grams vanilla bean powder      3 grams ground cinnamon      2 grams freshly grated nutmeg      16 grams vanilla extract      130 grams apple butter, excess moisture removed before weighing      120 grams unsalted butter, cut into roughly 1-inch pieces

“Sweet rewards made with all-natural ingredients make Candy Is Magic shine. With Jami Curl’s clear, easy-to-follow instructions, you’ll be making lickable lollipops, chewy caramels, pillowy marshmallows, and fruity gumdrops to the delight of your family and friends. And believe me, if you offer up treats like these, you’ll soon have more friends than you know what to do with!”

•DAVID LEOVITZ, author of My Paris Kitchen “We love Quin Candy in the Jeni’s kitchen! We crush the hard candies and twirl the shards into our ice cream or sprinkle on top. Jami’s brilliant, creative recipes turn out magical confections as great as your favorite candy growing up, and yet better and more fun than it ever was.”

•JENI BRITTON BAUER, author of Jeni’s Splendid Ice Creams at Home and Jeni’s Splendid Ice Cream Desserts “An eye-dazzling mix of basic cooking/chemistry lessons and a luxury coffee table topper studded with saturated images that recall geological surveys and precious stones. [...] Candy Is Magic is designed to kickstart creativity on every page; a torrent of recipes and ideas building and building to a crescendo of sugar fever all delivered in Curl’s clear, detailed, relentlessly cheerful tone.”

•KELLY CLARKE, Portland Monthly “Curl’s enthusiasm for her craft makes this cookbook a pleasure to read; she is the ideal coach for would-be candy makers.”

•Publishers Weekly “Curl’s fearless approach is punctuated by the fact that all her recipes begin in her home kitchen. This means these are no large-scale recipes trimmed down (often with questionable results) for the home cook.”

•ERIN PRIDE-SWANEY, Everett Herald

Jami Curl is the founder of QUIN – a small batch, handmade candy company headquartered in Portland, OR. She was recently named one of Fast Company’s 100 most creative people in food, and Bon Appetit dubbed her “the new Willy Wonka.” Jami’s work has also been featured in Food + Wine, Gourmet, Good Housekeeping, Real Simple, Martha Stewart, Martha Stewart Weddings, Sunset, O Magazine, the Wall Street Journal, the New York Times and many more.

What a beautifully written, photographed and illustrated book. The recipes make what can oftentimes be intimidating, easy and inspirational. Using real ingredients and covering all the basic techniques, I am already finding this is a go-to mainstay in my kitchen. I’ve even found my daughter reading it page by page whilst making a list of sugary sweet concoctions she wants to make together in our kitchen. The perfect gift for those sweet-toothed friends in your life; I’ve already bought several to give as gifts- truly special (coffee-table worthy) and so far, everyone has LOVED it. Highly recommend this work of art!

Just received my book and started looking it over. During the first few pages she mentions glucose syrup. Oh, boy. I was all ready to go and buy some on and I thought I would be all set until further research I am finding that corn syrup is the same as glucose syrup as it is the next substitute if you don’t have glucose syrup. At this point I am unsure as to the purpose of paying more for the glucose syrup. I’m not seeing on the brand she uses where it says Non-GMO either so unsure as to that claim. It could be true, I’m not saying it’s not but if it was they should be showing pictures of that for sure. I would buy it if it showed it was Non-GMO. Though if it’s used so your candy won’t sugar, I’m unsure as to why my homemade caramel still does after a few weeks when I use corn syrup in it? Strange, but off I go on my candy making adventure. :-)

Such an interesting book not only from the recipes but also from the science background!

Lovely book. Very inspiring, gorgeous candy!

fantastic book. highly recommended. very insightful. great recipes.

I love this book I can’t wait to try out some of the recipes !

Jami Curl is a genius and I am thankful for her generosity in sharing her kitchen tips and recipes.

I absolutely love Quin Candies. Getting a peek inside the love and effort that goes into them is fantastic. Bravo!

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