

**CHOCOLATE AND COCOA RECIPES AND HOME MADE
CANDY RECIPES (ILLUSTRATED)**

Margret Bonino

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The Best Cocoa Powder | Cook's Illustrated

First published in , this is a detailed, illustrated recipe book containing two works: Chocolate and Cocoa Recipes by Maria Parloa, and Home Made Candy.

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The Best Cocoa Powder | Cook's Illustrated

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Full text of "Chocolate and Cocoa Recipes and Home Made Candy Recipes"

Chocolate and Cocoa Recipes and Home Made Candy Recipes: Classic Books With linked TOC (Illustrated) (English Edition) eBook: Mrs. Janet McKenzie Hill.

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Add a saltspoonful of salt and a teaspoonful of vanilla. And let me tell you, the results were amazing! Thedifferenceinhowmuchthecookiesspreadwasdramatic. Put the milk on to boil in a double-boiler. My greatest mistake one time when working in the kitchen was making coffee truffles and for some reason my truffle mixture broke. Put this mixture over the fire, to dissolve the sugar, but do not let it begin to boil until the chocolate layers are turned into the pans. Also, Imadethismixlastyear-MaltedHotCocoa! Bake in layers and use marshmallow filling. Deborah Harkness.