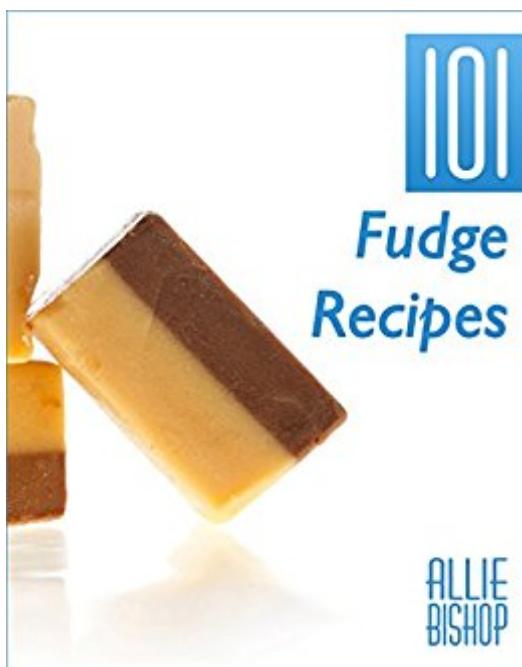


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Fudge Recipes: 101 Fudge Recipes - Extreme Chocolate & Flavored Fudge



Synopsis

Get An Extreme Fudge Hit!With Free Bonus BookHow does Kahlua Macadamia Chocolate Fudge sound? Fudge is better than ever with 101 fudge recipes to choose from. Whether you are looking for a traditional fudge to whip up in minutes, or gourmet fudge to impress your guests, you'll find what you're looking for here.From intense chocolatey fudges to lightly infused ones; from the classics to the gourmet, 101 Fudge Recipes is jam-packed with fudges for any occasion.You'll find tantalizing recipes such as:Pina Colada FudgeChocolate Chip Cookie Dough FudgeSpiced Pumpkin FudgeSalted Dark Chocolate Bourbon FudgeRaspberry Liqueur Truffle FudgeAnd so much more!Inside, discover how to make incredible:FudgeAlcoholic Fudge Fudge TreatsFudge Sauceln addition, you'll find chapters on:Tools of the tradeThree steps to the perfect fudgeWhat's wrong with my fudge? Fudge-making tipsStoring your fudgeSo now you will be the one your friends turn to for that perfect, extreme fudge.Plus, if you buy now you'll get your free bonus book "101 Microwave Recipes" (for a limited time only).Click Buy Now and get your free bonus ebook now!REVIEWS"101 Fudge Recipes has all the best fudge recipes all in one place. Absolutely delicious" - Alison Bailey, Head Chef, Libre"I've already added some of these recipes to our company repertoire and look forward to trying more" - Thomas Jackson, Owner, Candyland"If you love sweet treats, this is definitely the book for you. I had no idea there even were so many fudge. Simply amazing." - Cara Malu, Customer and Amateur BakerClick Buy Now to create fudge to impress your guests now!

Book Information

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Customer Reviews

Not what I hoped the book might be. It's a collection of mainly confectioner's sugar, melted candy or chips, and condensed milk variations, more like icing or frosting than true melt-in-the-mouth candy. The last third of the book is bars and toppings. Little of the first two-thirds has the texture or "mouth feel" of the original fudge candy, of pralines, or of opera creams and other creamy candy fillings of the last century. A disappointment.

This was a dollar gamble, and I've decided I lost. The introduction sections are well written. The tips are helpful and while I wish there could have been more information, it was probably just about right for a book with 101 in its name. The first recipe impressed me. It's a classic fudge recipe with the classic ingredients. I thought the book was headed in the right direction. But as I continued, I found recipe after recipe containing sweetened condensed milk, evaporated milk, and marshmallow fluff. I've tried recipes like this (in fact, exactly like a couple of recipes in this book) and they are always a failure. Even my children won't touch them. Then again, my children also won't touch recipes like that when anyone else makes them either. They just taste terrible. In my experience, if a fudge recipe doesn't contain words like, "heat to the soft ball stage", it will end up just awful. Thankfully, there are a few recipes in here that do have those. As I progressed through the book I started finding recipes containing ingredients like "processed cheese food" and corn. These are not ingredients that belong in fudge! I think those are the most egregious recipes in the book, but as I went back and looked at other recipes again, it started to feel like the bulk of these recipes were just padding. Considering how many of these recipes also look strikingly similar to those found online, if you're just looking for recipes, then you're better off with Google.

Tons of recipes, lots variable ingredients to change the flavor of the fudge, however somewhat repetitive on certain recipes. I believe the author could improve the book by cooking up the recipes that are similar and selecting the best one to publish, thereby eliminating the repetition. The section on fudge with alcohol in it was interesting. My daughter brought some home this Christmas from one

of her customers. It was potent but good. None was set out for the kids at the Christmas party but the adults enjoyed having a sample in the kitchen where it was hidden.

Great recipes! Can't wait to begin baking!

I was Very Surprised by this books. I've made a few of the recipes already and most come out amazing. I only give four stars because there are some Dud's in the recipes that no matter how I try will not turn out with that firm fudge texture.

Had quite a few good recipes unimpressive for 99cents

The recipes looked so good that I wanted to taste them all as I read them. My candy thermometer is at the ready, as are our tastebuds.

Old fashioned recipes. I expected some new, innovative varieties.

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