

Candy Making
for Beginners

1-4 People \$40 each; 5+ \$35 each
Classes are done in your kitchen

Learn right here the basic chocolate knowledge on how to make the following items plus a whole lot more!

Recipes will be shared at your class for these items as well:

- *Chocolate truffles
- *Pecan caramel turtles
- *Chocolate nut clusters
- *Milk chocolate toffee bark
- *White chocolate peppermint bark
- *Dark chocolate raspberry bark
- *Milk chocolate oreo cookies
- *Chocolate covered pretzels

Items that you will need:

- Double boiler
- Dipping fork
- Table top burner
- Anything you want to dip
- Pretzels, oreos
- Box or basket to take your items home

Items I will provide:

- 3# White, milk or dark chocolate
- 1# Candy crunch peppermint, toffee or raspberry

Other items that are available:

- 224043 Merckens cocoa lite
- 224048 Merckens cocoa dark
- 224051 Merckens white
- 224199 Peters caramel
- 75-1130 Candy crunch-red/green peppermint

Learn techniques on how to delight your friends and family to produce incredible gourmet chocolate while you learn GOURMET CANDY MAKING from a pro!

PS... Let me know what items you don't have that you will need and I will bring them also!