CANDY MAKERS PANTRY (Page 1)
By THE GOURMET CANDY MAKER ®

THE ABSOLUTE MUST HAVE PRODUCTS.

- [ ] REAL CHOCOLATE Milk, Semi Sweet/Dark, and White chocolate: Look for cocoa butter as the FAT/OIL ingredient. Do NOT buy products with Palm Kernal or any other oil substituTe.
- [ ] COCOA POWDER Regular or Dutch Processed. *Remember the best you cand find and afford*
- [ ] UNSWEETENED BAKING CHOCOLATE
- [ ] CREAM OF TARTAR
- [ ] CORNSTARCH
- [ ] BAKING SODA (MUST BE VERY FRESH when using in Brittles)
- [ ] BAKING POWDER
- [ ] CORN SYRUP (LIGHT & DARK)
- [ ] EVAPORATED MILK
- [ ] SWEETENED CONDENSED MILK (EAGLEBRAND Favorite)
- [ ] VANILLA EXTRACT (PURE) Forget about Imitation Vanilla or Vanilla Flavoring..
- [ ] PURE FLAVORING OILS OR EXTRACTS: Mint, Peppermint, Almond, Orange, Lemon
- [ ] SUGAR:
  - [ ] WHITE GRANULATED SUGAR
  - [ ] SUPERFINE SUGAR (INSTANT DISOLVING SUGAR)
  - [ ] CONFECTIONERS SUGAR
  - [ ] BROWN SUGAR, LIGHT AND DARK (FRESH & MOIST)
- [ ] HONEY
- [ ] MAPLE SYRUP
- [ ] GELETAN (Unflavored)
- [ ] NUTS AND SEEDS (See list below, Buy to your taste)

"GREAT TO HAVE" PRODUCTS

- [ ] FOOD COLORING (GEL FORM IS BEST but liquid drops carefully used can work)
- [ ] GOLDEN SYRUP Nice unique flavor, actually sweeter than white sugar
- [ ] COCONUT: Fresh as possible. I usually buy as needed but always nice to have a bag on hand. IF it dries out or begins to turn dark… toss it and buy again.
- [ ] MOLASSES If your recipe calls for this, you probably will NOT forget to buy it
- [ ] FONDANT SUGAR Similar to Confectioners sugar without cornstarch
- [ ] INVERT SUGAR Helps control the graining process in candy making (like Corn Syrup)
- [ ] CITRIC ACID and FRUIT PECTIN
- [ ] POWDERED EGG WHITES (Essential for making Divinity)
- [ ] POPCORN SALT Very fine salt for use in some recipes
- [ ] KOSHER SALT (Can be easliy crushed for fine texture)
- [ ] CANDY TOPPERS AND FUN ITEMS: M&M's, Candy Corn, Red Hots, Mike & Ike's, Jimmies, Sprinkles, sugar decorations,
- [ ] ALMOND PASTE-MARZIPAN

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ALCOHOLIC BEVERAGES-LIQUORS (great flavor enhancers but NOT required) BUY as desired and per recipe

- [ ] RUM (Pretty much a staple in my Specialty Truffle recipes)
- [ ] GRAND MARNIER (Orange)
- [ ] CHAMBORD (Raspberry)
- [ ] FRANGELICO (Hazelnut)
- [ ] AMARETTO (Almond)

MUST HAVE DAIRY PRODUCTS (Buy FRESh per recipe)

- [ ] FRESH EGGS
- [ ] WHOLE MILK
- [ ] HALF & HALF
- [ ] HEAVY CREAM- WHIPPING CREAM (High Fat content)
- [ ] UNSALTED BUTTER

NUTMEATS (Buy FRESH per recipe)

- [ ] ALMONDS, RAW UNSALTED (a staple for every candy maker)
- [ ] WALNUTS
- [ ] PECANS
- [ ] PINE NUTS
- [ ] CASHEWS (RAW UNSALTED) for Brittles and toffee
- [ ] MACADAMIA NUTS
- [ ] HAZELNUTS
- [ ] PEANUTS (RAW for brittles, can use roasted and salted for other recipes)

Don't forget…. ADD your special ingredients (per recipes you are planning)

- [ ] _____
- [ ] _____
- [ ] _____
- [ ] _____