

# SWEETS AND CANDY

## RECIPES, ACCESSORIES AND HISTORY

---



### Contents:

Foreword  
History, facts and nostalgia  
Make your own sweets  
Cola  
Marshmallows  
Soft toffees  
Truffles  
Chocolate lockets  
Marzipan  
Chocolate balls  
Muesli tops  
St Valentine's Day sweets  
Easter sweets  
Halloween sweets  
Christmas sweets  
Ingredients  
Acknowledgements  
Index of recipes

## Godisboken

Annika Mogensen  
170 x 190, 112 pp

*Sweets, candy, goodies – whatever you like to call them – are yummy, they look nice and are fun too.*

In fact they are quite simply irresistible according to many. We guzzle sweets on lots of occasions – in cinemas, on Saturday outings with the children, at children's parties and on many different celebratory special days. They are also a much appreciated present to take with you when you are invited somewhere – even to adults!

In this book, you will find lots of lovely recipes for different sorts of sweets and candy (chocolate, toffees, nougat, hard toffees, etc) that anyone can manage to make at home in their own kitchen. Because the fact is that so many of the sweets that we buy actually contain lots of unwholesome and totally unnecessary additives. If you make your own sweets, you will have full control of what you pop into your mouth. And besides, with this book you will learn lots about the history of sweets and our relationship to them.



### About the author:

**Annika Mogensen** writes about food and cooking and has published several books on the subject.