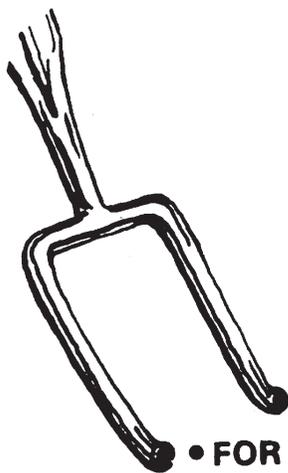


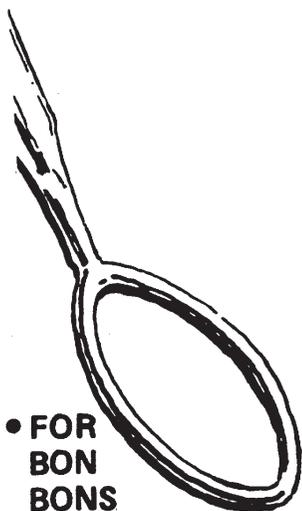
CHOCOLATE DIPPING FORKS



• FOR
SWIRLS



• FOR
PETIT
FOURS



• FOR
BON
BONS

MAKING CENTERS

Use our fondant formula or buy ready-made fondant. Don't overheat, add color and flavor. Below we have included suggestions for different types of popular centers, but there are many more – just use your imagination.

CREAM CENTERS . . . Pour your flavored, colored fondant out to cool. Roll into large ball, then roll out into a log about 1½" thick. If the fondant sticks to your table top, dust the table top with powdered sugar. Slice out pieces about ½" thick and roll into a small ball about the size of a large marble.

MOLDED CENTERS . . . Pour flavored and colored fondant into the cavities of a dry cone, kiss, or thin mint mold. If the mold is not completely dry, the fondant will not set up. Use the Candy Maker's Funnel, or a spoon will do the job. The funnel, however, will make the job easier. Allow the fondant to cool completely before unmolding. Use your favorite flavor or color.

COCONUT BON BON . . . Reconstitute the dry coconut or macaroon. Heat ¾ cup light corn syrup until it is very hot. Add 2½ cups dry macaroon coconut. Mix well and let stand at least one hour. With moist hands, roll into ¾" balls.

COCONUT DOUGH CENTER . . . Add the dry or macaroon coconut to vanilla-flavored fondant. Just keep adding the dry coconut to the liquid fondant. When you can no longer stir the fondant, the mixture will be like wet sand. Roll into ¾" balls for dipping with moist hands.

CHERRY OR FRUIT CORDIALS . . . A cordial is a confection covered with chocolate coating, and the center is liquid containing a piece of fruit. You can cordial with any fruit in a sugar syrup such as maraschino cherries or canned grapes. Dry the fruit as well as possible by placing between paper towels for several hours. If the fruit is not well drained, the fondant will slide off. Any crystallized fruit can be dipped directly without drying. Drop the centers into the hot liquid fondant. Cover the fruit completely and remove the center or fruit with the dipping fork. Let it set up on wax paper until it is cool. Always shake off any excess fondant. The fruit should be covered evenly without a build up of excess fondant at the base.

FRUIT CENTERS . . . Another suggestion is to pour any extra pieces or crystallized fruit into fondant and handle like a coconut dough.

(Continued on other side)

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(cont'd.)

LIQUOR CORDIALS . . . Dry and drain fruit several hours on paper towel. Put fruit into whiskey or brandy and let stand for several hours. Dip fruit in thin fondant with the dipping fork, being sure to cover evenly. Set out to dry and cool on heavy wax paper.

HOW TO DIP

Drop center into melted chocolate coating. Do not overheat the coating. Follow package instructions. Never add water to coating. If it needs thinning, add a small amount of cocoa butter or any hydrogenated coconut oil. Lift center from coating with the dipping fork and place on heavy wax paper. When dipping, be sure the coating is thick all the way around, because cordials tend to leak. Dip cordials twice, so the bottom is covered. Candy should ripen or stand before coating. Cordials take several days to liquify. Other cream centers should stand overnight before eating.

HOW TO DECORATE

After you have dipped the candy and it is on the waxed dipping paper, let the candy begin to set up. When the coating is about half-way set up, press the pattern part of the fork into the candy. The fork will leave a decorative impression. The bon-bon fork will mark your candy with "C" for cordial or cream.

WRAPPING

After the candy is cool, place in fluted paper cup. For a fancy candy, wrap in brightly colored candy foil before placing in the cup.

PETIT FOURS ARE SO EASY!

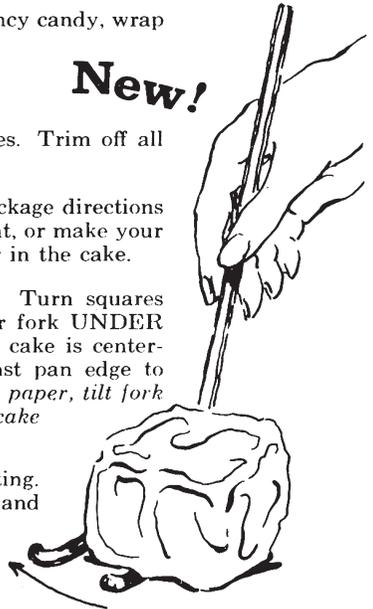
Cut yellow pound cake or chocolate cake into 1½" squares. Trim off all crusts (see Petit Four measuring device on side of card).

COVERING . . . Prepare your powdered fondant as per package directions but decrease the water slightly. If you use prepared fondant, or make your own, you want the fondant thick enough to cover the color in the cake.

COATING . . . Lower each cake square into the fondant. Turn squares over and over covering all six sides. Slide the Petit Four fork UNDER the covered cake square (do not spear cake). Make sure cake is center-balanced on fork tines. Raise and gently tap fork against pan edge to shake off excess fondant. *To set cake square down on wax paper, tilt fork slightly to right or left and gently slide fork from under cake SIDEWAYS. See illustrations.*

You can also cover the cake squares with chocolate coating. Just melt the chocolate — be careful not to overheat — and follow coating instructions.

Decorate with icing, flowers, candies, jimmies, etc. for Fancy Petit Fours.



CHOCOLATE COVERED NUTS AND MARSHMALLOWS

Any large nut without skin will dip nicely in fondant or chocolate. Drop the nut into the chocolate or coating, cover completely and remove with the swirl dipping fork. Shake off any excess coating on the side of the pan and drop onto wax paper. Let cool and eat. You can also dip roasted almonds or walnuts into colored fondant. These set up easily and fast. This is a Jordan Almond.

PRETZELS

Just drop your favorite shape pretzel into chocolate or pastel coating. Remove with the dipping fork, shaking off the excess. Drop onto wax paper to set up. They can be eaten after they have set up or if storing is preferred, they can be frozen.

HOME-MADE FONDANT

2 cups granulated sugar
1/8 teaspoon cream of tartar or 2 tablespoons
light corn syrup (such as Karo)

1½ cup boiling water
1½ qt. saucepan

Butter the sides of your sauce pan — stir over medium heat until sugar dissolves and mixture comes to a boil. Cook without stirring to softball stage (238 f). Pour onto a platter or shiny cookie sheet with sides. **DO NOT SCRAPE SAUCEPAN.** Cool mixture until only slightly warm (about 30 minutes). With a spatula or wooden spoon scrape Fondant mixture from the edge of platter toward the center. Gradually the Fondant mixture will turn stiff and white. Knead until smooth and free of lumps. Wrap and place in covered container. Allow to ripen 24 to 48 hours.

AFTER MAKING THE BASIC FONDANT YOU ARE READY TO DIP. Melt the amount of the Fondant you wish in a double boiler. **DO NOT BOIL FONDANT.** Just melt. color and flavor. For the total mixture use 10 drops of flavor and drops of food coloring, or as desired.

ASK YOUR DEALER FOR ALL OUR CAKE AND CANDY PRODUCTS

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