



3 Musketeers Bar Copycat

This delightfully whipped nougat candy bar recipe is from Joe Gattis of [Gwaja Bar](#), South Korea. Before you start, we highly recommend reading through the instructions a few times and calibrating your candy thermometer.

INGREDIENTS

2 2/3 cups sugar
2/3 cup liquid corn syrup
1/2 cup water
2 egg whites
1/2 tsp vanilla
1Tbs dark cocoa powder
1 Tbs malted milk powder
1lb milk chocolate coating

INSTRUCTIONS

1. Line an 8x8 pan with parchment paper.
2. Measure the vanilla into pinch bowl, set aside.
3. Measure cocoa powder and malted milk powder into a small bowl, set aside.
4. In a 2 quart saucepan over low heat, add sugar, corn syrup, and water (use 1 less Tbs of water on humid days), stirring constantly until sugar is dissolved.
5. When syrup begins to boil, stop stirring and cover with lid for 1 minute to wash down sides of pot. Clip in candy thermometer, making sure the tip is not touching the bottom of the pan.
6. Without stirring, continue cooking until the temperature reaches 260 degrees F, or hard ball stage.
7. When syrup gets close to 260 F, using stand mixer with whisk attachment, whip egg whites until stiff peaks form.
8. Reduce speed to medium and continue beating eggs while carefully pouring the hot syrup in a thin stream down the side of the bowl. Mixture will be quite thick, so a stand mixer will work much better than a hand mixer.
9. Once mixture loses its gloss, immediately add the vanilla and powder mixture. Beat a few more seconds until it is incorporated.
10. Immediately turn off mixer, remove bowl and whisk. Quickly shake off whisk and pour mixture into prepared pan. Smooth top as much as you can.

11. Allow to cool in pan until barely warm to the touch.
12. Remove candy from pan using the parchment paper and place on cutting surface. Cut into desired shapes.
13. When completely cool, place into refrigerator for about an hour before dipping into milk chocolate.
14. Prepare baking sheet with wax paper or dipping paper.
15. In microwave-safe bowl add chocolate and heat at 15 second increments, stirring in between, until completely melted.
16. Working one at a time using a dipping fork, place each piece of nougat into chocolate, making sure all side are coated. Carefully tap the fork to remove the excess and place coated candy on prepared tray. Repeat until all nougat is coated with chocolate.
17. Allow to set for several hours until chocolate is completely set.
18. Store finished candy bars in an airtight container at room temperature.

Candy bars should stay good for a minimum of two weeks at room temperature. In the refrigerator, close to four weeks. Can be frozen for up to 3 months.