



# Stages in Candy Making

Stage	Temperature (Degrees F.)
Thread	220° - 234°
Soft Ball	234° - 240°
Firm Ball	244° - 248°
Hard Ball	250° - 268°
Soft Crack	270° - 290°
Hard Crack	300° - 310°
Caramelized Sugar	310° - 338°

## CANDY MAKING TIPS

- Use a candy thermometer that has been tested for accuracy.\*
- Use long-handled wooden spoons that do not retain heat.
- Use a heavy metal pan for uniform heat distribution.
- To prevent ingredients from boiling over, use a metal pan that holds four times the amount of your mixture.
- Do not alter or double quantities in candy recipes.
- Store candies in an airtight container in a cool dry place for up to a month.

\*Place thermometer in saucepan of water. Bring to a boil, and continue boiling for ten minutes. If it registers above or below 212°, add for subtract the difference from the recipe temperature.