



ThermoWorks

Candy Temperature Chart

Having a good thermometer is important when you're in the candy-making business. A perfect batch of caramel depends on reaching a desirable temperature before removing from the heat. The faster and more accurate your thermometer, the better the candy. Makes sense, right? The good news is, you don't have to go out and buy a fancy candy thermometer if you've already got the Super-Fast, Splash-Proof Thermopen from ThermoWorks in your bag of kitchen tricks.

Cold Water Test: As a sugar syrup is cooked, water boils away, the sugar concentration increases and the temperature rises. The highest temperature that the sugar syrup reaches tells you what the syrup will be like when it cools. In fact, that's how each of the temperature stages discussed below is named.

Thread	Bind agent for fruit pastes A spoonful of sugar drizzled over a plate forms a fine, thin thread. This stage makes a syrup, not a candy	230-235F (106-112C)
Softball	Fudge, Fondant, Creams, Penuche, Maple, etc. When a small amount of sugar syrup is dropped into very cold water and forms a ball that does not hold its shape when pressed with your fingers.	235-240F (112-116C)
Firmball	Caramels and Divinity When a very small amount of sugar syrup is dropped into very cold water and forms a ball that holds its shape but is still very sticky when pressed with your fingers.	245-250F (118-120C)
Hardball	Taffy and Marshmallows When a small amount of sugar syrup is dropped into very cold water and forms a ball that holds its shape but is pliable.	250-265F (121-130C)
Soft Crack	Butterscotch and Toffee When a small amount of sugar syrup is dropped into very cold water and it can be stretched between your fingers and separated into hard but not brittle threads.	270-290F (132-143C)
Hard Crack	Peanut Brittle When a small amount of sugar syrup is dropped into very cold water and it will solidify but still separate into hard brittle threads.	300-310F (149-154C)
Light Caramel	Glazes, Coating Agent Poured onto a white plate, the syrup will be honey-golden in color.	320-335F (160-170C)
Dark Caramel	Glazes, Coating Agent Poured onto a white plate, the syrup will be deep reddish-amber in color.	Up to-350F (177C)

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