

**Adventures in Food and Nutrition! © 2012**  
**Chapter 24: Delicious Desserts—Food Science Activity**

**Candy Crystals**

Did you know that making candy is a precise science? It depends on exact measurements of ingredients and temperatures. Visit the website below. Explore the Candy-o-matic and other features of this website to learn more about candy making.

<http://www.exploratorium.edu/cooking/candy/index.html>

**Activity Questions**

1. Which candy is cooked to the soft-ball stage?
  - A. Fudge.
  - B. Lollipops.
  - C. Salt water taffy.
  - D. Toffee.
  
2. Which candy is cooked to the hard-ball stage?
  - A. Fondant.
  - B. Rock candy.
  - C. Butterscotch.
  - D. Toffee.
  
3. How hot is the sugar syrup when it reaches the firm-ball stage?
  - A. 245–250°F.
  - B. 270–290°F.
  - C. 300–310°F.
  - D. 350–360°F.

Name \_\_\_\_\_ Date \_\_\_\_\_

4. Name a candy that is cooked to the hard-crack stage.

5. What are two ways to tell when sugar syrup reaches the right temperature?

6. What is the secret to smooth fudge that is not gritty?

7. What happens when taffy is pulled?

8. Select one of the candy recipes (fudge, caramels, rock candy, taffy, or lollipops). Read the recipe very carefully. What recipe did you select? To what stage does the candy need to be cooked?