Candy Making Temperature Chart

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| **Name** | **Temp** | **Description** | **Usage** |
| Thread | 223-235\* F | The syrup drips from a spoon, and forms thin threads in water | [Glacé](http://candy.about.com/od/candyglossary/g/def_glacefruit.htm) and [candied fruits](http://candy.about.com/od/fruitcandy/a/fruitcandy_hub.htm) |
| Soft ball | 235-245\* F | The syrup easily forms a ball while in the cold water, but flattens once removed | [Fudge](http://candy.about.com/od/fudgecandyrecipes/a/fudge_hub.htm) and [fondant](http://candy.about.com/od/fondantcreamfillings/a/fondant_hub.htm) |
| Firm ball | 245-250\* F | The syrup is formed into a stable ball, but loses its round shape once pressed | [Caramel candies](http://candy.about.com/od/caramelrecipes/a/caramel_hub.htm) |
| Hard ball | 250-266\* F | The syrup holds its ball shape when pressed, but remains sticky | [Divinity](http://candy.about.com/od/divinitycandyrecipes/a/divinity_hub.htm) and[marshmallows](http://candy.about.com/od/marshmallowrecipes/a/mmallow_hub.htm) |
| Soft crack | 270-290\* F | The syrup will form firm but pliable threads | [Nougat](http://candy.about.com/od/nougatcandyrecipes/a/nougat_hub.htm) and taffy. |
| Hard crack | 300-310\* F | The syrup forms brittle threads and easily cracks and snaps | Brittles and [lollipops](http://candy.about.com/od/sugarcandy/a/sugar_candy_hub.htm) |
| Caramel | 320-350\* F | The sugar syrup will turn golden brown and have a fragrant caramel smell | Caramel syrup, [Pralines](http://candy.about.com/od/fruitnutcandy/r/pralines.htm) |