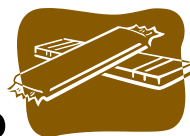


Old Fashion Fudge Candy Lab



Purpose	To prepare a crystalline candy using a candy thermometer.	
Scientific Explanation	Corn syrup and evaporated milk are used to prevent sugar crystals from forming resulting in a smooth creamy texture.	
Equipment	Supplies	
9 x 5 bread pan	1/3 c. cocoa	1/2 c. Evaporated Milk
Heavy 2 qt. saucepan	1 1/2 c. granulated sugar	1/4 c. water
Measuring Utensils	Dash salt	1 Tbsp.+ 1 tsp. corn syrup
Wooden spoon		1 tsp. vanilla extract
Candy thermometer		
Procedure Steps		
1. Butter bottom of bread pan; set aside.		
2. In heavy saucepan , stir together cocoa, sugar and salt with a wooden spoon to separate the starch granules in the cocoa to prevent lumping.		
3. Gradually stir in evaporated milk, water, and corn syrup with wooden spoon. Cook and stir over LOW heat until mixture comes to a boil and sugar is dissolved. Remove wooden spoon and attach candy thermometer with metal clip to side of pan. Boil stirring often until candy reaches softball stage (234 degrees F) on candy thermometer		
4. Remove from heat and cool at room temperature until lukewarm (110 degrees F) on thermometer undisturbed in an ice bath. Place pan in a larger pan filled with ice. DO NOT disturb while cooling as movement will cause crystallization to start to early.		
5. Add vanilla and beat with wooden spoon until candy is thick and creamy. Pour into prepared pan. When cool; cut into squares. Makes 1 doz.		

Process Questions

1. How do crystalline and noncrystalline candies differ? Draw a Venn diagram to illustrate.
2. What are the two interfering agents that prevent crystallization?