

Stages of Sugar

Successful candy making requires the sugar to reach precise temperatures so the finished candy will neither be too hard or too soft. Keep this useful chart handy so you won't have to guess!

Type of Candy You Want to Make	Temperature Range (mid-range in bold)	Name of Stage
Syrups and Sauces, Jams, Jellies and Pate de Fruits at mid-range (222/3F)	215F-234F (223F)	Thread Stage
Buttercream, Fudge, Fondant, Pralines, etc	234F-240F (237F)	Soft Ball
Softer Caramels, Nougat, some Butter Creams, Toffee, Gummies, Marshmallows, etc.	242F-248F (246F)	Firm Ball
Firmer caramels, nougats, Toffee, Divinity, etc.	250F-268F (259F)	Hard Ball
Firm Butterscotch, Nougats, Taffy, etc.	270F-290F (280F)	Soft Crack
Brittles, Hard Candies, Spun/ Pulled Sugar, etc.	295F-310F (302/3F)	Hard Crack
Some pralines, brittles, nougatine, Caramel for flan, etc	320F-360F (340F)	Caramel

