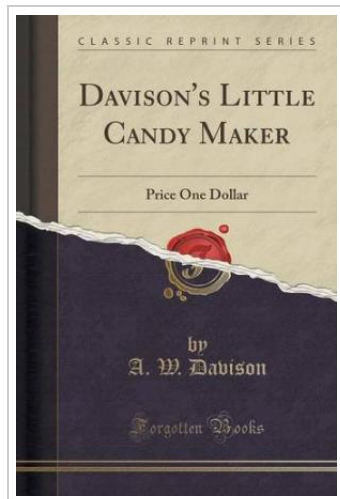




Davison s Little Candy Maker: Price One Dollar (Classic Reprint) (Paperback)

By School of Biology A W Davison

Forgotten Books, 2018. Paperback. Condition: New. Language: English . Brand New Book ***** Print on Demand *****. Excerpt from Davison s Little Candy Maker: Price One Dollar First you must know what Cream of Tartar, Glucose, Lemon Juice, or any acid is used for in candy making. In order to make sugar workable you must use some one of the above articles to take some of the strength from the sugar. If you should use too much of any one of the above articles the candy would be tough and would become sticky shortly after making. This applies mostly to hard candy. To boil candy to the right degree it is tested in two ways, by a Confectioner s Thermometer, and by what is called a finger test. In the finger test candy is boiled to the following degrees, Soft ball, Medium ball, Hard ball, Soft crack and Hard crack. To know when candy is boiled to a soft ball, drop some of the candy in cold water (not ice water) and if upon rolling the candy with the fingers and thumb you can form a soft ball without it sticking to the fingers, that is what is called a soft...

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