

TEMPERATURES FOR CANDIES, JAMS AND JELLIES

KITCHEN THERMOMETERS, for candy, jelly, jams and baking, have taken much of the guesswork out of home cooking. Recipes which give correct cooking temperatures are more helpful and more reliable.

CANDY TEMPERATURES

Fondant.....	230° F.
Fudge.....	238° F.
Caramels.....	244° F.
Penuche.....	238° F.
Glacè Nuts.....	310° F.
Butterscotch.....	290° F.
Taffy.....	256° F.

JELLY TEMPERATURES

Apple.....	220° F.
Crabapple.....	222° F.
Currant.....	220° F.
Grape.....	220° F.
Green Grape.....	222° F.
Gooseberry.....	220° F.
Gooseberry Jam.....	220° F.
Raspberry.....	222° F.
Raspberry Jam.....	220° F.
Strawberry.....	222° F.
Strawberry Jam.....	220° F.

(Note: Temperatures for all varieties of jellies range from 220°—222° F.)

Altitude and barometric pressure affect the boiling point of liquids and sometimes must be taken into consideration. To correct for this, test thermometer in bubbling boiling water to find the variation from 212°F (normal boiling point) and use this correction on recipes. For example, if the water boils at 210°F, subtract 2° from all recipe temperatures.