



Week 47—Icing And Frosting

“A well-made sugar syrup adds structure and texture to icings, and is the beginning of candy-making. Knowing what to LOOK FOR when your syrup is boiling is the key to great end results.”

<u>Stage</u>	<u>F</u>	<u>C</u>	<u>How You Can Tell</u>
Thread	230	110	Makes a hair-like thread when cooled
Soft Ball	240	115	Makes a pliable, gelatinous ball when cooled
Firm Ball	245	118	Makes a firm but yielding, pea-like ball when cooled
Hard Ball	255	125	Makes a hard, glass-like ball when cooled
Small Crack	265	131	Sugar will crack, but not shatter when cooled

Procedure for making simple sugar syrup:

- 1) Combine Sugar and Water in a 4:1 mixture in a small saucepan
- 2) Add tiny pinch cream of tartar or lemon juice to prevent crystallization
- 3) Stir to combine ingredients
- 4) Wash sugar crystals from the sides of the pan with water and pastry brush
- 5) Bring sugar to a boil until you reach desired stage