



## Candy Altitude Conversion Tips



Temperatures listed in candy instructions are for sea level. If you live at a higher altitude, it is fairly easy to adjust recipes. For every 1,000 feet/300 meters above sea level, subtract 2° F/1° C from every temperature listed.

The following temperatures are the various stages of candy (made at sea level, so if you live at a higher altitude, adjust your temperatures according to the instructions above):

Thread Stage – 215-235

Soft Ball Stage – 235-240

Firm Ball Stage – 245-250

Hard Ball Stage – 250-265

Soft Crack Stage – 270-290

Hard Crack Stage – 300-310