

4-H CANDY MAKING GUIDELINES

Following are suggested candy making techniques which may be learned at different levels.

For fair: please enter up to 1 pan equivalent to hard candy or fudge, or enter up to 20 individually wrapped candies if applicable.

EXPERIENCE GUIDELINES:

Beginner

1. Learn how to correctly handle and melt chocolate.
2. Learn how to prepare homemade peanut butter filling.
3. Learn how to use flavoring oils properly.
4. Learn how to use molds correctly.
5. Learn how to hand dip with a dipping fork.

Intermediate

1. Learn how to use thermometer correctly.
2. Learn how to make homemade fillings for centers.
3. Learn how to layer chocolate.
4. Learn how to paint candy.
5. Learn how to use double molds for hollow molding.

Advanced

1. Learn how to use candy funnel.
2. Learn how to make caramel from scratch.
3. Learn how to use decorating bag to fill candy molds.
4. Learn how to use rubber molds.
5. Continue to increase candy making skills and try new things.

GENERAL SUGGESTIONS

1. Encourage members to do different things each year and to make a broad range of candy.
2. Be aware of flavor of the chocolate. Don't store chocolate where it can pick up any other odors.
3. To retain shape and flavor, mints cannot be made too far in advance. Chocolate items can be transported in styrofoam for temperature control.
4. Be neat and present your exhibit attractively.