Candy Cookbook Project

Objective: Create a two recipe cookbook for noncrystalline and crystalline candy that educates readers about crystalline candy, noncrystalline candy, interfering agents, agitation, ripening, and crystal formation.

Directions:
- Create a two recipe cookbook for noncrystalline candy and crystalline candy. Both types should be represented in your cookbook (one recipe for each type).
- Make a title page with the name of the cookbook.
- You should have an information page that educates the reader about the difference between crystalline and noncrystalline candy, what an interfering agent is, common interfering agents, what agitation is, the purpose for agitation, what ripening is, the purpose of ripening, and 3 factors that affect crystal growth.
- After the informational page, a picture of a candy thermometer with an explanation of how to read it and a brief description of each stage (hard ball, soft ball, etc.) A diagram found on the internet is acceptable.
- Format each recipe on a new page in a **consistent** way.
- After each recipe you should include an informational paragraph for the reader about the candy. The paragraph should answer the following questions:
    - Is it crystalline or noncrystalline? How do you know this?
    - Are interfering agents going to be used? Why or why not? If so, then what are they?
    - Is agitation needed? Why or why not?
    - Why or why not did a specific temperature need/didn't need to be reached.
    - What is the purpose of any special cooling techniques?
    - Did the recipe require ripening? Why or why not?
    - How do each of these contribute to the overall texture of the candy?

Recap: Your cookbook should have 5 pages or slides.
> **Slide 1: Title Page**
> **Slide 2: Informational Page**
> **Slide 3: Candy Thermometer Explanation**
> **Slide 4: Noncrystalline Candy** + **Informational Paragraph**
> **Slide 5: Crystalline Candy** + **Informational Paragraph**

Scoring
- Title Page _____/5 Points
- Informational Page _____/10 Points
- Candy Thermometer Page _____/5 Points
- Recipe 1 _____/20 Points
- Recipe 2 _____/20 Points
- Formatting and Presentation _____/5 Points

- **Total _____/65 Points**