

The Fudge Factor Video Guide
Alton Brown Good Eats: Season 7, Episode 5
Name: _____

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2. What is a crystal?
3. What equipment is needed for fudge making?
4. What is a sugar solution?
5. List the ingredients in fudge.

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7. What interfering agents are added to fudge?

8. Why is it necessary to cool the fudge to 110 °F?

9. What is the purpose of stirring the fudge?

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