

# ROCK CANDY

## WHAT TO USE:

- A WOODEN SKEWER  
(YOU CAN ALSO USE A CLEAN WOODEN CHOPSTICK)
- A CLOTHESPIN
- 1 CUP OF WATER
- 2-3 CUPS OF SUGAR
- A TALL NARROW GLASS OR JAR



## WHAT TO DO:

1. **CLIP THE WOODEN SKEWER INTO THE CLOTHESPIN SO THAT IT HANGS DOWN INSIDE THE GLASS AND IS ABOUT 1 INCH (2.5 CM) FROM THE BOTTOM OF THE GLASS. (AS SHOWN)**
2. **REMOVE THE SKEWER AND CLOTHESPIN AND PUT THEM ASIDE FOR NOW.**
3. **GET A HELPFUL ADULT!**
4. **POUR THE WATER INTO A PAN AND BRING IT TO BOIL.**
5. **POUR ABOUT 1/4 CUP OF SUGAR INTO THE BOILING WATER, STIRRING UNTIL IT DISSOLVES.**
6. **KEEP ADDING MORE AND MORE SUGAR, EACH TIME STIRRING IT UNTIL IT DISSOLVES, UNTIL NO MORE WILL DISSOLVE. THIS WILL TAKE TIME AND PATIENCE AND IT WILL TAKE LONGER FOR THE SUGAR TO DISSOLVE EACH TIME. BE SURE YOU DON'T GIVE UP TOO SOON. ONCE NO MORE SUGAR WILL DISSOLVE, REMOVE IT FROM HEAT AND ALLOW IT TO COOL FOR AT LEAST 20 MINUTES.**

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## WHAT TO DO:

7. HAVE YOUR FRIENDLY ADULT CAREFULLY POUR THE SUGAR SOLUTION INTO THE JAR ALMOST TO THE TOP. THEN SUBMERGE THE SKEWER BACK INTO THE GLASS MAKING SURE THAT IT IS HANGING STRAIGHT DOWN THE MIDDLE WITHOUT TOUCHING THE SIDES.
8. ALLOW THE JAR TO FULLY COOL AND PUT IT SOMEPLACE WHERE IT WILL NOT BE DISTURBED.
9. NOW JUST WAIT. THE SUGAR CRYSTALS WILL GROW OVER THE NEXT 3-7 DAYS
10. WANT COLORED ROCK CANDY? ADD FOOD COLORING TO YOUR SUGAR WATER AND MAKE SURE SURE THAT IT IS PRETTY DARK IN COLOR FOR THE BEST RESULT.



## WHAT NOT TO DO:

- TRY TO KEEP THE STICKS UPRIGHT AND NOT TOUCH THE EDGES DURING CRYSTALLISATION

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## PROMPTING QUESTIONS

### BEFORE EXPERIMENT:

- **WHAT DO YOU THINK WE WILL DO TODAY?**
- **WHAT DO YOU THINK ROCK CANDY IS?**

### DURING EXPERIMENT:

- **WHY DO YOU THINK WE NEED TO DIP THE STICKS IN WATER BEFORE COVERING IT WITH SUGAR?**
- **HOW LONG DO YOU THINK THIS EXPERIMENT COULD TAKE TO WORK?**

### AFTER EXPERIMENT:

- **HOW DO YOU THINK THE ROCK CANDY FORMED?**
- **DO YOU THINK THIS IS EDIBLE?**

