

WARNING!

This experiment involves boiling water and hot sugar. You may need an adult to help you.

THE LAB

Things to make and do

Grow edible crystals

SWEET TREAT

Hard crystals of sugar are sometimes called rock candy because they are deliciously sweet.

What you need

- 1 saucepan
- 3 cups of sugar
- 1 cup of tap water
- A few drops of food colouring
- 1 clean jam jar
- Some string – long enough to reach the bottom of the jar
- 1 pencil

Instructions

In a saucepan, mix three cups of sugar with one cup of water and bring to the boil, stirring continually. Turn off the heat and allow to cool for 30 minutes. When it's cool, add a few drops of food colouring then pour the mixture into a clean jam jar. Soak some string in water and wrap it around the middle of the pencil so that when you rest the pencil across the top of the jar, the string hangs down until it nearly reaches the bottom. Over the next few days, beautiful sugar crystals will form and grow on the string.



How does it work?

The solution has more sugar dissolved in it than can stay in liquid form, so sugar crystals start coming out of the liquid. As the water evaporates, the sugar becomes more concentrated and collects on the seed crystals on the string.