

DISSOLVING MARSHMALLOW CANDIES

YOU'LL NEED:

- Marshmallow candies (e.g., Peeps)
- Four clear containers (e.g., cups or jars)
- Four liquids of your choice:
 - Water
 - Lemon lime or ginger soda
 - Vinegar
 - Apple juice
 - Vegetable oil
- Tape or sticky notes
- Marker
- Pencil/pen and paper



HOW-TO:

- 1** Fill each container with an equal amount of a different liquid (you'll have one container for each selected liquid). Place a matching label on each container using a piece of tape or sticky note on the front of the container.
- 2** Place a single marshmallow candy into each container.
- 3** Make predictions as to which liquid will dissolve the marshmallow candy fastest and any other changes that might happen.
- 4** Make observations about the changes over time, checking about every 10 minutes for at least an hour. Chart the changes. (You can extend the experiment over several hours, even into a day or two, if preferred.)
- 5** Compare your predictions with your results. Did any of the candies fully dissolve? Explore the science behind the reactions. Why did one liquid react differently than another? (*Topic hints: solubility, acidity, sugar content*)

Bonus: Did your candies float? Did that affect the process? Can something be done to immerse the candies in the liquid?

Need to simplify? Try using just hot and cold water to see if the temperature variation causes different reactions.