



CRYSTAL CANDY

Step by step instructions:

*** Adult supervision required**

1. Soak the sticks in water for about half an hour.
2. Take them out and coat half of the sticks' length with sugar.



3. Inside the pot, heat one cup of water over the hob.
4. Once the water is hot (but not boiling hot) – begin to gradually add sugar and stir until it dissolves.
5. Repeat step 4 until the sugar no longer dissolves. This should happen after adding approximately 2-3 cups of sugar.
6. Bring the solution to the boil and lower the heat. Let it simmer for 10 minutes.



Materials in the box:

- Wooden sticks – 4pcs
- Food coloring

Some extra stuff you need:

- White sugar 2-3 cups
- Small pot
- 2 glasses/jars

7. Remove the pot from the hob and let the solution cool for 10-15 minutes.
8. Divide the solution into 2 glasses/jars. Add a few drops of food coloring to one of the glasses/jars.



9. Let the solution cool down to room temperature.
10. Put two sugar coated wooden sticks in each glass/jar. Make sure the sugar-coated parts of the sticks are immersed inside.
11. Keep the sticks from touching each other or touching the glass sides.



12. Now we have to wait....after 4-5 days you will see the crystals beginning to form. The longer you wait (up to 2 weeks) the more crystals will form. So put it aside where no one can touch it until then... and maybe also create a reminder in your diary so you won't completely forget about it.



Dissolving the sugar in the water, created a "super saturated solution". Once the solution cools down, excess sugar is emitted from the solution and is deposited to re-form as sugar crystals. The sugar particles will find it 'easier' to stick together and accumulate to existing sugar crystals rather than to smooth surfaces. Therefore, they accumulate on the bait we made - the sugar grains that we stuck to the wooden stick at the beginning of the experiment. So, you will notice that the sugar crystals on the stick grow. Further, over time, the water in the solution evaporates, and as a result the solution emits yet additional sugar which accumulates on the stick as well. Eventually, a scientific sugar candy is created.

NOTE: keep any unused food coloring - you will need it for other days.