How to make rock candy - science experiment

Here is the list of equipment and the method to follow to make the rock candy. Remember, **only attempt with an adult!** You will have to boil the mixture which you will need help with. For this experiment to be successful it can take up to two weeks and you will need a fair amount of sugar that you may have to go shopping for, so there is no rush to get the experiment done!

Equipment/Ingredients:

- 235ml of water
- 725g of granulated white sugar
- Food colouring and food flavouring (optional)
- Wooden skewers/sticks
- A tall clear glass (pint glass is ideal)
- Pegs/hair clips

Method:

1. Heat the water in a pan until it is boiling then slowly add the sugar, bit by bit.
2. Stir the sugar until it dissolves, adding the rest of the sugar when the last lot has dissolved.
3. Once all of the sugar is in the water and dissolved, take the pan off the heat and leave the mixture to cool for 10 – 15 minutes.
4. Dip the wooden sticks into water and roll in white sugar, not too much and tap any extra off. This will allow the mixture to stick. Leave the stick to dry.
5. Put a few drops of the food colouring into the tall clear glass, you can add the flavourings here as well.
6. Pour the sugar mixture into the tall clear glass and stir, don't fill right to the top.
7. Put the stick into the centre of the glass. Make sure the stick isn't touching the bottom or sides of the glass or the rocks won't grow!
8. Hold the stick in place using the pegs or hair clips. You may want to cover the glass with cling film to stop flies and insects, as they will be attracted to the sugary water!
9. It can take up to two weeks for the crystals to start appearing, so the best thing to do is to observe daily (making notes on the sheet given). When the crystals have formed and you don't think it'll get any bigger, you can take it out.
10. To take the stick out you will need to tap the top of the liquid that has now solidified, to break it up a little. Slowly pull the stick out, and peg over another glass to drip until it is dried.
11. Once dried your rock candy is complete and safe to eat!

Remember to fill in the daily observation grid and take photos of your rock candy. Enjoy!



