

CYRTSALLIZED SUGAR STICKS!

With a few simple ingredients and a lot of time, we can watch sucrose molecules form together into sugar crystals as they build a scientific treat!

MATERIALS

- 2 CUPS WATER
- 8 CUPS WHITE SUGAR
- FOOD COLOURING
- EXTRA $\frac{1}{4}$ CUP WHITE SUGAR
- WOOD SPOON
- SAUCEPAN
- MEASURING CUPS
- GLASSES
- WOODEN SKEWERS
- CLIPS
- SOMEONE TO HELP WORK THE STOVE



PROCEDURE

1. MEASURE OUT YOUR SUGAR AND WATER AND ADD IT TO YOUR SAUCEPAN. BRING THE SOLUTION TO A LOW BOIL AND STIR IT CONSTANTLY. ONLY BOIL FOR ONE MINUTE, THEN LET IT COOL.
2. CAREFULLY (BECAUSE IT'S HOT) ADD IT TO YOUR CONTAINERS AND ADD FOOD COLOURING TO MAKE IT UNIQUE. LEAVE IT TO COOL FOR 30 MINUTES.
3. DIP YOUR WOODEN SKEWERS IN THE SOLUTION AND ROLL THEM IN DRY SUGAR.
4. SUSPEND YOUR SKEWERS IN THE SYRUP USING CLIPS OR TAPE AND MAKE SURE THEY DON'T TOUCH THE SIDES. LEAVE THIS FOR AT LEAST 3 DAYS (OURS TOOK 6).
5. CRACK THE CRYSTALS THAT FORMED ON TOP, REMOVE YOUR SKEWER FROM THE SYRUP, AND LET THE EXCESS DRIP OFF.
6. PUT IT ON A PAPER TOWEL TO DRY AND FINISH SOLIDIFYING FOR 30 MINUTES.
7. NOW YOU GET A SUGARY TREAT MADE WITH SCIENCE!

