 Candy Experiment

Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Period\_\_\_\_\_\_\_Date\_\_\_\_\_

MATERIALS: Medium sauce pan, wooden spoon, small piece of wax paper for each student, custard cup filled with water for each person

INGREDIENTS: ½ C sugar, 3T corn syrup, 3T water

DIRECTIONS:

1. Mix sugar, corn syrup and water in sauce pan. Stirring constantly, bring to a boil and then reduce to medium heat. Make sure not to get the syrup up on the sides of the pan.

2. Each student in the kitchen takes a turn dropping a little syrup into their cold water cup and then rolling it with their fingers.

3. Place your candy ball on your wax paper. Use the attached sheet to help determine which stage your candy has reached. The teacher will sign off below in the box matching the stage.

4. Go wash out your custard cup and refill with some water. Return to step 2 and make another candy ball then continue the steps.

5. Continue completing the steps until you have examples of as many stages as you have time for.

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| Thread | Soft ball | Firm ball | Hard ball | Light crack | Hard crack | Cleaned  |
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