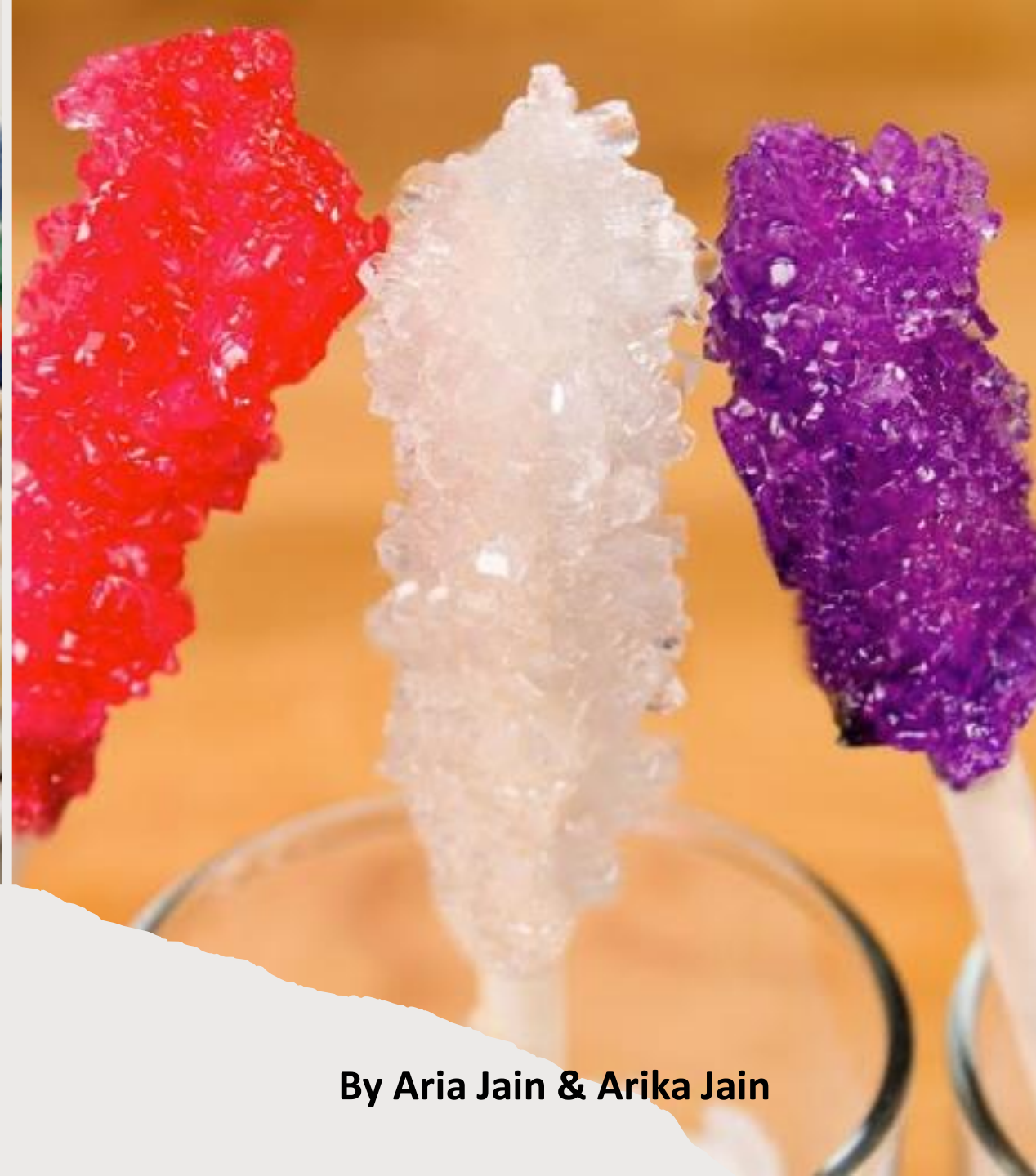




# Rock Candy



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# Introduction

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- We are making Rock Candy! We are making Rock Candy because we want to see how Rock Candy's formed and how Rock Candy is made.
- Also because we love eating Rock Candy 😊
- We read about rock candy in a book and then we thought we can make our own rock candy.😊



# Aim

Our aim is to make Rock Candy with hot water and cold water.



# Hypothesis



I think when we add the sugar in the jar the mini crystals will be formed



It will create a thick layer of candy on the skewer, and it should take about five days to grow as water will evaporate leaving sugar crystals on the skewer



# Method

1. We had to wet the skewer with hot water and roll it in some sugar. We also did one with cold water to see what happens. We had to leave it dry for at least 6 hours. The sugar layer provides a surface for sugar crystals to grow in later steps.
2. In the kitchen, we used a measuring cup for steaming hot water. We poured it into a glass container. We mixed it with two cups of sugar so that means we add 1 cup of water.
3. We stirred the mixture until all the sugar had dissolved.
4. We added 2-3 drops of food color. Then we let it cool for about 6 hours.



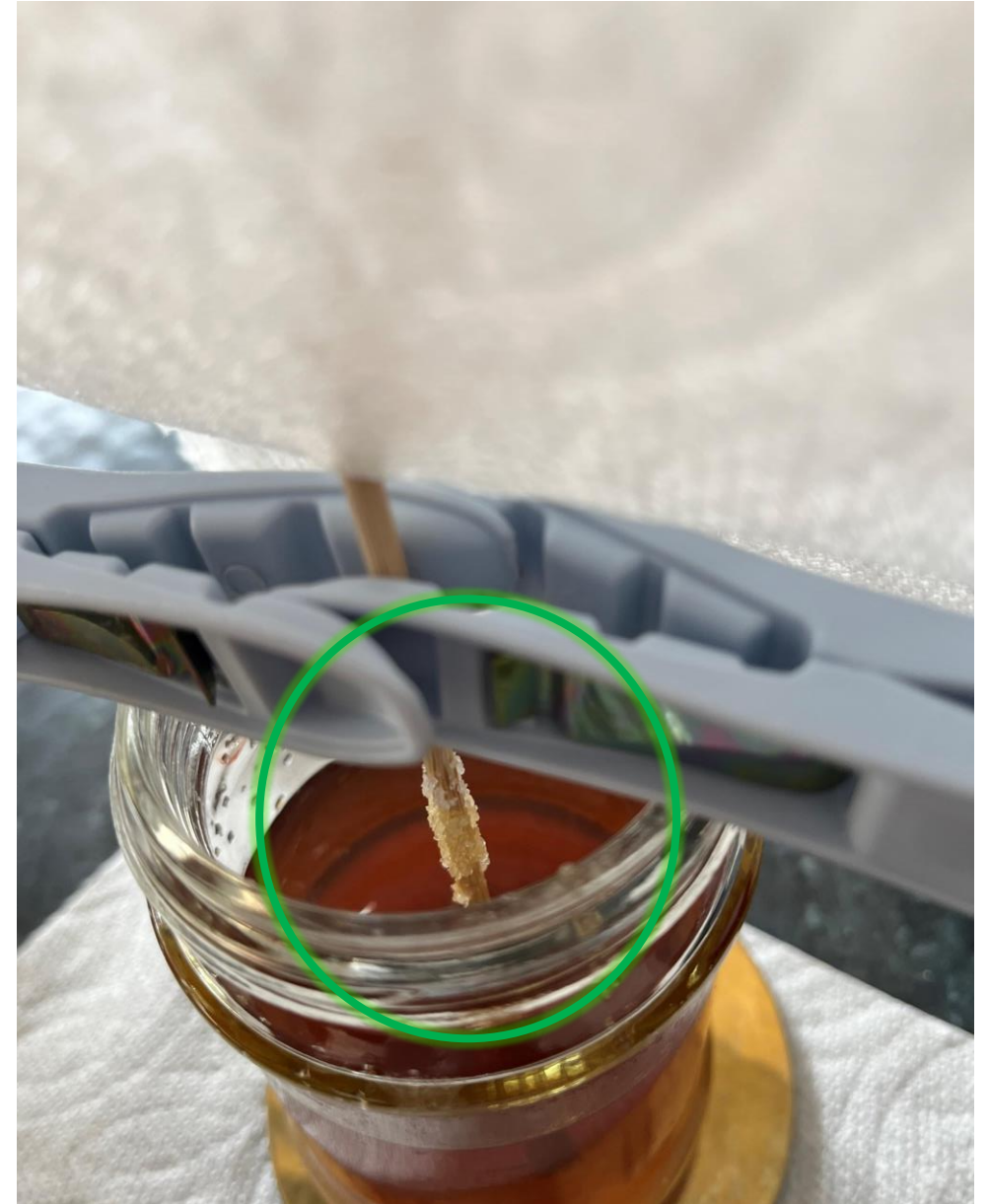


5. After 6 hours we placed the skewer into the glass container and held them in place with 2 clothes pegs. We made sure that the skewer wasn't touching the floor because the candy will stick to the container.
6. We placed the paper towel on the top of the container to prevent dust from falling into the container.



## Results

- After a few days mini crystals started forming on the skewer and that meant a mini rock candy started forming on the skewer.
- We will keep it for a few weeks and get a bigger Rock Candy because it is a slow process.



# Discussion

- A rock candy was formed on the skewer, with sugar crystals. We learnt how to make Rock Candy. Our hypothesis was wrong because it said a thick layer, but the Rock Candy did not come out like a thick layer.

- We found a bit of unexpected results.

First, we found out that the crystals were growing on the top of the skewer not where the sugary water is near the bottom.

- We also got a couple of problems like first on the hot water skewer the crystals were not growing on the skewer, so we gave it some time and it started growing

- We think if we had kept it in warmer place, it would have grown more and we should have started the experiment a few weeks earlier.





# Conclusion

- When water evaporates from the solution, sugar crystallizes on the skewer. It takes a long time to get a thick layer.
- We did not get exactly what we expected as the layer of the Rock Candy did not come as thick as we wanted in 5 days and it came at the top. We are hoping it will grow more in few more weeks 😊



# Acknowledgements

- Our mum & dad helped and advise us how to make a Rock Candy.
- We also used a book called Make Science fun Experiments



Thank You