

SCS Quick Science!

Rock Candy/Sugar Crystallization

This week's experiment is a yummy one! Using 5 cups of sugar, 2 cups of water, 2 skewers, 2 cups, 2 clothespins, food coloring, vanilla extract, and a fair amount of patience, you can make your own rock candy!

1. First wet your skewers, roll them in the sugar, and set aside. While they dry, bring 2 cups of water to a boil and slowly stir in the 5 cups of sugar. It will get cloudy briefly and start to get a little thicker as you get to the end.
2. Add a few drops of food coloring, and a couple drops of vanilla extract before removing from heat and set aside to cool.
3. Once the mixture has cooled, pour into the two cups and wait for the mixture to get to room temperature. You can help it along by putting the cups into the fridge for 20-30 minutes.
4. When the mixture is cool, drop in your skewers and use a clothes pin to secure it in place. The skewer should hover in the center of the jar.
5. Wait! Crystals start to form fairly quickly, but it wasn't looking good enough to eat for about a week.

Pro tip #1: Check back each day and see the progress. We ran out of patience on Day 6, but we could have waited longer for even more rock candy.

