

Make Your Own Rock Candy

Learn about the process of crystallization and different saturations of solutions with this fun project from more2science.com.au

In this process you will oversaturate the syrup solution (it takes a lot of sugar), then let it cool and rest so that sugar crystals can form. Because the sugar solution is super-saturated, all the sugar can't be absorbed at the cooler temperature, so as it cools the sugar in the liquid becomes unstable and attaches to the skewer as crystals.

Materials :

- Wooden Skewers
- Granulated Sugar
- Food Colouring (Optional)
- Clear Jars
- 1 ½ Cups Warm Water
- Flavouring (Optional)
- Pegs



Method

1. **Prepare the Sticks:** Soak the sticks in water briefly, then roll them in sugar to coat. Let them dry completely.



2. **Make the Sugar Solution:** In a large saucepan, add warm water and stir in 4 cups of sugar until no more will dissolve.



- Heat the Solution:** Place the saucepan on the stove and bring it to a low boil over medium heat. Gradually add the remaining sugar until the solution is fully saturated and no more sugar can dissolve. If using a candy thermometer, aim for a temperature of about 250°F. Allow the mixture to cool for 20-30 minutes.



- Prepare the Jars:** Carefully pour the cooled sugar solution into mason jars. Add food colouring and/or candy flavouring if desired.



5. **Insert the Sticks:** Place two sugared sticks into each jar, ensuring they do not touch the sides of the jar or each other. Use clothespins to keep the sticks in place if needed.



6. **Wait for Crystals to Form:** Set the jars in a warm, undisturbed location. Wait 5-10 days for the crystals to fully form. Once the crystals have grown, remove the sticks from the jars and enjoy your homemade rock candy.

