

Make your Own Rock Candy

In the late 18th and 19th centuries, rock candy was a favorite treat for children. They could buy rock candy at a general store or make it at home with their parents. This is a fun science experiment that can be eaten too! Since this activity requires pouring hot liquid, make sure you have adult supervision.

Ingredients

- 2-3 pipe cleaners
- 1 large pot
- 1 small pot
- Water
- Stove
- Scissors
- Paper clips
- Cotton string
- Cup of water
- Food coloring
- 4 popsicle sticks or pencils
- 4 clean glass jars, 1 pint each
- Granulated sugar
- Optional: Kool Aid packets for flavoring



Instructions

1. Fill a large pot with water and boil. Sterilize the glass jars and paper clips by boiling them in the water for several minutes. Carefully remove and let dry.
2. Cut four pieces of cotton string slightly longer than the height of the jar. Tie each piece of string to the center of a popsicle stick or pencil.
3. Attach a paper clip to the other end of each string. Wet the string and pull it through the sugar so the string is coated with sugar. Set aside.
4. Boil 1 cup of water in the small pot and add 2 cups of sugar. Stir to dissolve the sugar. Add a few drops of food coloring and optional Kool-aid flavoring.
5. Pour the sugar mixture evenly into each jar. Carefully lower the paperclip end of one string into one of the jars. The paperclip will keep the string from curling up. Rest the pencil or popsicle stick across the top. The string should not touch the bottom or the sides of the jar.
6. Repeat with the remaining jars. Let the mixture sit for several days or even a couple of weeks to allow the sugar crystals to form. When finished, remove the rock candy from the jars. Let it dry for about 1 hour.
7. You'll know its ready when the sugar crystals harden into small rock-shaped chunks. Don't worry – rock candy doesn't taste like rocks, it's yummy!



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