

DO-IT-YOURSELF ROCK CANDY

Materials Needed: 3 Cups Sugar, 1 Cup Water, 1 Wooden Skewer, 1 Clothespin, 1 Clean Jar, Food Coloring (optional), Flavor Oil (optional), Pan, Stove

Instructions: Heat water to a boil. Add sugar, one cup at a time, stirring continuously. Completely dissolve sugar. Cool solution for 15/20 minutes. Pour in the solution. Add optional food coloring and flavor oil. Prepare jar by securing the clothespin to the skewer and hanging it over the jar (see below). Wait 3-7 days. Enjoy.

Tips: Dust skewer with water then sugar, let dry first for best results. Cover jar to keep solution clean. The longer you wait, the more crystals grow. Experiment with different colors and flavors.



1

HEAT THEN
POUR MIXTURE



2

PREPARE
THE JAR



3

WAIT
THEN ENJOY

The Science: Crystals form when molecules arrange themselves in a uniform and repetitive pattern. The saturated sugar solution creates the perfect environment for this to happen. The sugar particles continuously bump into each other and start to stick together. These clumps of particles begin to attract more and more to join them. This is how the crystals grow!