

# Dissolving Candy Canes

Create colorful solutions in this sweet seasonal experiment

## Collect

- 5 Candy canes
- 5 clear cups or jars
- Cold water
- Hot water
- Vinegar
- Oil
- Soda
- Masking tape
- Marker or pen
- Timer



## Prep the liquids

1. Fill each cup or jar with one of the liquids. Label each liquid using the masking tape and marker.
2. Make observations about the liquids. What color is the liquid? Do you notice any bubbles? Does the liquid have a particular smell?

## Observe the candy canes

3. Unwrap the candy canes and make observations. What colors are the candy canes? What do the candy canes look like? What do the candy canes smell like?
4. Place one candy cane inside each of the cups.
5. Set the timer for 5 minutes.
6. After 5 minutes, observe any changes that may have occurred to each candy cane and each liquid.
7. Reset the timer for 10 minutes.
8. Continue making observations and resetting the timer every 10 minutes for up to an hour.
9. After an hour, remove what is left of the candy canes from the liquids to get a better look at the results. Did any of the liquids make the candy canes completely dissolve? Have any changes occurred to the liquids themselves?

## Take it further!

These days there are all kinds of flavors of candy canes, from sour apple to sriracha, birthday cake to bacon. Does the type or color of the candy cane matter in this experiment? Do certain colors dissolve more quickly than others? Try it out and see!

