THE SCIENCE SWEETIES

CLASSROOM SCIENCE SHEET

HOW IS CANDY MADE?

Heating sugar, stage by stage

Cause and effect · Heating sugar water · Grades K-2

THE BIG IDEA

**Boiling evaporates the water as steam.
The sugar remains, so the syrup gets hotter.**



1 MEET THE EXPERT

Sizzle S'more is all about heat.
Her move is HOT.
She wants caramel, fast!



2 COLD-WATER TEST

Drip hot syrup into ice water.
Its shape tells you the stage:
a thread, a ball, or a crack.



3 CARAMEL

All the water is gone.
Sugar turns gold: 320°F (160°C).
Past 360°F (182°C) it burns!

TWO THINGS TO REMEMBER

STAGE BY STAGE

Each stage is a hotter syrup,
and it makes a different candy.

GROWN-UPS ONLY

NEVER TOUCH SUGAR SYRUP
WHEN IT'S COOKING.

WORDS TO KNOW

BOIL **STEAM** **SYRUP** **STAGE** **CARAMEL** **BURNT**

ASK YOUR CLASS

- **Where does the water go?** Up into the air, as steam.
- **Which stage makes lollipops?** Hard crack.
- **Can burnt sugar turn back?** No - burning changes it for good.

Watch the song: "How Is Candy Made?"

The Science Sweeties · 2:15 · free on YouTube

Try it: sort candy at home. Chewy = a ball stage. Snaps = a crack stage!

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