

Candy Melt



1. Prepare four different baggies of candy to use in the melt test:
 - Bag 1 – 10 chocolate chips
 - Bag 2 – 4 jelly beans
 - Bag 3 – 3 starburst
 - Bag 4 – mini gummy bears (use what is in the individual pouch)
2. Use your journals to record observations about the candy before the melt test.
3. Use one container of hot water to test two baggies of candy at a time. Place the two baggies in the water and use a popsicle stick to gently hold them in the water for TWO minutes.
4. BEFORE removing the candy from the water, observe what it looks like in the hot water. Record in your journals: Did the candy lose its shape in the hot water?
5. Remove the candy from the water and place on a paper plate. Pick up each candy bag and gently squish the candy with your fingers (Do not open the bag). Record what happens in your journals.
6. After completing your journal page, work together as a group to complete the group recording sheet.
7. Think about and discuss this: Are the changes you made in the candy melt test reversible or irreversible?