



Edible Slime Ingredients & Supplies

What's included in your kit:

- 1 bag of marshmallows
- Powdered Sugar
- Cooking Oil (as needed)

What you need:

- large microwave safe bowl
- mixing spoon
- microwave



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Edible Slime Instructions

Add 1 bag marshmallows to a microwave safe bowl and microwave for 30-sec intervals to melt. You don't want to overheat them as they will burn !WARNING: MARSHMALLOW WILL BE HOT! Remove the bowl carefully from microwave using potholders as needed. Stir carefully to evenly distribute heat. Heat again if needed.

Add powdered sugar to melted marshmallow mixture. This isn't an exact science but you can add 1/4 cup at a time if you use the whole bag. Mix the marshmallows and powdered sugar thoroughly. Repeat as needed for thickening.

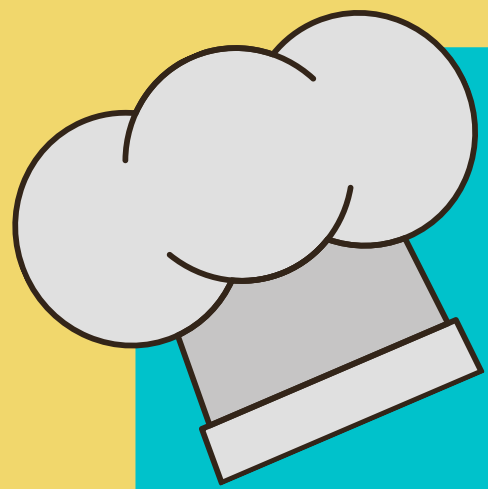
Making marshmallow slime with just marshmallows and powdered sugar is going to be a messy experience! You can help to reduce the stickiness with a touch of cooking oil. Eventually, you will need to dig your hands into the bowl when the mixture has cooled sufficiently. Our tip is to coat your hands with cooking oil! No clean hands here, but it washes up easily. Finger licking good.

Go ahead and remove your marshmallow slime from the bowl and place on top of more powdered sugar. You can use a cutting board, cookie sheet, or craft tray to contain the mess!

Continue to knead and play with your marshmallow slime, and incorporate the powdered sugar as needed. You will learn how to make edible marshmallow slime recipe with all your senses! Squish, squeeze, pull, and stretch your strawberry flavored edible slime!



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Science Behind: Rock Candy

What's Going On? Why does the skewer need to be soaked and then dried? The skewer will provide the surface on which the crystals will grow. As water evaporates, small crystals of sugar will encrust the skewer. These tiny seed crystals provide starting points for larger crystals. Future growth will be concentrated around these points.

What makes the crystals grow? Two different methods will contribute to the growth of the crystals on the skewer. You have created a supersaturated solution by first heating a saturated sugar solution (a solution in which no more sugar can dissolve at a particular temperature) and then allowing it to cool. A supersaturated solution is unstable—it contains more solute (in this case, sugar) than can stay in a liquid form—so the sugar will come out of solution, forming what's called a precipitate. This method is called precipitation. The other is evaporation—as time passes, the water will evaporate slowly from the solution. As the water evaporates, the solution becomes more saturated and sugar molecules will continue to come out of the solution and collect on the seed crystals on the skewer. The rock candy crystals grow molecule by molecule. Your finished rock candy will be made up of about a quadrillion (1,000,000,000,000,000) molecules attached to the string.



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Rock Candy Ingredients & Supplies

What's included in your kit:

- 1 wooden skewer
- 1 clothespin
- 2-3 cups of sugar
- 1 drink mix packet
- tall narrow jar

What you need:

- 1 cup of water
- pot
- stove
- mixing spoon

What you need:

- 1 cup of water
- pot
- stove
- mixing spoon



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Rock Candy Instructions

Begin by soaking bamboo skewers in a container of water. Leave them to soak for at least one hour. Remove the skewers from the water, and then coat the bottom half in sugar. Let it cool completely.

Clip the wooden skewer into the clothespins so that it hangs down inside the jar and is about 1 inch from the bottom of the jar. Remove the skewer and clothespin and put them aside for now. Get a helpful adult! Pour the water into a pan and bring it to boil. Pour about 1/4 cup of sugar into the boiling water, stirring until it dissolves. Keep adding more and more sugar, each time stirring it until it dissolves, until no more will dissolve. This will take time and patience and it will take longer for the sugar to dissolve each time. Be sure you don't give up too soon. Once no more sugar will dissolve, remove it from heat and allow it to cool for at least 20 minutes.

Have your friendly ADULT carefully pour the sugar solution into the jar. Then submerge the skewer back into the glass making sure that it is hanging straight down the middle without touching the sides. Allow the jar to fully cool and put it someplace where it will not be disturbed. Now just wait. The sugar crystals will grow over the next 3-7 days.



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