**MOST** Rock Candy

Much of the world around us is made up of tiny atoms arranged in tons of different structural arrangements. Using science we can harness our understanding of matter and its interactions to help us make some cool crystal rock candy!

**Materials**
- Saucepan
- Measuring Cup
- Water
- Bag of sugar (brown sugar works as well)
- Hotplate/Stove Top
- Glass Container
- Clean String
- Pencils/Skewers

1. First, you should prepare your glass containers and your string. In order for the crystals to have a solid foundation to begin growing from you have to get them wet and pour granulated sugar over them. Coat each of the string wicks and let them dry while you begin making the solution.

2. Measure a 2:1 ratio (2.5:1 for better results) of sugar to water. For two 12 oz mason jars worth we measured about 4 cups of sugar and 2 cups of water.

3. Our next step is to put our measured water into our saucepans and place the saucepan on a heated surface like a hotplate or stove top. Heat the water on medium to high.

4. After turning the heat on, add the sugar into the saucepan, stirring the mixture thoroughly. Heat until the mixture is around 240-250° Fahrenheit or until it’s in a rolling boil.

5. Next pour the heated sugar solution into your glass containers, with the sugar covered wicks tied around the pencils dip them into the solution and let them sit. Over the course of the week watch their progress as the sugar rock candy begins to grow! You can grow them for as long as you like. Afterwards, enjoy your freshly grown crystalline treat!