Did you know? Sugar is soluble in water, meaning that it can dissolve in water. Water can only dissolve (or hold) so much sugar. When the water is warmer it can dissolve (or hold) much more sugar. We are going to put that to the test today! As the water evaporates, it can’t hold onto all the sugar, so it will release and gather on your strings—making rock candy!

What you need:
- 2 cups of water
- 4 cups of sugar
- 4 12-oz glasses
- 28 inches of cotton string
- Optional: 2 to 3 drops of food coloring
- Optional: 1/2 teaspoon of flavoring extract or 1 teaspoon of flavoring oil

Steps:
1. Cut four pieces of thread seven inches long.
2. Take each string and tie a paperclip to the end. Then wrap the string around the pencil so that it lands 1/2 an inch off the bottom of the glass. Tape the string to the pencil if you would like.
3. Wet each string and roll it in sugar. Set it aside to dry while you work.
4. Bring the water in the pot to a boil.
5. Add your sugar 1 cup at a time, stirring each time until the water is dissolved.
6. Once all the sugar has been fully dissolved, remove the pot from the heat. Now is the time to add your optional food color or flavoring. Be very careful adding flavoring as it will bubble, adding oil to hot water.
7. Allow your sugar syrup to cool for 10 minutes and then pour equally into the four glasses.
8. Lower one string into each of the glasses.
9. Sit the glasses in the corner and do not disturb them for 24 hours. You should see crystals start to form within 4 hours. The longer you leave the string in the liquid, the larger the rock will grow.
10. Once it is a size you would like, pull it out of the liquid and lay it on a paper to dry for a few minutes. Enjoy!