



DIY EDIBLE GLASS!

Make a sweet treat that shatters other candy stereotypes!

WHAT YOU'LL NEED:

- 1 $\frac{3}{4}$ cups granulated sugar
- $\frac{1}{2}$ cup corn syrup
- 1 cup water
- Cream of tartar
- Non-stick cooking spray
- Spoon or spatula
- Parchment paper
- Cooking thermometer
- Saucepan
- Baking sheet
- Measuring cups and spoons
- Food coloring (optional)



HOW TO DO IT:

1. Line a baking sheet with parchment paper and coat with non-stick cooking spray.
2. In a saucepan, combine sugar, corn syrup, water and a pinch of cream of tartar.
3. With the help of an adult, SLOWLY bring this mixture to a boil, starting with very low heat. You'll want to get it to 300°F (measure with the cooking thermometer). This could take up to a half hour. Make sure that it reaches a boil slowly, or the sugar mixture will begin to turn yellow.
4. Once the sugar is completely melted and clear, have an adult remove the saucepan from the stove and carefully pour the melted sugar onto the lined baking sheet. Carefully spread it with a spatula. Let cool. If you want, you can add a few drops of food coloring – swirl around to create a stained glass effect!
5. When the sugar is completely cooled and hardened, you can pick it up, shatter it, and even eat it! The process of making this candy glass is cool, and kind of similar to how actual glass is made - but the temperatures are much hotter! Glass is made by heating sand to over 3000°F! When the sand cools it forms an amorphous solid. Usually, in a solid (compared to a liquid or a gas), molecules are arranged neatly. In an amorphous solid, molecules are more disorganized and this makes these types of solids transparent and brittle!



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