

Geologist Rock Candy

(Adapted from HowToCookThat.net)

Ingredients:

- 3 cups or 648g (22.86 ounces) sugar
- 1 cup or 250 millilitres (8.45 fluid ounces) water
- flavouring
- colour
- lollipop sticks

Directions:

1. Fill a thermos flask with hot water and leave to sit.
2. Combine all ingredients in a saucepan and heat until a spoonful lifted up looks clear.
3. Empty the thermos flask and pour in the sugar solution. Cover the top with a double layer of aluminium foil and then poke your lollipop sticks down into the center.
4. Try not to disturb the sticks, watching them grow is half the fun so go on have a quick look once a day. And after four or five days you will have some nice chunky sugar crystals.

Crystals form when they have heat, a supersaturated solution, and time to cool slowly. You may have seen other tutorials that tell you to pour the sugar solution into a glass, if you do that the solution cools down quickly forcing the sugar to crystalize fast into lots of little crystals. The image below shows the large crystals made in a thermos at the top and smaller ones made in a glass at the bottom.

