

# Experiment - A

## Making Maple Lollipops

Activity with an Adult

### Materials:

- 1 cup of pure maple syrup
- 1 saucepan
- 1 candy thermometer
- 1 heat resistant container with a pouring spout
- 1 clean patch of snow or pan of ice cubes
- 1 popsicle stick or other wooden stick

What a yummy treat!



### Instructions:

1. Locate a spot of clean snow or crush ice to about 10cm deep in a pan.
2. Boil the Maple syrup in a saucepan until it reaches the soft ball stage which occurs at 113 – 118 °C (235 – 240 °F)  
**Be very careful!** Hot syrup can burn you. Allow the candy to cool before tasting!
3. Remove from heat and pour syrup into a heat resistant container with a spout
4. Pour lines of syrup on the snow (or ice) and allow to freeze
5. Remove candy by winding it around the wooden stick

In this experiment you are using heat to evaporate even more water from the Maple syrup. When this solution cools quickly on the snow, sugar crystals form. If you were to heat the syrup to a higher temperature and evaporate even more of the water, more crystals would form. If you were to evaporate all of the water, you would have Maple sugar!

