

Candy Cane Shapes

December 2020

Directions:

- Preheat your oven to 350 degrees
- Line a cookie sheet with aluminum foil
- Unwrap the candy canes.
- Try to bend one of the candy canes... Does it work? Discuss what might make a difference in helping to bend the candy.
- Place unwrapped candy canes on your cookie sheet, and put the candy canes in the oven. Check them after 2 1/2 - 3 minutes.
- Pull the candy canes out of the oven. Let them cool for about a minute.

Be very careful with the hot candy and cookie sheet.

- As soon as the candy is cool enough to touch (about a minute), take it off the aluminum foil and set it on a plate.
- Once it is cool enough to touch, try to bend it again. You can also use tongs to remove the candy canes from the aluminum foil and bend the candy canes while they are still hot. See what shapes you can create!



- After the first batch, try building "forms" for the candy to melt around and predict how the candy will behave as it melts.

Do you think other candies melt in the same way?

This project may be found at:

http://preschoolpowolpackets.blogspot.com/2012/12/science-experiment-bend-your-candy-cane.html?utm_content=buffer9b97f&utm_medium=social&utm_source=pinterest.com&utm_campaign=buffer

This project involves the use of hot materials. Please supervise carefully.

Modifications and extensions

For a younger crowd...

Not ready to use the oven yet? Encourage your child to make different shapes with playdough! A homemade recipe that you could try may be found in the "Explore Further" section on the back. For some festive scent, consider adding peppermint oil or make your dough with mint tea!

For more advanced learners...

Predict and document how the candy changes as it melts, then try to make it into a brand new shape! Make molds for your new candy shapes out of foil. Cook the candy for about 10 minutes for it to melt entirely, then pour it into your new foil molds to make different shapes.

Materials List

- candy canes
- aluminum foil
- oven + grown up supervision*
- tongs or utensils to handle hot ingredients* (recommended)
- cookie sheet*

*not provided

Explore Further...

Homemade playdough

<https://www.familyeducation.com/fun/playdough/play-doh-recipes>



Dissolving Candy Canes

<http://preschoolpowolpackets.blogspot.com/2012/11/candy-cane-science-experiment.html>



Easy Candy Making Recipes for Kids

<http://preschoolpowolpackets.blogspot.com/2012/11/candy-cane-science-experiment.html>



These skills used in these projects (creativity, organization, accuracy and attention to detail) are frequently used by

Food Batchmakers

"Food batchmakers typically work in facilities that produce baked goods, pasta, and tortillas. Workers mix ingredients to make dough, load and unload ovens, operate pasta extruders, and perform tasks specific to large-scale commercial baking."

- U.S. Bureau of Labor Statistics

Learn More!

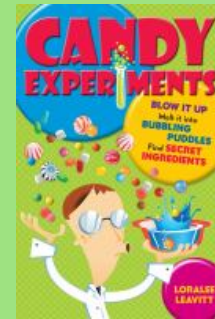
- The United States Department of Labor: Occupational Outlook Handbook

<https://www.bls.gov/ooh/production/food-and-tobacco-processing-workers.htm#tab-2>

- The United States Department of Labor: Occupational Outlook Handbook (Specific to confectionery Production)

https://www.bls.gov/oes/current/naics4_311300.htm

Titles to Explore



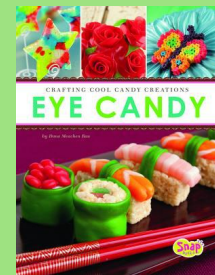
Candy Experiments

by Lorelee Leavitt,



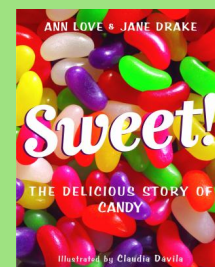
Candy Experiments 2

by Lorelee Leavitt,



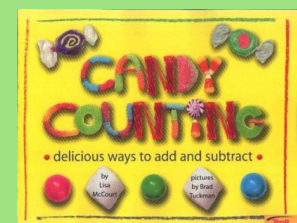
Eye Candy

by Dana Meachen Rau



Sweet! : the delicious story of candy

by Ann Love



Candy Counting

by Lisa McCourt