



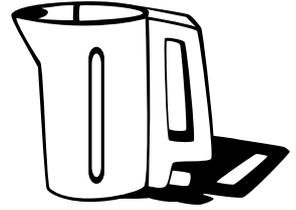
# Making Chocolate Crispies



## investigation 1

### You will need:

a plastic drinks cup, a small bowl, a tea spoon, a kettle, 2 pieces of dark chocolate or cooking chocolate (milk chocolate does not work), 2 dessert spoons of breakfast cereal (e.g. rice crispies or cornflakes) cake cases.



Show what you have done with drawings. Label the ingredients as solids or liquids.

1. Put the chocolate in the cup.

2. Pour about 2cm of recently boiled water into the bowl.

3. Stand the cup in the bowl. Make sure no water splashes into the chocolate.

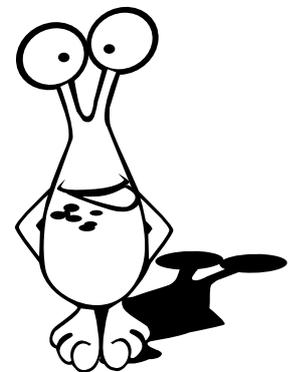
4. Wait for the chocolate to melt.

5. Add 2 dessert spoons of breakfast cereal and stir.

6. Scrape out the mixture into cake cases.

7. Put in the fridge to cool for 15 minutes.

8. Eat!!



## investigation 2

What happens if you add more crispies ? Try 3 spoonfuls.

## investigation 3

Does it make a difference if you put the chocolate in a expanded polystyrene cup? Why?

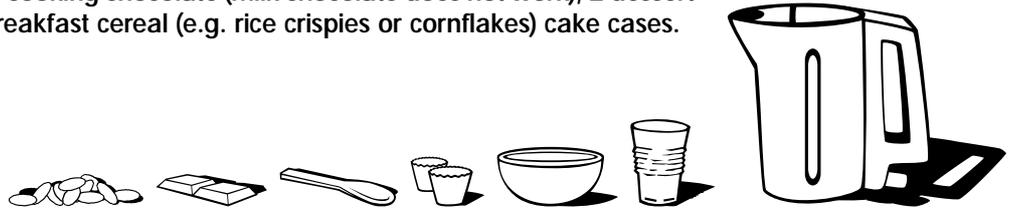
This worksheet is about changing solids into liquids and back again. Children should note how and when the materials change shape as well as temperature and texture. The concept of making predictions is introduced. It also shows that heat can be transferred.

## Investigation 1

This experiment is a practical application of melting and solidifying.

### EQUIPMENT NEEDED:

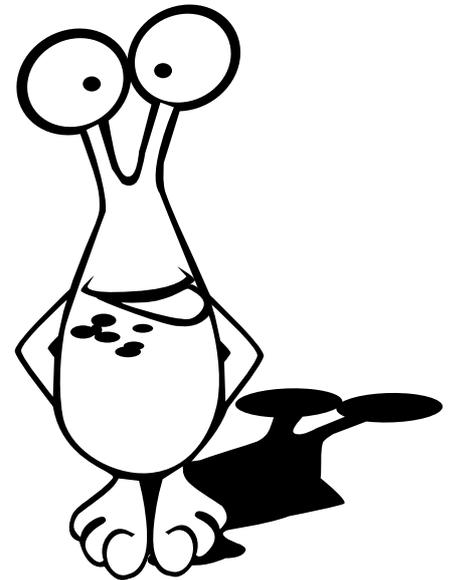
a plastic drinks cup, a small bowl, a tea spoon, a kettle, 2 pieces of dark chocolate or cooking chocolate (milk chocolate does not work), 2 dessert spoons of breakfast cereal (e.g. rice crispies or cornflakes) cake cases.



Show what you have done with drawings. Label the ingredients as solids or liquids.

This will help pupils focus on the changes of state.

1. Put the **chocolate (solid)** in the cup.
2. Pour about 2cm of recently boiled **water (liquid)** into the bowl.
3. Stand the cup in the bowl, making sure no **water (liquid)** splashes into the **chocolate (solid)**.
4. Wait for the **chocolate (solid/liquid)** to melt.
5. Add 2 dessert spoons of **breakfast cereal (solid)** to the **chocolate (liquid)** and stir.
6. Scrape out the **mixture (liquid/solid)** into cake cases on a tray.
7. Put in the fridge to cool for 15 minutes. (**solid**).
8. Eat!



## Investigation 2

What happens if you add more crispies ? Try 3 spoonfuls.

Changing variables. This experiment is simply an extension which can give children an opportunity to make predictions.

## Investigation 3

Repeat the experiment with the chocolate in an expanded polystyrene cup

Ask children to predict how this will change and why. The heat is travelling from the water to the chocolate.

**Expanded polystyrene is a thermal insulator so the chocolate should take longer to melt.**