



Igneous Lollipops!

When magma pushes through the Earth's crust, it cools into a solid igneous rock.

These lollipops are made the same way!

Length: 30 Minutes

Difficulty: Easy

Supplies You Will Need

- 3 cups of sugar
- $\frac{3}{4}$ cup light corn syrup
- 3 tablespoons white vinegar
- $\frac{1}{3}$ cup boiling water
- Red food coloring
- Flavoring (if desired)
- Candy thermometer
- Wax paper
- Baking tray
- Saucepan
- Skewers

ACTIVITY INSTRUCTIONS (Parental Warning: Stove use and Hot Liquids)

1. Combine sugar, corn syrup, vinegar, and water in a saucepan. Stir until sugar dissolves.
2. Heat on stove until it reaches 300 degrees Fahrenheit.
3. Cool until slightly thick.
4. Place skewers 5 inches apart on a greased baking sheet.
5. Drop candy from a spoon over one end of the skewer to form lollipops.
6. Let cool until completely hardened.

