

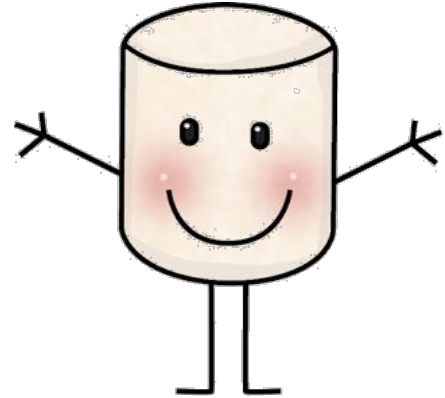


MARSHMALLOW DOUGH

Explore the properties of matter with this edible dough that is so much fun to play with!

You Will Need:

6 marshmallows, vegetable oil, corn starch, food colouring, measuring spoons, microwave-safe container.



What to do:

1. Place 6 marshmallows in a microwave-safe container that is large enough to provide space for the marshmallows to expand.
2. Add 2 tsp. of vegetable oil and stir to coat the marshmallows with oil.
3. Microwave the marshmallows for approximately 30 seconds on high. Remove from the mixture from the microwave. Note: the mixture will be very hot and should be supervised by an adult.
4. Add 4 Tbsps. of corn starch and 4 drops of food colouring to the marshmallow mixture and stir with a spoon until combined.
5. Once the mixture is cool enough to handle, knead the dough. If the dough is still sticky, sprinkle it with corn starch until it is just slightly tacky. Dough can be stored in a bag for several days.
6. Enjoy playing with your sticky edible dough and exploring its properties.

What's happening?

The mixture you created is a polymer, which is a long chain of smaller molecules, or repeating units. Some polymers behaves like a plate of spaghetti. When a pile of freshly cooked spaghetti comes out of the hot water and into a bowl, the strands flow from the pan to the bowl. This is because the spaghetti strands are slippery and slide over one another. After a while, the strands start to take on a rubbery texture and stick together. Many polymers behave in a similar manner.

If the long molecules can slide past each other easily, then the substance flows like a liquid. If the molecules stick together in a few places along the strand, then the substance behaves like a rubbery solid.

