Cold Water Candy Test

* 1. Measure 60 mL of glucose solution using the graduated cylinder and place it into the 250 mL beaker.
	2. Measure 120 mL of white sucrose using the graduated cylinder and place it in the 250 mL beaker. Mix with the glass stir rod.
	3. Use the balance to measure 2 g of sodium chloride and add to the mixture in the 250 mL beaker. Stir the contents together with the glass stir rod.
	4. Create an ice bath in a separate container (water with a few ice cubes).
	5. Set up a Bunsen burner and ring stand with wire mesh on the iron ring. Make sure your Bunsen burner gas intake tube is securely connected to the gas nozzle and that the ring is set about 3 in. above the barrel of the burner. Light the Bunsen burner to create flame that is no more than 3 in. high. It should not be touching the wire mesh.
		1. If you don’t have access to gas and Bunsen burners, hotplates work great for this as well.
	6. Use the tongs to place the beaker on the ring stand. Slowly heat the mixture while stirring constantly. If you heat the mixture too quickly or do not stir it, you will burn your sucrose and ruin the candy.
	7. When the solution reaches the desired temperature, turn off the heat.
	8. Take a spoonful of the solution and drop it into the container with the ice bath.

\*\*Be very careful when removing the solution from the beaker, as it will be very hot and is difficult to remove if it hits your skin!

* 1. Wait a few seconds, and when the sample is cool, using your hands remove it from the ice bath.
	2. Roll the sample between your fingers for a few minutes and describe the texture.