



# ACTIVITY PAGE

## ROCKIN' CANDY

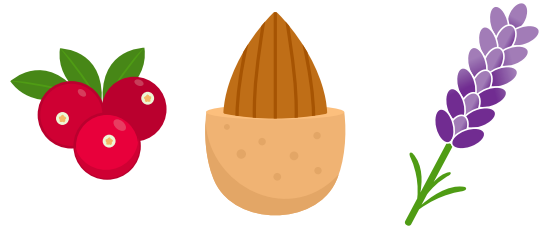
### WHAT YOU'LL NEED:

2 CUPS Water  
4 CUPS Sugar + 1/2 CUP for Coating  
1/2 - 1 TSP Flavoring  
2-4 DROPS Food Coloring  
Wooden Skewers  
Glass Canning Jars



**STEP 1: HEAT IT UP!** Bring the water to a boil over medium heat in a saucepan. Add the sugar one cup at a time, making sure to stir now and then. Once the sugar is dissolved, remove the pan from the heat and put it off to the side to cool.

**STEP 2: ADD SOME FLAVOR** Add your flavor to the sugar solution. Fruity flavors like orange, strawberry or cherry are always big hits, but almond or lavender are delicious grown-up options as well. This is also the perfect time to add a few drops of food coloring.



**STEP 3: PREP YOUR SKEWERS** While the sugar-water mixture is cooling, wash out a few canning jars. Take your wooden skewers and carefully dip them into the sugar solution. Pour the extra sugar (1/2 cup) on a plate and roll the skewers in sugar to coat them. Finally, clip a clothespin to each skewer—this will let you hang them in your jars or glasses.

**STEP 4: WATCH + WAIT** Once completely cooled, fill each jar with the remaining sugar solution. Place one sugar-coated stick in each jar while being careful not to let them touch the jar itself. Gently cover the jars with plastic wrap to make sure no unwanted bugs wing their way in. Leaving the skewers in the solution longer will make the rock candy larger.

**STEP 5: EAT + ENJOY!** Unwrap the jars and remove the skewers. They should be chunky, sugary and ready to eat!