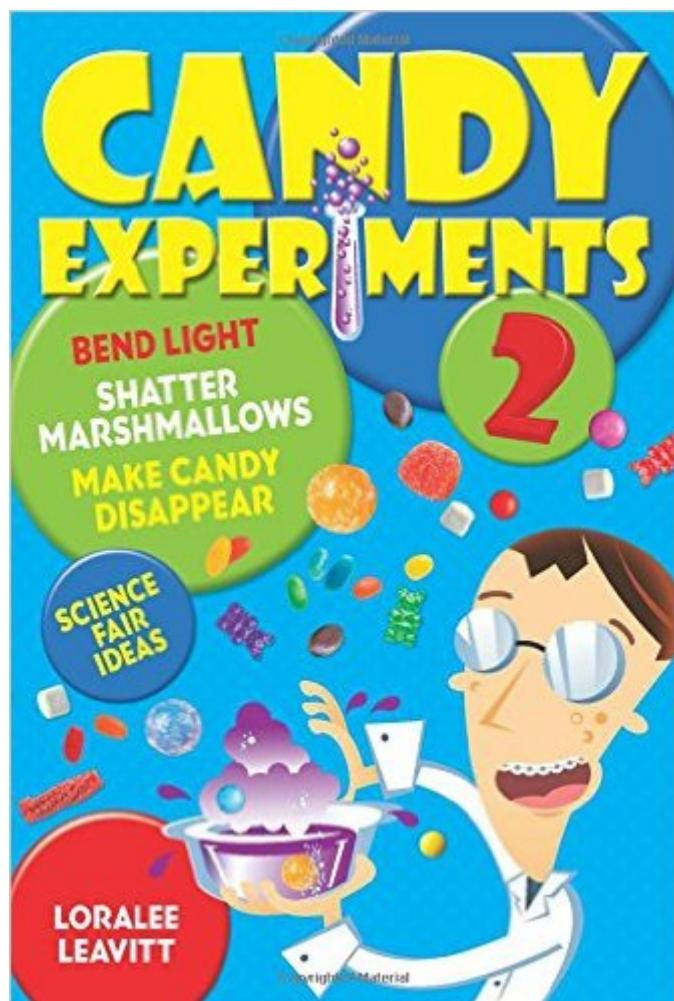


The book was found

Candy Experiments 2



Synopsis

Seventy new science experiments in Candy Experiments 2 will have kids happily pouring their candy down the drain and learning some basic science along the way. This fun, colorful book presents a brilliant use of Valentine's, Easter, Halloween, and other holiday candy! Following the success of the first Candy Experiments, this all-new collection presents more ways to destroy store-bought candy and learn some science in the process. Candy Experiments 2 delivers fun science facts from the perspective of a real mom in the kitchen doing crazy things with brand-name store-bought candy. Marshmallows, cotton candy, Pixy Stix, Jawbreakers, Pop Rocks, gummi candy, chocolate, and even soda provide good excuses to get destructive in the kitchen. Do Peeps dissolve when you drop them into very hot water? Can you make gummi candy disappear in water? What happens to cotton candy when you dip it in oil? Candy Experiments 2 is full of new ideas for learning science through candy. Each experiment includes basic explanations of the relevant science. The book is written for children between the ages of 7 and 10, though older and younger ages will enjoy it as well.

Book Information

Series: Candy Experiments (Book 2)

Paperback: 160 pages

Publisher: Andrews McMeel Publishing (December 2, 2014)

Language: English

ISBN-10: 1449461034

ISBN-13: 978-1449461034

Product Dimensions: 6 x 0.5 x 9 inches

Shipping Weight: 11.4 ounces (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 starsÂ See all reviewsÂ (9 customer reviews)

Best Sellers Rank: #154,421 in Books (See Top 100 in Books) #26 inÂ Books > Children's Books > Education & Reference > Science Studies > Chemistry #107 inÂ Books > Children's Books > Science, Nature & How It Works > Experiments & Projects

Age Range: 7 - 10 years

Grade Level: 2 - 5

Customer Reviews

Candy Experiments 2 by Loralee Leavitt includes over 60 new science experiments using candy. Chapters include: Acid & Bases, Density, Light, Crystals, Melt, Dissolve, Just add (or remove)

WaterFree the bubblesand Just for Fun. There is also sections on experiment tips and candy experiment science fair projects. The author includes with each experiment the necessary information such as how long the experiment will take, skill level, what you will need, what to do and an explanation as to what is happening and why. She also includes cautionary notes when needed for experiments that are hot to the touch etc. so that no one gets hurt. Some of the experiments contain more candy experiment ideas to expand on what is being taught. I found these experiments very informative. The author does an excellent job explaining why the kids are getting the reaction they are out of their candies well enough for the target age group to understand what is going on. The page's are laid out in such a way that it easily attracts the reader's attention and shows them how fun these experiments can be. This book will easily be a hit for any child interested in science and even those who aren't by making science fun. Some fun experiments include making a Gummy Frog Swim, Bend a Straw without touching it and Bending Light. I received this book from Goodreads giveaway for my honest review. All thoughts and opinions are my own.

This is an awesome book that allows younger and older kids to use something they love, candy, for interesting experiments. My kids 4 and 7 loved using their Halloween candy to do these experiments. I would highly recommend it for homeschoolers, parents, and teachers alike.

Another fantastic collection of surprising, amazing, crazy things to do with candy. Sweet science sneaks in as kids create candy geysers, cotton candy stained glass, chocolate sawdust and more. Great for snow days, birthday parties, or post-Halloween candy purges, not to mention science fairs.

Love the mix of candy and science - makes it fun for kids. My boys loved this book! I have three boys age 5-9 and they each had to do the experiments. Loved watching the excitement on my childrens faces! I was given this book in exchange for an honest review via Netgalley.

I'm using this for preschool lesson plans on cooking. Some of these are great and some so so. These are NOT for eating, but more for changes in matter from heat, cold and chemicals (safe easy to aquire such as soda). My kiddos did enjoy the poprock experiments, though when I microwaved them I left them in too long! The book is very nicely set up and organized and I believe an older child(ren) would really have fun with these at home or in a class or summer camp.

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The Sweet Book of Candy Making: From the Simple to the Spectacular-How to Make Caramels,

Fudge, Hard Candy, Fondant, Toffee, and More! The Liddabit Sweets Candy Cookbook: How to Make Truly Scrumptious Candy in Your Own Kitchen! Candy Experiments Candy Experiments 2 Environmental Experiments About Air (Science Experiments for Young People) Man Candy: An Adult Coloring Book with 30 Hot Men and Pick-up Lines to Calm and Relax Evidence: The Art of Candy Jernigan Bad Kitty Does Not Like Candy Adventure Time: Eye Candy Vol. 2 Christmas from Heaven: The True Story of the Berlin Candy Bomber Candy Bomber: The Story of the Berlin Airlift's "Chocolate Pilot" Chocolate Modeling Cake Toppers: 101 Tasty Ideas for Candy Clay, Modeling Chocolate, and Other Fondant Alternatives Sally's Candy Addiction: Tasty Truffles, Fudges & Treats for Your Sweet-Tooth Fix The Ultimate Candy Book: More than 700 Quick and Easy, Soft and Chewy, Hard and Crunchy Sweets and Treats Hand-Crafted Candy Bars: From-Scratch, All-Natural, Gloriously Grown-Up Confections Candy Making For Dummies First Prize Pies: Shoo-Fly, Candy Apple, and Other Deliciously Inventive Pies for Every Week of the Year (and More) Classic Candy: America's Favorite Sweets, 1950-80 Candy Cane Santas in Plastic Canvas (Leisure Arts #5163) Sugar and Spice (L.A. Candy)

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