

What makes Honey Crystallize?

Problem

Is honey less likely to crystallize if you add water to it?

Hypothesis

Materials

- 5 small identical containers with lids
- 5 labels for the containers
- Honey
- Cold water
- Measuring spoons
- Toothpick
- Popsicle stick
- Digital thermometer
- Timer
- Freezer



Steps

- Add a small amount of water to each jar.
 - Jar 1 – 1 tsp.
 - Jar 2 – 2 tsp.
 - Jar 3 – 3 tsp.
 - Jar 4 – 4 tsp.
 - Jar 5 – Only honey
- Add 1 tbsp. of honey to each of the containers.
- Use the popsicle stick to mix blend the water and the honey in each jar.
- Put all the jars in the freezer and set the timer for 2 minutes.
- Check the jars for signs of crystallization but avoid touching them.
- Do this every 2 minutes and if you see crystallization, dip the thermometer inside and record the temperature in the observation sheet below.



Observations

2 min	4 min	6 min	8 min	10 min	12 min	14 min
Jar 1						
Jar 2						
Jar 3						
Jar 4						
Jar 5						

Conclusion

Is your hypothesis true or false? How do you know?