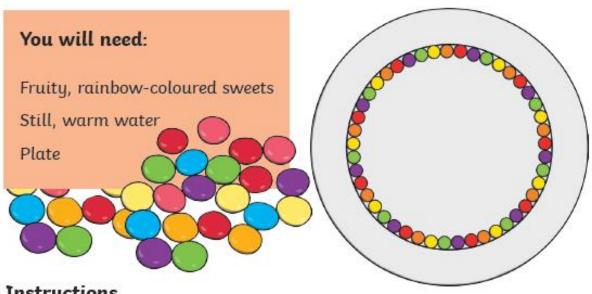
Fruity Sweets Colour Mixing

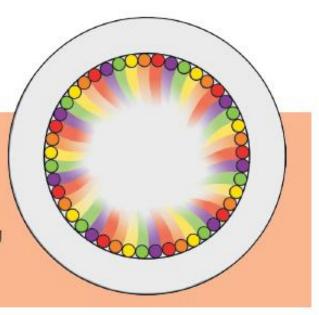


Instructions

- 1. First, place the coloured sweets around the edge of the plate in a circle shape.
- 2. Then, get some warm, still water in a jug. Ask an adult for help.
- 3. Next, pour the warm water into the middle of the circle until it reaches the sweets.
- Watch what happens.
- 5. Why do you think this happens?

The Science Bit

The shells of coloured sweets are made from sugar. When sugar is put in warm water, it dissolves. As the colours meet, they mix, creating different colours.



Brilliant video with this and other patterns on link below:

https://youtu.be/IStmGui33vk