

Frozen Elsa Snow and Cotton Candy How To

Snow 1:

Supply List:

Baking Soda

Conditioner (alternative: water, or shaving cream foam)

Bowl

Glitter, essential oils (optional)

Steps:

1. Get your bowl and put in 1 ½ cups of baking soda.

2. Next, add 1/4 a cup of conditioner and mix it together with your hands. If you don't have conditioner, you can put water or shaving cream into the mix a little at a time until it feels like snow.

If you have finished mixing and you think your mixture is too sticky, add more baking soda, and if your snow isn't sticking together enough add a little more conditioner (or water if you are using water instead)!

The baking soda and conditioner mix together to form a soft snow-like substance that you can shape and play with.

Cookie cutters work well for making shapes, and of course, you can make a little snowman.

So How Does It Work?

What is happening here is a simple chemical reaction. The key thing that makes it different from a lot of other reactions is that it is endothermic. This means that heat is absorbed during the

Snow 2:

Supply list

foam shaving cream

cornstarch

bowl

Steps:

1. Grab your bowl, now we are going to mix equal parts cornstarch and shaving cream foam. This means that if we put one cup of cornstarch in, we also want about one cup of shaving cream.

2. Mix them up with your hands, adjust the recipe if your snow is too sticky or not sticky enough! Between cornstarch and shaving cream, which one should we add if this recipe is too sticky?

Supply list

Cotton candy

Seltzer / sparkling water, flavored or unflavored

Clear cup or glass

Steps:

1. Fill the glass up with a large amount of cotton candy.

2. Pour seltzer over the cotton candy. Watch it magically dissolve!

3: Repeat with another glass, or drink it! Beware, it is super sweet!

So How Does It Work?

The cotton candy melts when it touches the seltzer, or anything wet, like the inside of your mouth! Cotton candy is essentially just sugar that has been melted and drawn into strings. Just like granulated sugar dissolves in water or seltzer, when you eat cotton candy it dissolves in your mouth.