

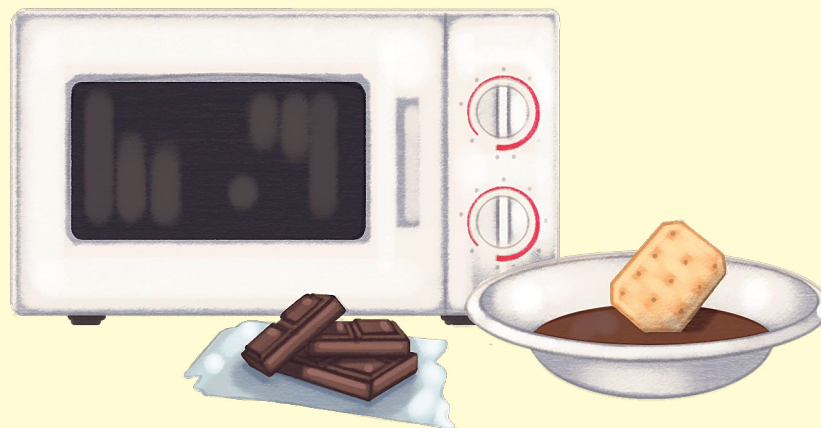
Some solids can change into liquids. They melt when they are heated. Try making these yummy treats to see how chocolate changes states.

WHAT YOU NEED:

- One solid chocolate bar
- Microwave-safe bowl
- Hot pads
- Graham crackers
- Tray with waxed paper

WHAT YOU DO:

1. Break the chocolate bar into pieces and put them in the bowl.
2. With the help of an adult, melt the chocolate in the microwave. Start with one minute. Add more time, if needed. Now that it's melted, it's a liquid.
3. Use the hot pads to remove the bowl. Be careful—it's hot! Dip the graham crackers in the liquid chocolate.
4. Set the graham crackers on the tray and let the chocolate cool before you eat them. As it cools, the chocolate will change back into a solid.
5. What are the differences between liquid chocolate and solid chocolate?



TRY THIS!

MELTED CHOCOLATE FUN

TRY THIS!