



PEPPERMINT OOBLECK



RECIPE

- 1 Cup Warm Water
- 1.5 to 2 Cups Cornstarch
- Small amount of food coloring (optional)
- Peppermint Candies (round)



INSTRUCTIONS

Start with the water in a bowl and add the cornstarch a little bit at a time.

Keep stirring until it has a gooey consistency, you may want to use your hands. Add more water or cornstarch to get the right consistency. Mix fully until there are no lumps left in the mixture.

When the Oobleck is just right, slowly add food coloring (optional) and peppermints.

Play with it - squeeze it, smack it, roll it! Store in an air-tight container to save for a few days of fun!

Hint: If you want to make a larger batch of Oobleck, make sure to keep the 2:1 ratio of cornstarch to water.



DISCUSSION POINTS

Is it a liquid? Is it a solid? Oobleck is a non-Newtonian fluid!

A non-Newtonian fluid means that it acts like a liquid when it is being poured, but it acts like a solid when pressure is acting upon it. By applying pressure to the mixture, the viscosity (thickness) increases, making the Oobleck feel more solid. But when you run your hands slowly through the mixture it can feel like liquid because the cornstarch particles are more fluid and movable.

You will see how the pressure and movement of your hands can turn the Oobleck from a solid to a liquid and then back again. It's squishy, squirmy and a whole lot of fun!