

SCIENCE CLUB EXPERIMENT

HOW TO MAKE FIZZY SHERBET

Materials:

½ cup icing sugar

1 teaspoon citric or tartaric acid

1 teaspoon bi-carb

1 teaspoon jelly crystals

Method:

In a bowl mix icing sugar, acid and bi-carb. Add the jelly crystals.

WHY??

The acid makes the icing sugar taste tangy. When the bi-carb is added, it reacts with the acid to make bubbles of carbon dioxide gas, which makes the sherbet fizzy on your