

Equipment:

1 Tablespoon
1 Teaspoon
1 Saucepan
1 Wooden spoon
1 Spatula
1 Baking tray
Tinfoil square to carry hokey pokey home
Cleaning equipment

Ingredients:

2 tablespoons (tbsp) **butter**
5 tablespoons (tbsp) **white sugar**
2 tablespoons (tbsp) **golden syrup**
1 teaspoon (tsp) **baking soda**

Science:

When the baking soda (*chemical name - sodium bicarbonate*) is added to the mixture it forms CO₂ (*carbon dioxide*) bubbles and this causes the mixture to foam up. Sugar is mildly **acidic** and bicarbonate of soda is **alkaline**, and when the two combine it causes a chemical reaction, making a new **substance** (*hokey pokey*) and a **gas**.

Using models - why are we making hokey pokey?

Hokey pokey is a good **model** for how **pumice** is formed. At first it is very hot, and it contains a lot of gas bubbles. When it quickly cools down, the newly hard substance still has the bubbles trapped inside. Lava with gas bubbles is quite explosive, and the rock it creates when it cools also has lots of holes.

**Method:**

1. Wash your hands.
2. Smear the butter all around the inside of the baking tray.
This is so the hokey pokey doesn't stick to it later.
3. Turn on the stove to a low heat and place the saucepan on it.
4. One person can measure out the white sugar and add it to the saucepan.
5. The other person can be stirring it with the wooden spoon so it doesn't burn.
6. Measure out the golden syrup into the tablespoon and use the spatula to push all the golden syrup from the spoon into the saucepan.
7. Keep stirring, stir until it is a runny liquid.
8. Turn up the heat.
9. Keep stirring until the brown liquid has been bubbling for 2 minutes.
10. Turn the stove off and take the saucepan off.
11. Add the baking soda and STIR QUICKLY!
12. As SOON as it is all mixed and lighter coloured, pour it into the butter tin.
13. Leave it alone to cool down and harden.
14. Clean up your area, being careful of hot equipment.