

July Experiment: Fruity Sweets Colour Mixing!

To support children's scientific learning outside of school, each month I'll be sharing a simple, hands-on experiment for families to enjoy at home.

For July, we're diving into a colourful activity that uses something many children love – sweets! Watch beautiful patterns form as colours mix and swirl in this sweet science experiment.

What You Need:

Fruity, rainbow-coloured sweets (e.g. Skittles or similar)

Still, warm water

A plate



What To Do:

1. Arrange your coloured sweets in a circle around the edge of the plate.
2. With the help of an adult, fill a jug with warm (not hot!) still water.
3. Carefully pour the warm water into the middle of the plate. Make sure the water reaches the sweets but doesn't flood the plate.
4. Watch the magic happen as the colours begin to spread from the sweets toward the centre.
5. Talk about what you see! Why do you think this is happening?

What's Going On?

The outer shells of the sweets are made from sugar and food colouring.

When sugar touches warm water, it begins to dissolve.

As the sugar dissolves, the colours spread out from the sweets.

Where the colours meet, they may start to mix and form new colours.

It's a great way to observe how solids dissolve in liquids and how colours behave when they meet.

This is a simple and exciting way to explore the idea of dissolving, colour mixing, and symmetry!

Try Taking It Further:

Try different patterns (spirals, lines, smiley faces!).

Use different brands or types of sweets – do the results change?

What happens if you use cold water or sparkling water instead?

Time how long the colours take to reach the centre.

Tip: This one is quick and satisfying – perfect for a hot summer day!

If you have any questions or want to show off your colourful results, I'd love to hear from you!

Email me at: newzealand@lainesmeadprimary.co.uk

Happy experimenting!

Mrs Smith