

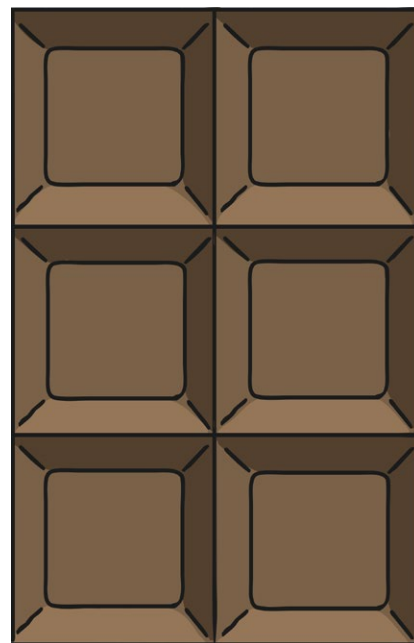
Chocolate Rocks

Science Experiment

There are different types of rock. One kind, called sedimentary rock, has been pushed down by heat and pressure underground.

You will need:

- a bar of milk chocolate and a bar of white chocolate
- a cheese grater
- two plates
- a bowl
- cling film
- knife



Method:

1. Place the grater on a plate and carefully grate the milk chocolate. Be careful using the grater, and ask a grown up for help if you need it.
2. Do the same for the white chocolate on a separate plate.
3. Lay the cling film in the bowl, leaving the ends of the cling film hanging on the outside of the bowl.
4. Put in a layer of milk chocolate, the one of white chocolate.
5. Keep doing this until all the chocolate is used up.
6. Pull the corners of the cling film up and wrap it up.
7. Roll the cling film around in your hands for about five minutes.
8. Leave the chocolate to cool down.

Chocolate Rocks Science Experiment

9. Unwrap the chocolate.
10. Using a knife, carefully cut through the chocolate. You will see layers of chocolate just like rocks.

The science:

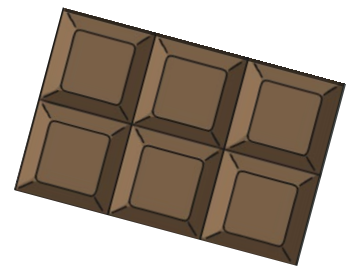
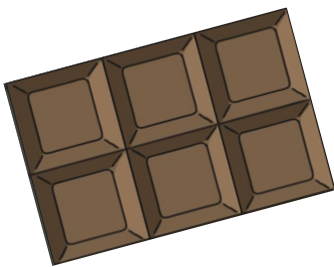
The heat your hands create and the pressure your hands put on the chocolate act like the heat and pressure applied to rocks underneath the ground.

Science Experiment

Chocolate Rocks

Make sure the layers of chocolate are separate.

When you are rolling the chocolate around, don't press too hard or the chocolate becomes too squidgy and the chocolate layers can't be seen.



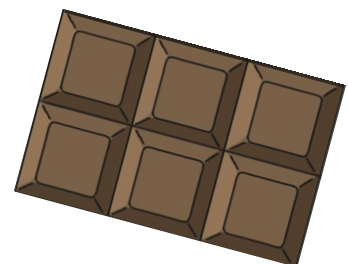
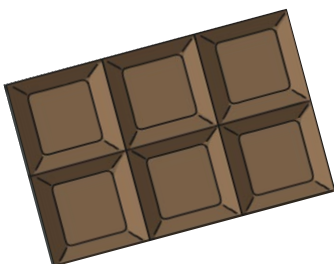
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