

Make your own Edible SLIME!

What you need:

- A jar or lunchbox, to store your slime
- A bowl
- A plate
- A tablespoon
- 1 handful mini marshmallows or 6 big marshmallows
- 1 tbsp coconut oil
- 5 squares of milk chocolate
- 2 tbsp cornflour
- 2 tbsp icing sugar
- A microwave



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Method:

Wash your hands before you start.

Add the marshmallows and coconut oil to a bowl.

Place the bowl in the microwave and cook for 2 minutes.

While the marshmallow mixture is in the microwave, break the chocolate up.

After 2 minutes, the marshmallows should be melted down.

Be careful when taking the bowl out of the microwave as it will be hot!

Add the chocolate and mix together.

Return to the microwave for 1 minute. Stir well to combine everything.

On your plate measure out 2 tbsp cornflour and 2 tbsp icing sugar, and make a well in the centre.

Pour the marshmallow mixture into the well on your plate.

Mix everything well until it comes together to form a ball (use a spoon for this until the mixture is cool enough to handle).

Now your slime is ready to play with and eat, or pop it into a jar or lunchbox for later!

WHAT'S BEHIND: THE SCIENCE

Slime is neither a solid nor a liquid. Slime is a non-Newtonian fluid, meaning it does not follow Newton's law of viscosity. Newtonian fluids, like water, can only change from a liquid to a solid by changing its temperature.

Viscosity is a measurement of how fast or slow fluid flows. Non-Newtonian fluids become more liquid or more solid when a force is applied to them e.g friction. Ever notice how ketchup flows better after you shake the bottle? Ketchup is a non-Newtonian fluid and becomes runnier when shaken. Slime, however, becomes more solid when you squeeze or stir it. The less runny your slime is, the more viscosity it has.

Other examples of these non-Newtonian fluids include honey, custard and toothpaste!

The melting point of a substance is the temperature at which a substance change from a solid to a liquid. The melting point of marshmallows is 37°C.