

Edible Agate Slices

Estimated Time: 45 minutes

SUMMARY: Agates form when water enters the cavities of igneous rocks. The water leaves behind small grains of silica in layers around the inside walls of the cavities. Many agates you see are brightly colored by dye. Minerals deposited by groundwater form the natural color variation of agates. Looking at a natural agate slice is looking at the history of the rock!

WHAT YOU'LL LEARN

- Deposition of silica and other minerals by groundwater gives agates their banded appearance.

Materials Used	Resources Used
<ul style="list-style-type: none"> • Hard candies, different colors and varieties (suggested varieties are peppermints, butterscotch, root beer, lemon drops, and life savers) • Plastic Baggie • Rolling pin or hammer to smash the candies • Muffin tin • Wax paper • Oven and oven mitts 	<ul style="list-style-type: none"> • https://geology.com/ • http://www.mineralogy4kids.org/

WHAT TO DO

1. Choose candies based on their complementary taste and color. For instance, butterscotch might not taste good when paired with peppermint!
2. Unwrap candies, if necessary, and place in the baggie. Crush the candies into very small pieces using the rolling pin or hammer. The candy pieces can be of various sizes, but it works best if most pieces are small. For a dozen agates, you only need about two or three candies of each variety.
3. Cut wax paper or parchment paper to fit your muffin tin cups – they can crinkle along the edges, just make sure the bottom 1/8 of your cup wall is covered.
4. Carefully sprinkle the crushed candies in the muffin tin cups, paying attention to the pattern you are making. Remember that most agates have concentric layers of sediment so try and sprinkle your candies evenly.
5. Once you are satisfied with your candy agates, place in the preheated oven (300° F) and bake for 10-15 minutes.
6. Remove the agates from the oven and allow to cool. If you created thinner agates, they will easily break so remove carefully from the muffin tin.

TIPS

- If you don't want to use the muffin tin, you can shape small cups out of foil and bake on a rimmed baking sheet. The times and temperature of the oven should remain the same.
- Crush the candy as finely as you can so that you can melt it consistently. Large chunks of hard candy will not melt at the same time so it will not have that "agate look."