

# Fruit trapped in ice

## Overview:

Feeling the heat? Trap your fruit in ice while learning about how water changes state.



## What you need:

- Frozen fruit
- Glass of fresh water
- Spoon
- Freezer
- Timer

## How it works:

Ice is solid water. Water usually freezes into ice at temperatures below 0 degrees Celsius. Water will freeze from the top down when contained. As they freeze, water molecules line up like a grid. The water molecules in the glass are approaching the solid ice form, and when the frozen fruit hits the nearby water molecules they are triggered to join the grid structure and become ice in a layer around the fruit.

## Instructions:

1. Freeze fruit for at least 3 hours or until completely frozen.
2. Place a glass of water in the freezer and put a timer on for about 70- 90 minutes.
3. After ninety minutes, the surface of the water in the glass will probably have frozen but the rest of the water in the glass should still be liquid. When this has happened, remove the glass of water and the frozen fruit from the freezer. Timing may vary according to the settings in your freezer, so keep an eye on your glass.
4. Dip the frozen fruit into the cooled glass of water until the fruit is coated in a thick icy layer. If necessary, break a hole into the top layer of ice in the glass first.
5. Enjoy your fruit as a cool snack, make a fruit punch with several or marvel at your trapped treasures!