

EGGCITING EXPERIMENT!

In this lesson, you'll learn what happens to an eggshell after soaking it in vinegar overnight!

Materials

- Mason Jars
- White Vinegar
- Food Coloring
- Whole Eggs (raw)
- Plastic Spoon

Instructions

1. Gently place 1 egg in each mason jar
2. Fill jar with enough vinegar to cover the egg
3. Add food coloring to each jar
4. Gently mix color into vinegar with plastic spoon
5. Place uncovered jars in the refrigerator the check eggs after 24 hours

Observations

What did the eggs feel like before placing them in vinegar overnight?

What did the eggs feel like after they soaked for 24 hours?

What did the food coloring do to the eggs?

Parental Note

The eggs will still be raw after soaking in vinegar overnight. Please use caution when handling eggs as they can break. Ask us how we know?!

Make sure kids wash their hands after handling the raw eggs both before and after they soak.

STEAM Principles

Science - Using basic Chemistry principles to change chemical structure of egg shell.

Technology - Using supplies to conduct experiment.

Video Lesson

