Hopping Corn Experiment

Materials

- Clear glass container (canning jar works well)
- Popcorn
- 2 ½ - 3 cups water
- 2 tbsp baking soda
- 6 tbsp white vinegar
- Food coloring (optional)

Process

1. Pour the water into the jar and add a couple drops of food coloring if using.
2. Add baking soda and stir well until it is fully dissolved.
3. Add a small handful of popcorn kernels.
4. Add the vinegar and watch the corn start to hop up and down.

Since all these ingredients are safe for children, this is a great hands-on experiment to allow children to do with supervision. It provides an excellent opportunity to practice measuring skills (both liquid and dry) as well as pouring.

When baking soda and vinegar combine, they react to form carbon dioxide gas. The gas forms bubbles in the water. Those bubbles circle around the corn kernels, lifting them to the surface of the water. The bubbles then pop, and the kernels sink again. This will repeat until the vinegar and baking soda have finished reacting. You can extend the reaction time by adding more vinegar and baking soda.