Dissolve an Egg

Materials:

- 2 eggs
- Vinegar
- 2 cups big enough to fit an egg
- Large spoon
- Corn syrup
- Food coloring (optional)

Procedure:

- 1. Put the eggs in a bowl together or in individual cups and cover completely with vinegar.
- 2. Cover the cups or bowl and place in the refrigerator for about 24 hours.
- 3. If the shell is not completely eaten away after 24 hours then drain the vinegar and put new vinegar in. Leave for another 24 hours if necessary.
- 4. Carefully remove the eggs with a large spoon or your hand and rinse under water. Discard vinegar down the drain with running water.
- 5. Place one egg in a cup and cover with corn syrup. Put in the refrigerator and leave for a few days.
- 6. Place the other egg in a cup and cover with water. If you would like to add food coloring, color the water before you pour it on the egg. Put in the refrigerator and leave for a few days.
- 7. After a couple days remove both eggs and compare. DO NOT EAT THESE EGGS!

Data:

Draw pictures of both eggs after the experiment is done.

Corn Syrup Egg	Water Egg

Questions:

Why did the vinegar dissolve the egg shell?	
What happened to the egg in the corn syrup?	
Why do you think this happened to the egg in the corn syrup?	
What happened to the egg in the water?	
Why do you think this happened to the egg in the water?	
Could you achieve the same results if you did not use vinegar first? Why or why not	
What do you think would happen to the corn syrup egg if you put it in water for a few days?	
Is there anything else you want to try with this experiment?	