

The Science of Delicious

Though apples are a super yummy snack, I think Johnny Appleseed would agree that they also make fun science experiments!! Ever thought about how apple slices turn brown when they're left out? What if there was a way to keep them looking fresh? Well, there is!! This fun experiment tests which solutions can keep apples looking pale and yummy!



- Materials:
 - Apples! (You'll only need one, since you'll be cutting it up for this experiment...but don't cut it up yet!)
 - Six bowls (They'll need to be large enough that your apple slice will fit and be totally covered by the solution.)
 - Paper (to label which bowl has which solution)
 - And finally...the solutions themselves!
 1. 1 teaspoon baking powder mixed with 1 cup water
 2. 1 teaspoon lemon juice mixed with 1 cup water
 3. lemon lime soda
 4. $\frac{1}{2}$ teaspoon salt mixed with 1 cup water
 5. 1 cup tap water
 6. control (just the apple slice)
- Instructions:
 - Set out the bowls and label which solution is going to go in which bowl.
 - Mix and prepare your solutions in separate bowls so they're ready to go!
 - Cut up your apple into six even pieces.
 - You should only use one apple, as adding another apple to the mix could be an extra variable that may alter your results.
 - Place an apple slice in each bowl.
 - Cover each apple slice with the designated solution! Remember to leave the control alone, as that's how you'll know the natural effects.
 - Leave the apples alone, checking back every 5 minutes to see how the apples are browning. Keep track of which apples are browning by writing down your results. You can make a colorful chart to keep track if you'd like!
 - After 10–15 minutes (depending on how fast your apples are browning) pour the solutions out, leaving just the apples.
 - Record the browning of the apples.
 - Taste the apples! Record your findings.