



PROJECT DESCRIPTION

Imagine love crystalizing and growing with this sweet project! Inspired by [Overgrown \(2015\)](#) by [Atelier Mark Stukenboom](#), this project engages natural forces, the organic and inorganic, and the imprint of time to produce a beautiful, delectable treat sure to give your valentine a sugar rush of love.

RECOMMENDED AGE/SKILL LEVEL

Recommended for ages 6 and up with adult supervision.

MATERIALS

- Plateful of sugar
 - 1 cup of water
 - Saucepan or pot
 - Stove top
 - Sticks (shish kabob or popsicle sticks)
 - Jar or cup (standard Ball jar is perfect)
 - Sheet of wax or parchment paper
 - Paper towel or plastic wrap
 - Approx. 1 week of time
- Optional Materials:**
- Food coloring



INSTRUCTIONS

- One by one, dip the sticks into the cup of water and then roll them in sugar.
 - Make sure to cover the sticks entirely, but leave enough space to be able to easily hold the stick without getting your fingers sticky.
 - *TIP:* Use a spoon to pile sugar over the stick.
- *Very lightly* tap sticks to remove any excess sugar/water.

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- Place dipped sticks onto a sheet of wax or parchment paper and allow them to dry completely.
- While sticks are drying, pour the cup of water into a pan and bring to a boil.
 - *NOTE:* Always ask an adult for help when using the stove!
- Add ½ cup of sugar into the pot and continuously stir.
- Continue adding sugar until the crystals will no longer dissolve in the pot—about three to four cups of sugar in total.
 - *NOTE:* A larger amount of syrup can be made, just keep the 1:3-4 water:sugar ratio consistent. Not using enough sugar may compromise the whole experiment!
- *OPTIONAL:* Add as little or as much food coloring as you like.
- Once the mixture is saturated and boiling, turn the heat off and allow it to cool for about 20 minutes.
- When the mixture has cooled down (but still pretty warm), pour it into your selected container[s].
- Place the sugar-coated sticks into the mixture and allow them to sit.
 - *NOTE:* Make sure your sticks are fully dried before you dip them or the sugar will fall off.
- Cover the cup with plastic wrap or a wet paper towel and store it somewhere dry and cool where it will not be touched, like the pantry or fridge.



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- In anywhere from three to five days, crystals should begin to form.
- When your candy has grown to a sufficient size, pour out the excess liquid and begin separating the pieces from each other.
 - *TIP:* Use a fork or knife to carve out individual pieces.
- Share (or don't) and enjoy!



ADDITIONAL RESOURCES

CONNECT SOCIALLY AND LEARN MORE

Facebook & Instagram: @MuseumofCraftandDesign

Twitter @SF_MCD

Share your project! Post and tag #MCDatHome

Related materials: Check out Atelier Mark Stukenboom [@markstukenboom](https://www.instagram.com/markstukenboom)