



## DENSITY PARFAIT

Less dense liquids float on top of more dense ones.

### Materials

- Large clear glass
- Food coloring
- ½ cup water (colored blue)
- ½ cup vegetable oil (colored yellow)
- ½ cup corn syrup (colored red) (can be substituted with maple syrup)

### Procedure

- Measure out a ½ cup of each of the liquids you will be using.
- Add a few drops of different food coloring to different liquids so it is easier to tell the liquids apart.
- Start with corn syrup. Pour the syrup into the large, clear glass.
- Then carefully pour the water into the same glass.
- Observe what occurs when you pour the water into the glass.
- Pour the yellow-colored vegetable oil into the glass.
- If you want, try it again adding the liquids in different orders. Do you always get the same results?

### Results

Some liquids are floating on top of other liquids.

*A parfait is a dessert with different layers of ice cream, fruit, granola, and more! In this experiment, you're going to experiment with different liquids' densities by making a density parfait!*



### Why?

The liquids are able to float on top of each other because of their densities. **Density** refers to how tightly packed together the "stuff," or matter, in a substance is compared with its volume, or how much space it takes up. Whether an object will sink or float in a liquid is determined by its density. Objects that are more dense than the liquid it is dropped in will sink to the bottom, and objects that are less dense than the liquid will float on top. The liquids are able to be stacked on top of each other because the more dense liquids were added to the bottom and the less dense liquids were added to the top without mixing.