

Analyze this simple experiment. What were the dependent and independent variables? What variables were controlled? Which data are quantitative and which are qualitative? Make a graph of the data. What is the research question? In the design, are the two marshmallows too close together?

Solar Cooking with Chocolate Marshmallows

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To determine the effect of color on solar energy absorption, we tested how a white marshmallow absorbed heat vs. how a chocolate covered marshmallow absorbed heat. The marshmallows are in the same solar cone cooker and the environment is the same for both marshmallows.

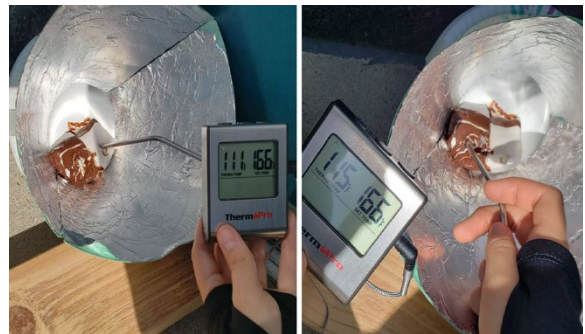


9:15:

- Both Marshmallows have been put out
- The chocolate on the covered marshmallow (on the left) is melting.
- The plain white marshmallow is slightly gooey.

9:55:

- Temperature in white marshmallow: 111°F
- The Marshmallow is gooey on the inside
- Temperature in chocolate-covered marshmallow: 115°F
- The chocolate shell is melted & cracked.
- The inside is melted and gooey



10:45

- Temperature in white marshmallow: 95°F
- The white marshmallow is completely melted inside.
- Temperature inside chocolate covered marshmallow: 97°F
- The chocolate covered marshmallow is completely melted.
- The inside has more of a liquid state than the white marshmallow.

