

Does the Filling of a Chocolate Bar Effect the Time it Takes to Melt?

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Prediction

We predict that the filling effects the time it takes for a chocolate bar to melt because each filling has a different mass.

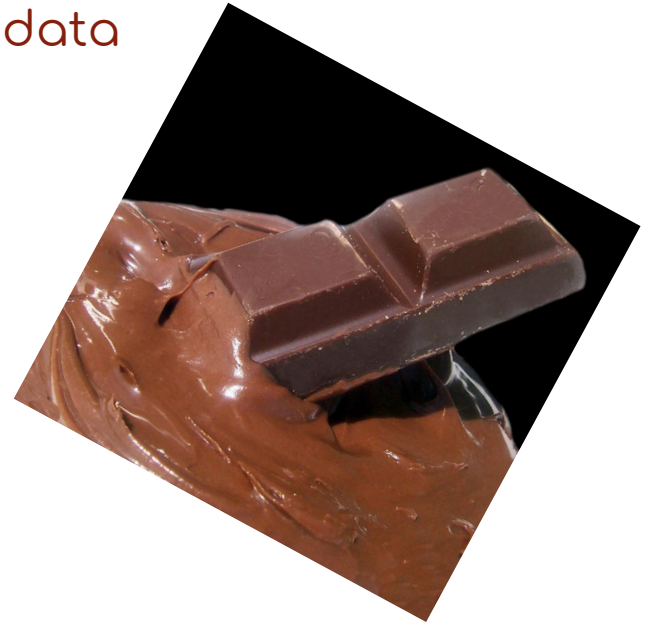
Material List

- Glass Bowl (or any microwave safe bowl)
- Microwave
- Cling Wrap (to prevent mess)
- Twix
- 3 Musketeer
- Snickers
- Milkyway
- Reese's



Procedure

1. Unwrap one of the candy bars
2. Put candy bar in glass bowl and cover with cling wrap
3. Put in microwave and heat at thirty second intervals until melted.
Make sure to record the intervals as your data
4. Repeat process for each candy bar
5. CLEAN UP!

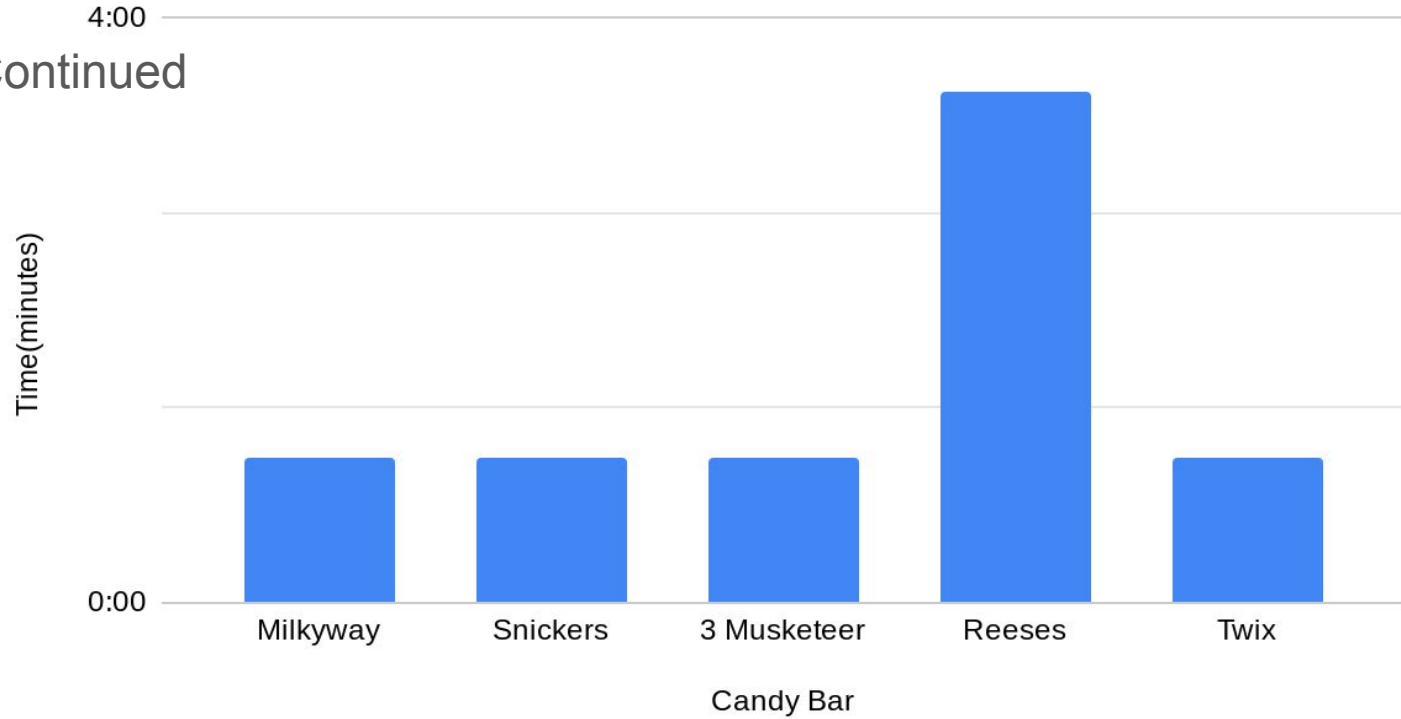


Data

Candy Bar	Time(minutes)
<i>Milkyway</i>	1:00 minute
<i>Snickers</i>	1:00 minute
<i>3 Musketeer</i>	1:00 minute
<i>Reeses</i>	3:30 minutes
<i>Twix</i>	1:00 minute

Time(minutes) vs. Candy Bar

Data Continued



Conclusion

In conclusion, we were mostly wrong because 80% of the chocolate bars melted at the consistent time of one minute. However the *Reeses* took three and a half minutes (for safety reason we had to stop because the peanut butter filling was burning). We learned that most chocolate bars ,regardless of the filling, have a melting time of one minute, in a 1000 watt microwave.