

# JUMPING SEEDS ACTIVITY

## Introduction

Have you ever baked cookies? Think about the different ingredients that you use. Maybe you use milk, flour, or even chocolate! When you add all the ingredients together and put them in the oven, that is a chemical reaction! In this activity, you get to watch one of these chemical reactions happen using apple seeds!

## Learning Objectives

1. Understand what components are reacting.
2. Understand what makes the seeds jump.

## Materials

1. Glass/Cup
2.  $\frac{1}{2}$  Cup of Water
3.  $\frac{2}{3}$  Teaspoon Baking Soda
4. 1 Tablespoon Lemon Juice
5. Apple Seeds

## Step-by-Step

1. Pour the water into the glass.
2. Add the baking soda, stir until dissolved.
3. Add the apple seeds. Observe their position and behavior.
4. Stir in the lemon juice.
5. Watch the bubbles form and the apple seeds jump up and down!

## Conclusion Qs

1. When did the seeds start to jump?
2. Based on your answer to #1, what do you think caused the apple seeds to start jumping?