

# EGG FLOAT CHALLENGE

**Can you make an uncooked egg float in water?**

## **Materials:**

- 2 Cup measuring cup
- Salt
- 1 Uncooked egg
- Water

Fill the measuring cup with water and CAREFULLY lower the egg into it.

## **Does it sink or float?**

Take the egg out, and add a teaspoon or two of salt to the water and stir. Put the egg back in, carefully.

**Check again: Does it sink or float?**

If it doesn't float, keep adding salt a little at a time until the egg floats.

## **Why?**

Salt water is denser than fresh water. Things float better on a dense surface, so your egg will float in the salt water. That's why it's easier to float on your back in the ocean than in a fresh water pond!

