

School-gen Egg-speriment 1 .

Scrambled hard boiled eggs



What you will need:

- A long sock or stocking
- An egg
- Pot
- Water
- Baking soda

- Put the egg in the long sock or stocking.
- Firmly hold onto the end of the sock or stocking and flip / spin the egg around and then let it unwind, then flip/spin it again. Keep doing this for at least 10 to 20 spins.
- Put your water on to boil on the stove (**make sure you have an adult supervising**). There should be enough water to completely cover the eggs.
- Put 1 teaspoon of baking soda into the water. (This raises the pH level of the water and makes peeling the egg easier.)
- Put the egg into the water (**be careful not to splash boiling water**) and then do a slow boil for 12 minutes.
- Carefully tip the water out and replace with cold water (this stops the cooking process).
- When the egg has cooled enough to touch it, pick it up and crack the top and bottom, removing a little bit of the shell at both ends.
- Hold the egg in your hand so that your hand is right around the egg with either the top or bottom bit sticking out of the circle formed with your forefinger and thumb.
- Now this is the fun bit – blow hard on the bit between your forefinger and thumb and the egg should pop out of its shell – Ta Da – no peeling and one **YELLOW** scrambled hardboiled egg.