

Hot Chocolate Experiment

Findout which temperature hot chocolate mixes best. Write the temperature you are testing (ex. Cold or 50). Check off how it mixed. Compare when you are done. Now you know the best temperature for hot chocolate.

	Didn't Mix	Mixed a little	Mixed	Mixed very well
Temperature 1:				
Temperature 2:				
Temperature 3:				



This temperature worked the best:

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- The hot chocolate clip art is designed by Doodle Patch Designs which can be found at https://www.teacherspayteachers.com/Store/Doodle-Patch-Designs



- Thank you!
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