Carbohydrate Chewies

Procedure:

Cut a piece of wax paper about 30 x 30 cm, grease lightly.

Measure 14 g of fat on wax paper, then put it in a pan. Weigh 50 g of simple sugars in a coffee filter and add to the pan. Measure 60 g of complex carbohydrates in the filter and set aside.

Warm the fat and sugar on a low heat; stir constantly until the mixture is smooth and creamy. Incorporate the carbohydrates, then spread onto the wax paper. With lightly greased hands, shape the mixture into a rectangle about 3 cm high. Cut into 8 equal products. Weigh at least two of the product to get an average mass (Make sure you use wax paper on the balance so we don't have contamination.)

Questions: Answer the following on your own paper showing all necessary work.
1. What is the average product mass?
2. Determine the total mass of reactants, total mass of products and % yield.
3. How many products could you make if you had 383 g (1 box) carbohydrates, 453 g (1 bag) simple sugars and 453 g (1 box) fat? What is the limiting reactant?

To buy for 8 groups:
14*8= 112 grams fat 1 lb
50 * 8= 400 grams mellos
60 * 8= 480 grams crispies