Kitchen Chemistry Homework #5

Homework Questions:

- 1. What chemically is happening when you heat the mixture to 310 degrees F?
- 2. Where does the butterscotch flavoring come from?
- 3. Why do you use heavy cream in this recipe?
- 4. Why do you have to let the mixture cool before putting it in molds?
- 5. What does this lollipop taste like?