**Mystery Lab**

**Part II**

**Person A**

* Put the pot on an element and turn it to **low** heat, and melt the margarine (stir it every once and a while with a spoon)

**Person B**

* Once the margarine has melted, add the chocolate chips and stir with a whisk (be prepared to keep stirring for a while)

**Person C**

* Right after the chocolate chips are added, put the icing sugar and the egg into the pot too-remind the person with the whisk that they have to keep stirring FAST! The mixture must be stirred quickly and constantly so the egg doesn’t cook into little bits.

**Person D**

* Once the mixture is smooth and melted, turn up the heat to med (about number 4/5), and take over the stirring with the whisk from person B.
* Keep stirring and wait for the mixture to boil (did I mention keep stirring!!) Once it is boiling cook it for about 30 seconds. Keep stirring!

**Person A**

* Take one of the large glass bowls from the cupboard, and with a spatula, get every last drop of the chocolate mixture out of the pot and into the bowl.

**Person B**

* Use a metal spoon to stir the mixture in the bowl every minute for 15 minutes. (You must time it!)