

Oobleck

Oobleck is a non-Newtonian fluid, which means it acts like both a liquid and a solid depending on how much pressure you apply.

Squeeze it: Grab a handful and squeeze it into a ball. When you stop squeezing and open your hand, it will ooze and drip through your fingers like a liquid.

Tap it: Jab the surface of the oobleck quickly with your finger or a spoon. It should feel hard, like a solid.

Sink into it: Slowly let your finger sink into the mixture, and it will slide in easily, just like a liquid.

How to make Oobleck



1 x cup water



2 x cups Cornflour



bowl



Directions

Easy Directions

1. Pour the 2 cups of cornflour into your bowl or tub.
2. Slowly pour the water into the cornflour.
3. Start mixing with your hands or a spoon. It will feel difficult to stir at first, which is normal. Keep mixing until all the cornflour is combined.
4. Check Consistency: The Oobleck is ready when it feels solid if you squeeze it quickly, but then melts and flows when you open your hand and let it go.
 - If it's too runny: Add a little more cornflour, a tablespoon at a time.
 - If it's too dry and crumbly: Add a splash more water, a tablespoon at a time.

You can keep Oobleck in a air tight container for a couple of days, once finished empty into a bin and not down the sink (as it can clog pipes).