

# Making Lemonade Fizzy

Let's make good ol' fashioned lemonade using simple ingredients that are easy to find. A nice refreshing drink that can be made quickly and maybe that's why it's made a lot. Everyone has at some point or another added lemon to water and called it lemonade but that gets monotonous. Let's spark some curiosity and see what happens when we add another easy to find ingredient - baking soda.

## You need:

- 2 lemons
- Cold water
- 1/2 teaspoon of baking soda
- 1 teaspoon of sugar - this helps to make the lemonade sweet. If you don't want it too sweet, use less sugar.
- Glass
- Spoon
- Ice (optional extra garnishes)

This mixture makes one glass. Increase the amount of ingredients to make more.

## Method:

1. Squeeze the lemons into a glass. Rolling the lemon before cutting it and squeezing it helps with getting as much juice as you can.
2. Pour in an equal amount of cold water.
3. Stir in the baking soda.
4. Stir in the sugar if you want sweet lemonade and add the ice if you're using it.

## What's happening?

Baking soda is an alkaline. Lemon juice is an acid. When you add the two together an acid-base reaction happens. This gives off carbon dioxide, which produces bubbles (fizz).

Experiment with adding more or less baking soda to get the fizziness just right.