The Chemistry of Candy Canes

Candy Canes contain sucrose ($C_{12}H_{22}O_{11}$), a molecule made up from glucose and fructose, which is held together by covalent bonds. The oxygen in the molecule makes it polar, allowing it to be attracted to other polar molecules and ionic compounds. The candy cane is created by boiling a mixture of water, sucrose, and corn starch to create a syrup. Then peppermint flavoring is added. The menthol ($C_{10}H_{20}O$) in the peppermint triggers cold-sensitive receptors in your mouth, which cause you to feel cold due to an endothermic reaction.

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