

**Taste and Touch Science – Tasty Ideas**

<u>Books</u>	<u>Equipment</u>	<u>Craft Projects</u>	<u>Food</u>
Stone Soups	Crock Pot	Chef Hat	Applesauce
Green Eggs & Ham	Electric Skillet	Place mats	Green Eggs
Bread, Bread, Bread	Single Burner	Paper Plate Meals	Bread/Pretzels
Milk Makers	Jars	Cut out apples/fruit	Muffins
Recipe Cards	5oz rimmed cups	Apple/Potato stamps	Pancakes
Apple Pie Tree	popsicle sticks	Marshmallow/sugar cube structures	Butter
Potato	Toaster Oven	Cardboard Cookies	Stone Soup
Cup Cookery	Recipe Cards		Pudding/Jell-O/Pie
Gingerbread Man	Ricer/Masher		Mashed Potatoes
	Stones		Cheese Crackers
	Blender/Mixer		Apple Salad
	Food Mill		Whipped Cream
	Pumpkin Cutter Knives		Smoothies
			Pickles

“Recipes”

Butter – Clean a penny with salt and vinegar to use as the agitator. Fill small jar with heavy cream about 1/3 full. Make sure lid closes tightly! Shake until your arms fall off. Butter will form in center and whey/liquid will pool in the bottom when done. Rinse with cold water to stiffen. Sprinkle of salt if you want.

Bread in a Bag – Prepare dry ingredients ahead of time in individual Ziplocs. Have students add in the wet. Squish until it holds together. Knead on paper plate and form. Let rise as long as possible. Bake 350 for 12-15 min. Dry- ¼ cup flour, 1 tsp sugar, 1/8 tsp salt, ¼ tsp yeast, ¼ tsp cinnamon (optional)  
Wet – 1 FULL tablespoon HOT water or milk, 1 tsp oil or a little butter

Magic Spoons for green eggs – Prepare a day ahead. Put drops of green food coloring on the back of a spoon or the tines of a fork or whisk and make sure they get dry.

Muffins/pancakes – We use “just add water” mixes (checking carefully for allergies!). Have students add make the mix in 5oz cup. Be creative with add-ins (raisins, apple bits, choc chips, craisins, bananas, berries, shredded carrot) Recipe cards look like this:

Cheese Crackers – 2 Tbls shredded cheese, 1 tsp flour. Mix in a cup as much or as little as you want. Dump all contents onto piece of foil. Spread flat. Bake in a toaster oven at 300 7-10 min until toasted. Let cool completely.

Fridge Pickles – 2-3 quart size mason jars, cut up cucumbers into any shape, fill jars with cukes, add vinegar/spice mix. Refrigerate for at least 2 days. (2cups water, 1/3 cup white vinegar, 1Tbsp seasoning salt, whole peppercorns, 3-5 whole garlic cloves, 1 Tbls dill seed, 1 Tbls dill weed)

<u>Crock Pot Ideas</u>	<u>Electric Skillet</u>	<u>Toaster Oven</u>	<u>Other</u>
Apple Sauce	Cup Muffins	Bread/Pretzels	Butter in a jar
Stone Soup	Pancakes	Crackers	Jell-O in snow “fridge”
Potatoes	Mashed Taters	Cheese Crackers	Pudding
	Green Eggs		Smoothies
	Hard Boiled Eggs		Sno-Cones