



101 SIMPLE SCIENCE ACTIVITIES

with

ATOMS
EDUCATION



PLANET BISCUITS

In this activity we will be comparing two different methods of making biscuits with an interplanetary theme. We will be focusing on using developing scientific observational skills.

Ingredients:

Some gel food colouring in colours of your choice. It might be worth using a different colour for each recipe to enable the child to remember which cookies used which recipe..

Recipe 1:

450g self-raising flour
250g butter
200g sugar
2 eggs
3 tsp vanilla extract

Recipe 2:

350g plain flour
225g butter or margarine
175g brown sugar
175g caster sugar
1tsp vanilla extract
2 eggs
1tsp bicarbonate of soda

Equipment:

2 bowls
Cutlery
Scales
Baking trays
Greaseproof paper

Throughout making these encourage your child to focus on what is the same (similarities) and what is different (differences).

Ask your child to use all of their senses, particularly smell and taste as well as sight.

METHOD

Recipe 1:

1. Pre-heat the oven to 180°C.
2. Measure and then cream the butter and sugar together in a bowl.
3. Beat in the vanilla extract and the eggs.
4. Mix in the self-raising flour until the mixture becomes a soft dough.
5. Use a knife to mix in some gel food colouring and mix until its swirled throughout the dough to make a marble effect pattern. You may need to use your hands to knead the dough to do this.
6. Cover a baking tray with greaseproof paper and roll small balls of dough and flatten them onto the greaseproof paper.
7. Put the cookies on a tray covered with greaseproof paper and place in the oven for 7-10 minutes or until they are golden.

Recipe 2:

1. Pre-heat the oven to 180°C.
2. Measure the butter, brown sugar and the caster sugar into a bowl and then cream together.
3. Add the eggs and the vanilla extract to the mixture and beat together.
4. Weigh the flour into the same bowl and then add the bicarbonate of soda. Mix together to form a sticky dough.
5. Use a knife to mix in some gel food colouring and mix until its swirled throughout the dough to make a marble effect pattern.
6. Cover the baking tray with greaseproof paper. Roll small balls of dough and flatten them onto the greaseproof paper. Ensure they are about 1 inch apart and from the edge of the tray.
7. Bake in the oven for 10-12 minutes. Leave to cool on the tray

ACTIVITY TIME: 1 HOUR