

## Metamorphic Crispy Treat



### **Objective:**

To apply heat and pressure to edible sediments (cereals and candies) to simulate the metamorphic process to rock layers.

### **Materials:**

1. Small tart tins or pie plates
2. Heavy Duty Aluminum Foil
3. Assorted small cereals-allow the students to form a list (Take into account any allergies or restrictions) Rice Krispies™, Cheerios™, Flakes, Fruit Loops™
4. Small marshmallows, chocolate and butterscotch chips
5. Sprinkles (nuts & coconut optional)
6. Wax Paper
7. Napkins or Paper Towels
8. Plastic Knife
9. Soup can or weight
10. Oven (something to heat the wrapped pan like a toaster oven, ask the cafeteria or Home Economics' Teacher or send them home)
11. Paper to and pencil to record before and after diagrams and descriptions (Data Record)

### **Procedure:**

1. Layer the ingredients with a cereal layer on the bottom, followed by candy chips, followed by cereal and mini marshmallows and sprinkles or nuts. Top with a layer of cereal in the tart pan.
2. Draw and describe the layers from a side view.
3. Wrap the tart pan with the treat layers in Aluminum foil and place a weight on top. ( Keep the soup can sealed with the soup inside)
4. Bake at 200 - 225 degrees for 15 - 20 minutes.
5. Take out of oven with oven mitt and apply pressure.
6. Allow to cool completely.
7. Unwrap and remove treat from the tart pan.
8. Have the students cut the treats in half and have them draw and describe the side view.

### **Analysis Questions:**

1. How are your before and after diagrams alike? How are they different?
2. What type of rock does the before diagram represent?
3. What type of rock does the after diagram represent?
4. What are the two factors that produced the after treat?
5. In what way might the treat not fully represent a metamorphic treat?

**Follow-Up:**

Enjoy observing other student's treats and if allowed enjoy eating and rating the taste of your treats