

Tortilla in a Bag

1 1/2 c flour 1/4 t salt 1 t baking powder 3 T shortening 1/2 c hot tap water

1. Place flour, salt and baking powder in bag.
2. Close bag, and shake just a few shakes to mix.
3. Add shortening and reclose the bag.
4. Work bag with hands until the mixture looks crumbly and there are no large pieces of shortening visible.
5. Open the bag, and add the hot tap water.
6. Knead in the bag until the dough is one large piece and the sides of the bag come clean.
7. Take the dough out of the bag, and divide into four pieces.
8. Put the pieces of dough on the table, and lay the bag on top of them. Let the dough rest for 15 minutes.
9. After resting time, roll or pat the dough into eight- to 10-inch circles.
10. Place the circles on a griddle or frying pan heated to medium or medium high.
11. Cook until dark brown spots appear. Turn and cook on the other side until brown.

CLASSIFICATION ACTIVITY

- While the dough is resting, give each student a round piece of paper, approximately 10-in. diameter.
- Give students 3 minutes to list as many “round” things as they can. (Hopefully, tortilla will be one of their words.) You will create a list, also.
- After three minutes, all students should stand up. As you read your list of words, students must sit down if they have the same word that you have.
- At the end of your list, students who are still standing can each read one or two words from their lists.
- Tell students they have just classified a list of objects using the characteristic (or property) “round.”
- Students can turn their paper over, cut their paper into a square and repeat the activity for the characteristic “square.”

Grades 3-5 P.A.S.S. Science Process Standard 2 – Classify familiar objects by an observable property.

Snowflake Snack

Pkg of whole grain, flour tortillas Shredded white cheese Kitchen scissors
Baking sheet Oven mitts Spatula Powdered garlic (optional)

1. Fold the tortilla in half, then in half again.
2. Help students cut out shapes and designs from the folded edges of the tortilla with the kitchen scissors. Cut through all the layers, trying not to tear the tortilla.
3. Open the tortilla and place it flat on the baking sheet. It should resemble a snowflake design. Help students carefully sprinkle the shredded white cheese on the snowflake tortilla. Try to keep the cheese away from the holes. If desired, students may sprinkle garlic powder on top of the cheese.
4. Place the baking sheet and snowflakes under the broiler in a toaster oven just until the cheese bubbles. This only takes a minute or two, so watch carefully.
5. Use oven mitts to remove the baking sheet from the oven. Set aside and let cool for a few minutes. Once they are cool, remove the tortilla snowflakes from the baking sheet.
6. Sprinkle shredded cheese on a white plate. Then sprinkle more cheese on top of the snowflake tortilla to make it look like the tortilla is lying in snow.