

## ROCK GOODIES

### [Return To Primary Lesson Plans](#)

**Title:** Rock Goodies

**Time:** 1 class period

**KERA Goals:** 2.4

**Objective:** The students will learn the difference between sedimentary and metamorphic

**Conclusion/Discussion:**

The students will write or discuss what the difference between sedimentary and metamorphic is.

**Materials:**

- 1 6 oz. can evaporated milk
- 1-1/2 cup sugar
- 1/4 tsp. salt
- 1/2 cup chopped nuts
- 1-1/4 cup tiny marshmallows
- 1-1/2 cup semisweet chocolate pieces
- 1 tsp. vanilla



**Activity:**

1. Grease a 8x8x2 inch or 9x9x1 inch pan.
2. Combine evaporated milk with sugar and salt in a saucepan. Bring to a boil. Reduce heat and simmer, stirring, for 5 minutes.
3. Remove from heat. Add remaining ingredients.
4. Pour into prepared pan. Let cool.

<b>Sedimentary</b>	<b>Metamorphic</b>
1-1/2 cups crushed cornflakes or other "flaky" cereal	1/2 cup shortening or margarine
3 tablespoons sugar	1 cup brown sugar
1/2 cup margarine	1/2 tsp. vanilla

## ROCK GOODIES

	1/2 cup dates or raisins
1. Melt margarine	1/2 cup chopped nuts
2. Mix with the cereal and sugar.	1/2 cup well-drained crushed pineapple
3. Press into a 8x8x2 or 9x9x3/4 pan	1 egg, beaten
	1 cup whole wheat flour
1 cup semisweet chocolate or butterscotch pieces	1 cup flour
1-1/4 cup coconut	1 tsp. salt
1 cup chopped nuts	1 tsp. soda
1 14 oz. can sweetened condensed milk	
	1. Cream shortening and sugar.
1. Sprinkle chocolate chips over cereal layer	2. Add the beaten egg and vanilla.
2. Sprinkle Coconut over chips.	3. Add the dry ingredients. Mix.
3. Sprinkle nuts over coconut.	4. Stir in the fruit and nuts.
4. Pour condensed milk over the layers.	5. Drop teaspoonfuls onto a cookie sheet.
5. Bake for 25 minutes at 325 degrees F.	6. Bake for 7 minutes at 375 degrees F
	*Add chocolate chips, wheat germ, currants, coconut...

[Return To Primary Lesson Plans](#)

Provided by The Society for Mining, Metallurgy, and Exploration, Inc.