



ROCKY RECIPES

Many of our lessons for Waterloo State Park have focused on Geology, a prominent feature of the park. The recipes below are named after the kinds of rock they resemble. Discuss the ways in which they resemble the rocks. Also discuss the measurements of the ingredients of each recipe.

IGNEOUS ROCKS

INGREDIENTS:

- 3 3/4 c. white sugar
- 1 dram of oil (see note)
- 1 1/4 c. white corn syrup
- food coloring (see note)
- 1 c. water
- sprinkle of powdered sugar

DIRECTIONS:

Boil sugar, corn syrup, and water. Just before it reaches 300° on a candy thermometer, add the food coloring. After it reaches 300°, remove from fire. Do not breathe over pan as you stir in flavoring. Quickly pour crisp cookie sheet that is coated with powdered sugar. Cool until corners can be picked up with fingers. Turn pan over and break into little pieces.

Note: Igneous Rocks

The oil for the flavoring in IGNEOUS ROCKS can be obtained at a pharmacy. Below are the suggested food colorings for the different flavors.

COLOR

- orange
- brown
- green
- yellow
- blue
- red

OIL FLAVOR

- wintergreen
- chamomile
- cloves
- lemon
- spearmint
- anise

METAMORPHIC ROCKS

INGREDIENTS:

- Mix until dough sticks together
- 1 c. chopped nuts
- 3/4 c. margarine, melted
- 1/2 c. evaporated milk
- 1 pkg. Gaiaman chocolate cake mix
- 1 c. chocolate chips

Melt, stirring over low heat

- 1 (14 oz.) pkg. Kraft caramels
- 1/3 c. evaporated milk
- To use later

DIRECTIONS:

Press 1/2 of the dough into a greased and floured pan. Bake for 6 minutes or until set at 350°. Cool slightly. Sprinkle chocolate chips over baked crust. Spread warm caramel mixture over chips. Crumble remaining dough over caramel. Bake 15-18 min. Refrigerate 30 min. before cutting.

SEDIMENTARY ROCKS

INGREDIENTS:

Cream, optional:

- 1 c. white sugar
- 1 c. peanut butter
- 1 c. shortening
- 2 eggs
- 1 c. brown sugar
- 1 c. flour
- 2 c. oatmeal
- 1 tsp. soda
- 1/2 tsp. salt

Add:

- 1 c. chocolate chips
- 1/2 c. nuts
- 1 tsp. vanilla

DIRECTIONS:

Drop by teaspoon onto greased cookie sheet. Bake at 375° for 10-15 min.