

8.3 EDIBLE METEORITES TEACHER SHEET

This activity takes some preparation to run smoothly, but pupils love it and it really drives home some of the main features of meteorites.

Pupils should work in pairs or threes to make their meteorites. The quantities listed here are for a class set of 30 pupils working in pairs (15 sets).

! WARNING! Check whether any of your class have known allergies/intolerances before undertaking this activity. **!**

OVERALL YOU WILL NEED

- 500g chocolate (*decorating/cooking chocolate works best*)
- 250g digestive biscuits
- 6 packs micro marshmallows for cake decorating
- 250g unsalted butter
- 15 large muffin cases
- 15 table spoons
- 15 large cups or small mixing bowls
- 30 plastic cups
- Tea towel
- Large ziplock bag
- 2 medium glass/ceramic bowls
- 2 large bowls/trays big enough to stand the medium bowls in
- Kettle of water

PREPARATION

BEFORE THE LESSON

In batches, place the biscuits into the Ziploc bag and wrap it in a tea towel. Carefully bash the biscuits until you have reduced them to crumbs.

Evenly split the biscuit crumbs between the 15 sets by placing approximately 16.5g into each one of the 15 cups.

Place approximately 1/3 of a pot of micro marshmallows into one of 15 cups.

Break the chocolate up into small pieces and place in one of the medium bowls.

Place the butter into the other medium bowl.

AT THE START OF THE LESSON

Boil a kettle of water and pour enough into each of the large bowls/trays such that up to about half the medium bowls will be covered when placed in the water.

Place the bowl of butter and the bowl of chocolate into the larger bowls/trays of water to allow them to melt. Top up with fresh warm water if necessary.

NOTES

The pupil recipe calls for them to use a tablespoon to spoon the chocolate and butter into their mixes. They will need to be warned about the hot water beforehand and supervised during this activity.