

Edible Sedimentary Rocks

After looking at real rocks, we can visualize the rock formation process by making edible sedimentary rocks.

When they're done, talk about the layers you see. How many are there? Which layer is the oldest? Which layer is the newest? And which layer is the tastiest?

Ingredients:

3 cups or 600g crispy rice cereal

3 cups or 600g mini marshmallows

4 tablespoons butter

Pinch of salt

Splash of vanilla extract

Mini chocolate chips

M&M's, Smarties, other sweets, or more chocolate chips

Cooking spray or oil to coat the pan



Method:

1. Melt the butter in a sauce pan on low heat. Remove pan from heat.
2. Add mini marshmallows one cup at a time, stirring to melt. You can add the pan back to the heat as needed to melt the marshmallows. Melting them slowly will result in a softer treat.
3. Once the marshmallows have melted into the butter, add the salt and vanilla.
4. Stir in the rice cereal.
5. Coat the bottom and sides of an 8" x 8" pan with a thin layer of oil. Use a paper towel to wipe out the excess.
6. Add half of the rice cereal and marshmallow mixture to the pan. Use a rubber spatula or back of a spoon to press it down into a flat layer.
7. Cover this layer with mini chocolate chips.
8. Add another layer of the rice cereal and marshmallow mixture. Press down firmly to make sure the layers all stick together.
9. Top with M&M's, Smarties, other sweets, or more chocolate chips.
10. Allow the edible sedimentary rocks to cool for at least an hour. Cut into squares and serve.

Source: Rainy Day Mum