

Recipes for More Science Fun!

Moon Mud

This is a really neat substance—is it a solid? Liquid? Will it eventually evaporate like a gas? This is not too hard to make, but you'll need the help of an adult because of the boiling. You'll have fun playing with this, but be sure to store it tightly covered.

2 Cups Water
1/2 Cup Cornstarch
Food Coloring

Bring water to a boil in a medium saucepan. Add cornstarch, then food coloring while stirring constantly. Remove from heat and cool to room temperature. This makes a messy slime that goes from liquid to solid, and is great fun to play with.

Silly Putty

Your mom or grandma may have to search to find Borax, but it is available around Cassville. Again, you will need help to make this. Your whole family will have fun with it. When I've made it, we've used paper or plastic cups to mix it in instead of the zip bag.

1/4 cup White Glue
1 1/4 cup Water, divided
1 tbsp. Borax - found in the laundry detergent aisle of your grocery store
Food Coloring

Borax is available in the laundry section of your local grocery store. Add 1 tbsp. Borax to one cup of warm water. Stir until completely dissolved.

Make a 50% water 50% white glue solution. Take 1/4 cup of each and mix thoroughly.

In a ziploc bag, add equal parts of the borax solution to equal parts of the glue solution. (Half cup of each will make a cup of slime.)

Add a couple drops of food coloring. Seal bag and knead the mixture.

If slime is too sticky, add a little more borax. If slime is too slippery, add a little more white glue solution.

GENERAL SLIME HANDLING INFORMATION:

Store in a ziploc bag in the refrigerator for maximum life.

A few drops of Lysol can be added to the Slime to minimize formation of mold and extend the lifetime of the Slime.

Wash hands before using slime to minimize mold growth as well.

Keep off carpets and furniture as it can stain.

Borax is toxic in large doses, so keep out of reach of children under 3.

Real, Yummy Recipes to Make With Your Family!

Email a recipe that you and your family enjoy together to the address on the home page of the website (wmiekley@cassville.k12.mo.us), and I'll share it here!

Snickerdoodle Cookies

1 cup butter
1 1/2 cup sugar
2 eggs
2 3/4 cup flour
1 teaspoon soda
1/4 teaspoon salt
2 teaspoons cream of tartar

Heat oven to 400 degrees. Mix sugar, butter, and egg together. Blend dry ingredients; stir in. Roll into balls. Roll in mixture of 2 tablespoons sugar and 2 tablespoons cinnamon. Place 2 inches apart on ungreased baking sheet. Bake 8-10 minutes. Don't bake too long, or they will get hard! (makes 3 dz)

Monster 3-Chip Cookies

4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 1/2 cups (3 sticks) butter, softened
1 1/4 cups granulated sugar
2 large eggs
1 tablespoon vanilla extract
1 cup (6 oz) Nestle Toll House Milk Chocolate Morsels
1 cup (6 oz) Nestle Toll House Semi-Sweet Chocolate Morsels
1/2 cup Nestle Toll House Premier White Morsels
1 cup chopped nuts

Preheat oven to 375 degrees. Combine flour, baking powder, and baking soda in medium bowl. Beat butter, granulated sugar, and brown sugar in large mixer bowl until creamy. Beat in eggs and vanilla extract. Gradually beat in flour mixture. Stir in morsels and nuts. Drop dough by level 1/4 cup measure 2 inches apart onto ungreased baking sheets. Bake for 10-12 minutes or until light golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. (makes 2 dz)