

Let's Make a Pie

This activity was created by Brenna.

When we follow a recipe we use ingredients that are solids, liquids and gases. When you are following a recipe, the ingredients go through different state changes. By combining substances together we will create something new and yummy!

Follow the recipe below to learn more about different states of matter and to make a delicious pie! Make sure you ask your parent, guardian or older sibling to help make this with you!

Ingredients

- 1 1/2 cups graham cracker crumbs
- 6 tablespoons butter
- 1/2 cup granulated sugar
- 2 cups milk
- 1 package of instant pudding mix
- whipped cream
- toppings of your choice

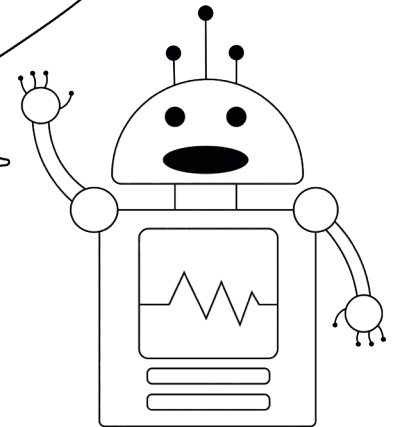
Materials

- 8 or 9 inch pie dish
- food processor/ blender/ rolling pin
- whisk
- medium bowl

State of Matter Statement:

We are mixing two solids (sugar and crackers) together with a liquid (melted butter). Notice how the sugar dissolves and becomes part of the liquid and the cracker does not dissolve and remains solid.

Coding is a lot like baking! The ingredients are the input, the instructions are the code which creates the output, which in this case is the pie!



To make the crust:

1. Crush the graham crackers to make crumbs. You can use a food processor, a blender or place the crackers in a sealed bag and crush them with a rolling pin
2. Melt the butter. Combine the melted butter with the sugar in a medium bowl.
3. Fold in the graham cracker crumbs, until the mixture has a wet, sandy texture.

Date: _____

Name: _____

State of Matter Statement:

When we let the crust set, there is state change! The melted butter cools off in the fridge and becomes solid.

4. Pack the mixture into the bottom and up the sides of the pie dish. We recommend using a spoon or a spatula or the bottom of a cup to help really pack it down into a hard crust.
5. Let the crust set for at least an hour in the fridge

To make the filling:

1. Whisk together the milk and pudding mix for about 2 minutes.
2. Pour the pudding into the set pie crust.
3. Chill in the fridge until set.

State of Matter Statement:

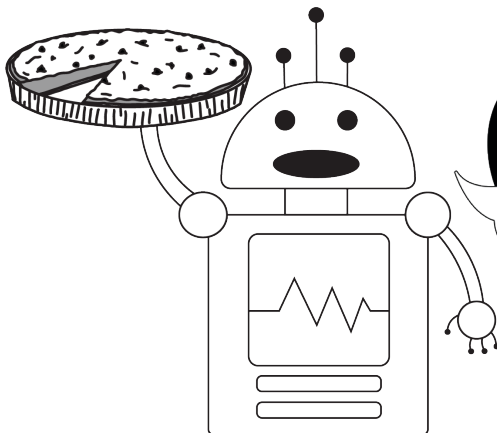
The pudding powder is a solid that is dissolved in a liquid, milk, to become a liquid, that is a lot thicker!

To decorate:

1. Finish your pie by putting whipped cream on top and any of your favorite toppings. Get creative with your flavour combinations! You could try :
 - Vanilla pudding with berries
 - Chocolate pudding with mini marshmallows (s'mores pie!)
 - Banana pudding with sliced bananas and chocolate chips
 - Pistachio pudding with chopped nuts

State of Matter Statement:

Did you know that whipped cream is light and fluffy because there are small gas bubbles trapped inside!



Your output (pie) sure does look tastier than mine! My outputs are often actions or data!