

Core Skills Analysis

Mathematics

- Practiced measuring ingredients like flour and sugar, enhancing understanding of fractions.
- Calculated cooking time and temperature, applying knowledge of time and temperature units.
- Explored geometrical shapes of donuts, recognizing circles and estimating circumference.

Science

- Learned about chemical reactions by observing the dough rising process due to yeast fermentation.
- Explored heat transfer by understanding how frying in hot oil cooks the donuts.
- Observed changes in states of matter as liquid batter turned into solid donuts.

Art

- Expressed creativity through decorating the donuts with various toppings, colors, and designs.
- Explored color mixing while creating different shades of glaze for the donuts.
- Learned about symmetry and patterns while decorating the donuts.

Tips

To further enhance learning from making homemade donuts, consider experimenting with different flavors and fillings, organizing a donut taste-test with family and friends, documenting the process through a homemade recipe book, and exploring the cultural significance of donuts around the world.

Book Recommendations

- [The Doughnut Fix](#) by Jessie Janowitz: In this sweet story, Tristan discovers a passion for making donuts and embarks on a quest to save his family's new bakery.
- [Donuts: The Hole Story](#) by Pat Miller: A fun and informative book on the history and science behind everyone's favorite treat, the donut.
- [The Donut Chef](#) by Bob Staake: Join the Donut Chef in this colorful book as he creates delicious treats and even saves the day.