

Activity: "My Child Made Muffins"

Science

- The child learns about the concept of mixing ingredients together to create a batter.
- They understand the process of measuring and following a recipe.
- They explore the transformation of raw ingredients into a baked product through the baking process.
- They learn about the concept of heat transfer and how it cooks the muffins.

After the activity, you can encourage your child's continued development by:

- Exploring different muffin recipes and variations, such as adding fruits or nuts to the batter.
- Discussing the different ingredients used in muffin recipes and their roles in the baking process.
- Incorporating math skills by doubling or halving the recipe to practice fractions and measurements.
- Encouraging your child to observe and describe the changes that occur in the batter during mixing and baking.

Book Recommendations

- [The Little Red Hen Makes a Pizza](#) by Philemon Sturges: A story about a hen who involves her friends in making a pizza, teaching the importance of teamwork and following a recipe.
- [The Muffin Muncher](#) by Stephen Cosgrove: A fun story about a creature who eats muffins, introducing different types of muffins and their ingredients.
- [The Great Muffin Contest](#) by Angela Shelf Medearis: Join the characters in a baking contest where creativity and delicious muffins take center stage.

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