

## MAKING FUDGE

### Measuring weight

**Episode 202:** Math is everywhere, Part Two  
**4th Grade**

#### Georgia Performance Standards

- M4M1a Use standard and metric units to measure the weight of objects
- M4M1b Know units used to measure weight

#### Objective

- The students will use correct measuring skills in order to make fudge.

#### Materials

- TV/VCR or Computer/LCD Projector
- Video *Count On It!* 202
- Book The Big Block of Chocolate
- Measuring spoons and cups (enough for class use)
- Plastic gloves
- 12 x 3 oz package of cream cheese
- 12 x 1 lb box of powdered sugar
- 12 x 2 packets of cocoa mix **or** 1/2 cup of cocoa
- 12 x 2 tablespoons of butter
- 12 x 2 one-gallon zip lock storage bags
- 24 (enough for class) plastic spoons
- 24 small plastic or Styrofoam cups

(Note: the 12 represents half your class. If you are going to have them work in groups of 4 and you have 24 kids, then you'll need to multiply by 6 instead of 12, and so forth.)

#### Procedure

##### *Opening*

- Read aloud The Big Block of Chocolate.
- Ask the class, Can you make chocolate?
- View *Count On It!* 201 clip "Making Chocolate" (VHS 6:34 – 11:44).

##### *Work time*

- Review the units of measurement used in cooking (teaspoon, tablespoon, cup, pint, quart, gallon, and pound), showing examples.
- Break class into partners (or larger groups if you want to buy lesser quantities of ingredients) and explain that they are going to be making fudge today.
- Have all students put on plastic gloves (this can be a great time for a mini-germs lesson if you wish).
- Have tubs pre-made with the ingredients and measuring instruments they will need sitting out for them.

- In pairs (or groups), students will follow the directions below.
- Measure out:
  - Three-ounce package of cream cheese
  - 1 lb box of powdered sugar
  - 2 packets of cocoa mix **or** 1/2 cup of cocoa
  - 2 tablespoons of butter
- Place all ingredients in one of the zip lock bags, close, and put bag with ingredients inside the other zip lock bag, for extra security. Give everyone a turn at squishing the bags to mix. Mix until smooth... Enjoy!

### *Closing*

- Split up “fudge” into cups and let kids enjoy as they share how they followed the recipe.
- Make sure you highlight any students who may not have followed the recipe and what happened to their end product because of it.

### **Assessment**

- Teacher observation/documentation on student rubric used by your school/county during work time and closing (sample rubric can be found on our website) of using the measurements correctly