

Math: Making Tortillas

Description:

The children will learn when you mix flour (powder) and water (liquid) it transforms to a solid called dough that can be used to make tortillas.

Time: 15 to 20 minutes

Materials

4 cups of instant corn masa flour (Maseca)

1 pint of water

1 cup of salt

1-8 oz measuring cups

1-½ teaspoon

1-tortilla presser

1-12x16 piece of plastic wrap

1-electric griddle

1-large plastic bowl

Vocabulary

Dough: a soft, wet mixture of usually a powder and a liquid.

Temperature: a measurement that indicates how hot or cold item is.

Gradually: adding an item little by little.

Hypothesis: an idea of something that is going to happen.

Transform: to change in condition.

Measure: an amount or quantity of something.

Lesson

1. Say to the children, **“Today we are making tortillas. Can you say the word *tortillas?*”** Explain to the children when we blend the correct amount of flour and water (at the correct temperature) transform into dough that can be used to make tortillas.
2. Explain to the children a tortilla is a thin flat Mexican type of bread usually served warm with some kind of filling and in many countries in Latin America they used instead of bread.
3. Have the children ***measure one cup of instant corn masa flour*** to pour into the bowl. Let the children know that measuring is an amount or quantity of something.
4. Ask the children to measure ***half a teaspoon of salt to add to the flour.***
5. Have the children assist you on blending the two items together.
6. Have the children help you measure a cup of water to add to the flour; ask the children if they think the temperature of the water is warm or cold. Explain to the children temperature is a measurement use to indicate how cold or warm an item is and if the water is too cold; the flour will not dissolve.
7. Explain to the children we will gradually add the water to the flour; explain to the children the word gradually means little by little.
8. Say to the children, **“Now we are going to combine all the items together; we are going to *blend the flour and the water.*”** (You may need to add more than one cup of water)

9. Ask the children what they think will happen to the flour when blend with the water. ***Explain to the children they just formed a hypothesis;*** which means an idea of something that is going to happen.

10. Engage in a brief discussion about what happen to the flour and the water when blend together and whether or not the hypothesis was accurate. ***Explain to the children that when we blend the flour (which is a powder) and the water (which is a liquid) it transformed into a solid called a dough.***

TIP: Let the masa rest for 15-20 minutes for better results before making your tortillas.

11. Give each child some masa to roll it into a ball.

12. Show the children the ***tortilla presser*** and explain its function.

13. Place one piece of plastic wrap on the tortilla presser, place the ball of masa on top of the plastic wrap, and cover with the remaining plastic wrap. (This will prevent the masa from sticking to the tortilla presser).

14. Have the children press down the handle on the tortilla presser.

15. Let the children know the tortillas will now be cooked on the electric griddle, we have a plug in type for this project. ***(Explain to the children that the hot griddle may only be used by adults)***

16. Have the children enjoy the tortillas. ***(Tortillas will be hot, be careful!)***