

Lesson Plan - Baked Maple Popcorn

Grade Level: Grade 3

Learning Objectives:

- to learn and review measurement tools and techniques
- have the opportunity to make a delicious treat using maple syrup
- discuss and brainstorm the different uses of maple syrup

Expectations: Measurement

- demonstrate an understanding of and ability to apply measurement terms: centimetre, metre, kilometre; millilitre, litre; gram, kilogram; degree Celcius; week, month, year
- identify relationships between and among measurement concepts

Materials:

Maple syrup, butter, brown packed sugar, popped corn, baking soda, vanilla, salt, measuring cup, oven, bowl, electric frying pan, measuring spoons

Procedure/activities:

1. Preheat oven to 250 degrees Celcius
2. Review rules about staying away from the electric frying pan, or stove, unless asked
3. Ask the students if they have ever tried maple syrup. How did they like it? How did they have it?
4. Put the students in groups or pairs depending on the class size. Have each group in charge of one ingredient. Make sure they have the tools needed to measure their ingredient and a copy of the recipe so they know when their ingredient will be used
5. Have the first group bring up the butter. Ask them how much is needed and let them put it in the pot. Then melt the butter. While waiting for the butter to melt, ask each group to think of rhyming riddle about maple syrup (i.e. maple syrup straight from the tree is a tasty treat for you and me!)
6. Each time a group brings up an ingredient have them tell you how much of the ingredient is being used in two measurements (i.e. grams and milligrams)
7. Once the butter is melted have the next group bring up the maple syrup and add to the pot. Make sure the group relays the measurement for the rest of the class
8. Do the same thing for the brown sugar and salt
9. Boil for 5 minutes (use a timer so the students can take part in the timing as well)
10. While waiting for the ingredients to boil ask the students if they know where maple syrup comes from.
11. Remove the mixture from heat and have the students bring up the baking soda and vanilla. Make sure that you stir this into the mixture yourself as it is boiling.
12. Pour mixture over the popped corn and mix well (do this part as well, as the mixture is very hot)
13. Turn into large roasting pan and bake for 1 hour, stirring every fifteen minutes. Remove from oven and cool
14. After the popcorn is put in the oven, have the students brainstorm other ways to enjoy maple syrup. Have them record their favourite way in their journals

Assessment:

Assess their responses in their journals

Extension Activities:

- Read them the following book about maple syrup: [A Day at the Sugar Bush](#) by Megan Faulkner and Wally Randall
- Have the students share their journal responses with their classmates
- Have the students enjoy their popcorn while watching the video [Tasting the Trees](#), which is available to order from the Ontario Maple Syrup Producer's Association website.