



Community & Newsletter

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Turkey Pot Pie Lab!

A hands-on kitchen activity that turns leftover pot pies into a real-life learning adventure.

We're giving you permission to PLAY WITH YOUR FOOD!!

1. Kitchen Warm-Up: What's in Your Leftovers?



Turkey



Carrots



Corn



Green beans



Mashed potatoes



Sweet potatoes



Cheese



Stuffing



Cranberry sauce



Gravy

My pot pie plan includes: _____

2. Math in the Kitchen: Ramekin Measurements

Every chef needs to estimate space!

STEP 1: Fill your ramekin with water.

STEP 2: Pour the water into a measuring cup.

My ramekin holds: _____ cups.

Now use this number to plan:

"How full should my pie be?" (circle one)

$\frac{1}{2}$ full

$\frac{2}{3}$ full

Almost full

3. Science Moment: Why Does Pie Crust Puff?

Before baking, feel the pie crust. Is it cold or warm?

Cold dough = flaky crust.

Warm dough = softer crust.

Prediction: I think my crust will be...

- ☐ Extra flaky
- ☐ A little soft
- ☐ Golden and crispy
- ☐ Thick and chewy

Why? _____

4. Texture Check: Sensory Science!

Before you combine your ingredients, touch or observe each one:

(You can also use words like: smooth, chunky, mushy, crunchy, soft.)

Turkey feels: _____

Veggies feel: _____

Mashed potatoes feel: _____

Pie crust feels: _____

Will these textures change after baking? (circle one)

Yes No

How? _____

5. Build Your Pie: Layer Like a Chef!

Fill in your steps as you build:

1. First layer: _____

2. Second layer: _____

3. Third layer: _____

4. Top layer (crust or mashed potatoes): _____

6. Observation While Baking

Set a timer for 5 minutes and check (through the oven window!):

At 5 minutes, I see: _____

At 10 minutes, I see: _____

At 15–20 minutes, I see: _____

7. Final Verdict: Taste Test Time!

After cooling (the hardest part!), take a bite.

Which describes your pie?

☐ Crunchy

☐ Creamy

☐ Savory

☐ Sweet

☐ Balanced

☐ Needs more salt

☐ Needs more gravy

☐ Perfection!

My favorite part was: _____

Next time, I want to try adding: _____