



# DINO'S DYNAMOS Recipe

## Plate Tectonic Shortbread

We would like to say a massive thank you to Anne Gilmour from Glasgow Academy for this recipe.

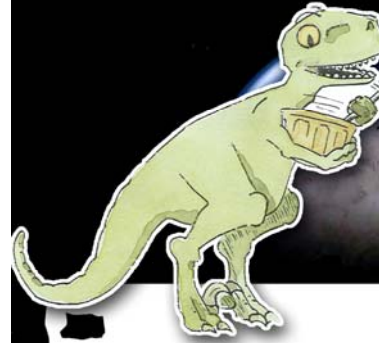


### Ingredients

- 225g butter
- 110g sugar
- 340g plain flour
- 2 table spoons rice flour

### Method

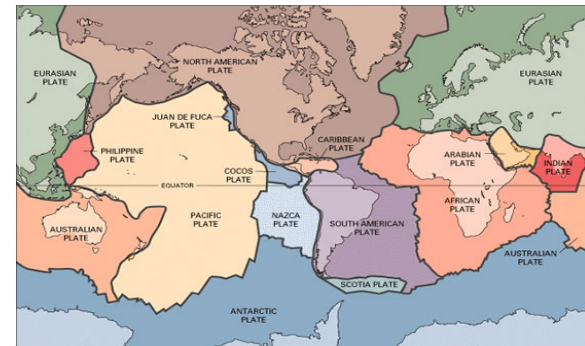
- Step 1** Heat the oven to 150°C/ 300F/Gas 4.
- Step 2** Beat the butter and the sugar together until smooth.
- Step 3** Stir in the plain flour and rice flour to get a smooth dough. Roll out the dough on the work surface until 1cm thick.
- Step 4** You are now ready to cut out the shapes of the tectonic plates. Use the map on the opposite Page to help you.



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Step 6 Set aside to cool on a wire rack.

## What are Plate Tectonics?



The tectonic plates make up the layer of the Earth known as the crust. It is the hard solid rock that we walk on. Each different colour on the map above indicates a different plate. They fit together just like pieces of a jigsaw.



**FACT!** The plates move at about 2- 3cm a year, the same rate at which your finger nails grow.

