



What is karst? It means “cave landscape.” Today you will learn about karst, and you will make a tasty cake that you can eat! First, answer this: have you been in a cave? Write about it here:

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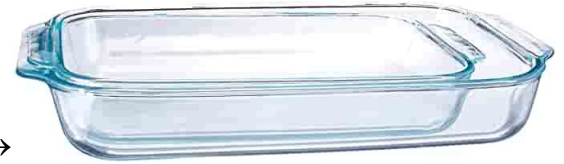
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(Need more space? Write on the back!)

What will we do? You will bake a cake with many layers. You will spray milk on top. The milk will be like rain. You will watch the milk-rain flow through the cake. You will learn about how water flows through the earth.

You will need:

- ☐ 2 boxes of vanilla cake mix (or ingredients to make your own mix)
- ☐ 1 package of fondant (regular frosting is ok if you don't have fondant)
- ☐ 1 big bag of chocolate chips
- ☐ Sprinkles
- ☐ Kitchen tools: mixing bowls, big spoons, spatulas, a pointy knife (and an adult to help you)
- ☐ Parchment paper for baking (NOT waxed paper)
- ☐ Eggs and milk for the mix
- ☐ 1 tub chocolate frosting
- ☐ Oreo cookies
- ☐ 4 Pyrex dishes, different sizes
- ☐ Food coloring (any color)
- ☐ Milk in a clean spray bottle
- ☐ Rice or beans



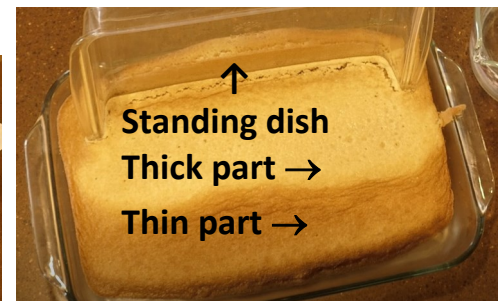
Do this:

1. Test your glass pans. Be sure one glass pan fits in another one like →
2. Make 1 box of cake batter (following the directions on the box). Pour the batter into the larger glass dish.

Put the smaller glass dish upright into the batter, and bake it, like this →

3. Put frosting all over the cake.

4. Make another box of cake batter. Add sprinkles. Put parchment paper in two more dishes, and pour in a thin batter layer into each dish, like this →→→→



5. Put parchment paper on top of each thin cake. Push down on the parchment paper with your finger in four places to make low spots, and pour beans or rice into each place, like this →

6. Bake both thin cakes with the paper and rice or beans on top. After the cakes are done, peel off the top paper. Lift the cakes from the pan. Peel off the bottom paper.

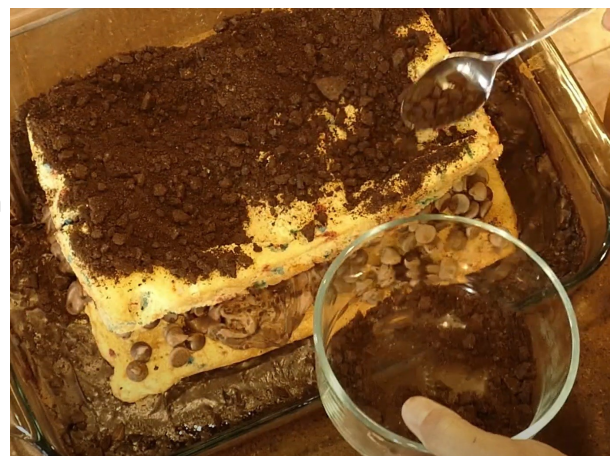


7. Put a cake on top of the frosted cake, like →

8. Put chocolate chips all over the cake. Heat the cake in the oven. Use a spatula to smear the chocolate chips in some places. Leave some chips alone. Make a valley in the middle →
9. Add another layer of cake on top of the chocolate chips.



10. Crush some Oreo cookies (just the brown part). Eat the white filling.
11. Cover the cake with crushed Oreos, like this → → → → →
12. Roll the fondant frosting into a thin layer. Put the fondant on top of the Oreos, like →
13. Using a pointy knife and help from an adult, cut small holes in the fondant where there are low spots, like ↓



14. Use extra fondant to make small houses. Drip food coloring on the roofs of the houses.
15. Get ready to make a video with a phone or camera!
16. Spray the cake with milk, and watch where the milk comes out of the cake. Be sure to look at the back side of the cake. You may see the milk flow into a cave, like this →



17. Share your pictures and video at [www.facebook.com/buffnatlriver/](https://www.facebook.com/buffnatlriver/)
18. Freeze your cake and eat some each day!

Watch the Karst Cake videos and answer these questions:

- A. What type of rock is limestone? Circle one:      Sedimentary      Igneous      Metamorphic
- B. What is limestone made of? \_\_\_\_\_
- C. What was chert (or flint) used for long ago? Circle all right answers:      Arrowheads      Combs      Guns
- D. Tiny shells accumulate on the sea floor, making chert and limestone. What is accumulate? \_\_\_\_\_
- E. Which object is **more** dense? Circle one:      Feathers      Limestone
- F. What kind of scientists studies how water flows through rock? Circle one: Archaeologist      Hydrogeologist
- G. What can you do to help protect our water?
- H. Where is the Buffalo National River? Circle the state:

Write some ideas: \_\_\_\_\_

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