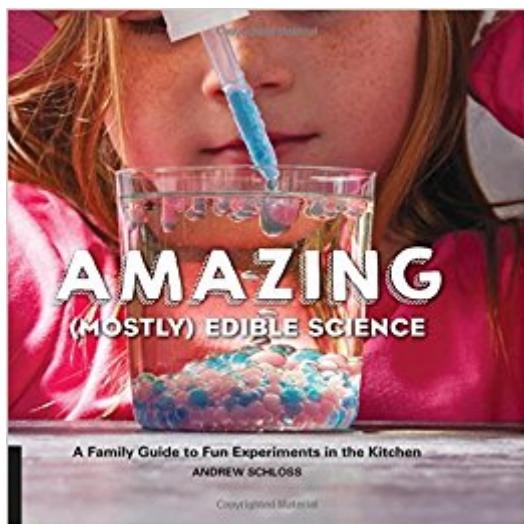


The book was found

Amazing (Mostly) Edible Science: A Family Guide To Fun Experiments In The Kitchen



Synopsis

Teaching your kids science just got better--and tastier! With the awe-inspiring and accessible recipes and projects in Amazing (Mostly) Edible Science, uniting science and cooking has never been easier. Introduce your children to the wonders of science by creating projects and experiments in your very own kitchen. Entertaining to make and spectacular to behold, not only will your child learn important scientific principles, but they can even enjoy the delicious final product. Almost everything made in this book is edible. Learn and appreciate projects like classic exploding volcano cakes, glow-in-the-dark Jell-O, singing cakes, and bouncy eggs. Food expert Andrew Schloss provides you and your kids with practical and humorous projects that include step by step instructions, illustrated with fun full-color photos sure to appeal to kids of all ages. * All recipes/projects in this book are non-toxic and safe for consumption; some just to taste (slime, ectoplasm) and many you will love, such as molten chocolate cupcakes, disappearing peppermint pillows, and amber maple syrup crystals!

Book Information

Lexile Measure: 1030 (What's this?)

Flexibound: 160 pages

Publisher: Quarry Books (January 15, 2016)

Language: English

ISBN-10: 1631591096

ISBN-13: 978-1631591099

Product Dimensions: 8.8 x 0.5 x 8.8 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 4.0 out of 5 stars 5 customer reviews

Best Sellers Rank: #222,396 in Books (See Top 100 in Books) #31 in Books > Cookbooks, Food & Wine > Cooking Methods > Cooking with Kids #94 in Books > Science & Math > Experiments, Instruments & Measurement > Experiments & Projects #135 in Books > Children's Books > Science, Nature & How It Works > Experiments & Projects

Age Range: 7 - 10 years

Grade Level: 2 - 5

Customer Reviews

Andrew Schloss, cooking teacher, food writer, cookbook author and food industry consultant, is recognized for his ability to explain technical aspects of cooking in easily understandable terms. He

writes a column on food and science for the New York Times and is the author of 12 cookbooks. Among Andy's most recent books are *Homemade Liqueurs and Infused Spirits*; *Innovative Flavor Combinations*, *Cooking Slow: Recipes for Slowing Down and Cooking More*, *Homemade Sodas: 200 recipes for Soft Drinks, Soda Pop, and Healing Waters*, and *Fire It Up* with David Joachim. His book *Fifty Ways to Cook Most Everything*, which was a main selection for Book of the Month Home Style Club, was re-issued as *2,500 Recipes: Everyday to Extraordinary*. His other books include *Dinner's Ready*; *One-Pot Cakes*; *While the Pasta Cooks*; *Cooking with Three Ingredients*; *One-Pot Chocolate Desserts*; *One-Pot Cookies*; *Almost From Scratch*; *Homemade in a Hurry*; *The Art of the Slow Cooker*; and *Mastering the Grill*. The last book was coauthored with David Joachim and was a New York Times Best Seller. Andy is the former president of The International Association of Culinary Professionals and former director of the culinary curriculum for The Restaurant School in Philadelphia. He has appeared on *Good Morning America*, *The Home Show*, *Home Matters*, *MSNBC*, *QVC*, and *The Main Ingredient*. He has made numerous appearances on local television and radio throughout the country, as an author and in his role as a spokesperson for the National Potato Board, Whirlpool ovens and The Canned Food Alliance. Andy and his family live near Philadelphia, Pennsylvania. Find frequent updates and new recipes from Andy on his blog, *Schloss Cooks*.

Good variety of experiments

Love these experiments!!! I also love that this book explains the "why" it happens at the end of every experiment.

One thing that makes education more interesting is a hands-on activity! This book is FILLED with them (and, as the name implies, most of them are edible)! There are all sorts of experiments and activities of all different levels. (Some are simple and some are more involved.) One of my favorites is the Candy-Can Origami. All you need is a handful of candy canes, tin foil, and a cookie sheet! How fun is that!!! And seriously, who doesn't have 100 old candy canes after Christmas?!? I know we do! I received this book, free of charge, from Quarto Publishing Group, in exchange for my honest review.

I got 3 for 3 different homes with kids aged 8 to 12, and they all reported that the 'experiments' are easy to do. So now I am ordering two more as Christmas gifts!

I was very upset as the book was delivered today and had most of the pages bent.

[Download to continue reading...](#)

Amazing (Mostly) Edible Science: A Family Guide to Fun Experiments in the Kitchen Foraging: A Beginners Guide To Foraging Wild Edible Plants (foraging, wild edible plants, foraging wild edible plants, foraging for beginners, foraging wild edible plants free,) Foraging: A Guide to Discovering Delicious Edible Wild Plants and Fungi (Foraging, Wild Edible Plants, Edible Fungi, Herbs, Book 1) Science Experiments For Kids: 40 + Cool Kids Science Experiments (A Fun & Safe Kids Science Experiment Book) The Everything Kids' Easy Science Experiments Book: Explore the world of science through quick and fun experiments! (Everything® Kids) How To Mount Aconcagua: A Mostly Serious Guide to Climbing the Tallest Mountain Outside the Himalayas (Mostly Serious Guides) A (mostly) Kids' Guide to Naples, Marco Island & The Everglades (Mostly Kids' Guides) Edible Science: Experiments You Can Eat (Science & Nature) Edible Science Experiments - Children's Science & Nature Dad's Book of Awesome Science Experiments: From Boiling Ice and Exploding Soap to Erupting Volcanoes and Launching Rockets, 30 Inventive Experiments to Excite the Whole Family! (Dads Book of Awesome) Edible Wild Mushrooms of Illinois and Surrounding States: A Field-to-Kitchen Guide (Field-To-Kitchen Guides) Simple Machine Experiments Using Seesaws, Wheels, Pulleys, and More: One Hour or Less Science Experiments (Last-Minute Science Projects) Rain Forest Experiments: 10 Science Experiments in One Hour or Less (Last Minute Science Projects with Biomes) Physical Science Experiments (Facts on File Science Experiments) Environmental Science Experiments (Facts on File Science Experiments) Marine Science Experiments (Facts on File Science Experiments) Kitchen Science Lab for Kids: 52 Family Friendly Experiments from Around the House (Lab Series) Kitchen Science Lab for Kids: 52 Family Friendly Experiments from the Pantry (Lab Series) Family Games: Fun Games To Play With Family and Friends (Games and Fun Activities For Family Children Friends Adults and Kids To Play Indoors or Outdoors) Edible Garden Weeds of Canada (Canada's Edible Wild Plants)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)