



EXPERIMENTS

Fizzing Hatching Dino Eggs

Create a paleontology paradise for the kids right from the dining room table.

DIRECTIONS

1. Pour 1 cup ARM & HAMMER™ Baking Soda and 1/4 cup of water in a bowl. To color your eggs, add food coloring to the water before combining.
2. Stir until it reaches a doughy consistency. It should feel damp and moldable, but not too wet. You can add more water as needed. If it feels too wet, add more baking soda.
3. Grab a cookie sheet or tray to begin molding your eggs. You may want to put on gloves at this point to avoid staining your fingers. (If tiny hands got into the food coloring, make a paste with baking soda and warm water to remove any stains.)
4. Scoop some of the baking soda mixture into your hand. Lay the dinosaur toy on top, then cover the toy with more of the mixture.
5. Form it into an egg shape, tightly securing the dinosaur inside.
6. Lay your eggs on a baking sheet to dry overnight.
7. Squirt or spray vinegar on top of an egg and watch them hatch as the tiny dinosaurs are revealed!
8. Quick tip: you can make these eggs ahead of time so that little ones can discover the surprise inside.

DETAILS

Prep Time: 30 minutes + overnight

Experiment Time: 30 minutes

Time For You: 15 minutes

(scroll for photos of the haircut you'll get... eventually)

What Your Kids Get: 2-3 dinosaur eggs

INGREDIENTS & SUPPLIES

- 1 cup ARM & HAMMER™ Baking Soda per egg
- 1-2 cups vinegar
- Miniature plastic dinosaur toys
- Large bowls
- 1/4 - 1/3 cup water per egg
- Food coloring
- Spray / squirt bottle for vinegar (optional)
- Rubber gloves
- Cookie sheet or tray

NOTE: Adult supervision recommended



Flower Coasters

Bring nature inside with this sweet floral craft for your kids. Does this count as being outdoorsy?

DIRECTIONS

1. In a microwave-safe bowl combine ARM & HAMMER™ Baking Soda, corn starch, and warm water. Mix until dissolved.
2. Microwave the mixture for about 40 seconds. Remove and stir. Repeat until the dough starts to dry and can be kneaded as a soft, smooth dough. (No microwave? Combine ingredients in a small pot and stir over low heat on the stove until everything comes together in a smooth dough.)
3. Roll the dough out with a rolling pin to a uniform 1/4" thickness. Cut out your clay circles with a cup or a circle cookie cutter.
4. Bake at 215°F for 1 hour. In the meantime, start planning your flower layouts. (Now's your chance – get the kids outside to pick their own flowers and finish sending that text you meant to send an hour ago.)
5. Wait for the coasters to cool, about 2 hours. Add a layer of Mod Podge® over the top and place your flowers. Gently paint a layer of Mod Podge® over the flower(s) and the entire coaster. Let sit and air-dry for several hours or overnight.

DETAILS

Craft Time: 15-30 minutes

Bake Time: 1 hour

Time For You: 10 minutes
(coincidentally there are 10 minutes left of that podcast you want to finish)

What Your Kids Get: 4 coasters

INGREDIENTS

- 1 cup ARM & HAMMER™ Baking Soda
- 1/2 cup corn starch
- 3/4 cup warm water
- Rolling pin
- Circle cookie cutter or cup
- Pressed flowers
- Mod Podge®
- Paintbrush
- Measuring cups



Dig Deep Dirt Cup

This dirt cup recipe teaches kids all about the soil beneath our feet.

DIRECTIONS

1. Preheat oven to 350°F to make a brownie base.
2. In a large bowl, stir together cocoa powder and ARM & HAMMER™ Baking Soda. Add 1/3 cup vegetable oil and boiling water; mix well.
3. Stir in sugar, eggs, and another 1/3 cup vegetable oil.
4. Add flour, vanilla extract, and salt; mix well. Use non-stick spray on a 9" x 13" pan. Pour batter into pan and bake for about 35 minutes, or until a toothpick inserted comes out clean. Allow to cool before using.
5. While that bakes, it's time to make the grassy surface. Spoon coconut flakes into a zip top bag, and add 6 drops of green food coloring. Seal the bag then shake and knead to distribute color to the coconut. Set aside.
6. Let the kids arrange all ingredients in layers (aka, your time to kick back).
Bedrock layer: chocolate chips; Subsoil layer: crumbled brownie and pudding;
Topsoil layer: crushed crème filled sandwich cookies; Final layer: green-colored coconut flakes and gummy worms.

NOTE: Adult supervision recommended

SERVING SIZE & TIMING

Prep Time: 30 minutes

Bake Time: 35-40 minutes

Time For You: 10 minutes (grab the 3lb bag of baking soda for some air squats)

What Your Kids Get: 8 dirt cups

INGREDIENTS & SUPPLIES

- 1/2 teaspoon ARM & HAMMER™ Baking Soda

- 3/4 cup unsweetened cocoa powder

- 2/3 cup vegetable oil

- 1/2 cup boiling water

- 2 cups white sugar

- 2 eggs

- 1 1/3 cups all-purpose flour

- 1 teaspoon vanilla extract

- 1/4 teaspoon salt

- 8 clear cups

- Green food coloring

- Toppings:** chocolate pudding, chocolate chips, coconut flakes, gummy worms, crushed up crème-filled chocolate cookies