### RESOURCE

Candy Bar Geology

Meteorite Recipes

Use these recipes to make meteorite samples as an extension of the Candy Bar Geology lesson. Note: Recipes make a larger quantity than required by the lesson.

### Rocky Road Chondrites

Ingredients:

* 6 oz. (170 g) semi-sweet chocolate pieces (melted)
* 2 cups (120 g) mini-marshmallows

Recipe:

1. Grease a loaf pan or folded foil.
2. Pour about half of the melted chocolate into the pan.
3. Pour marshmallows into the pan, and mix so they are coated with chocolate.
4. Pour the remaining chocolate over the marshmallows, and spread flat.
5. Refrigerate until cold.
6. Cut a cube so that the vertical surface is exposed.

### Chocolate Brownies *a la Meteorite*

Ingredients:

* Any chocolate brownie mix or recipe
* Large chocolate chips OR chocolate candy
* Jelly beans, marshmallows, OR other ingredients for added texture

Recipe:

1. Make the brownies according to the box or recipe.
2. Add large chocolate chips or chocolate candy. (Add enough so that the solid candy will be exposed on a cut surface.)
3. Bake and cool completely.
4. Cut, exposing some brownie and some solid chocolate.
5. To form the breccia texture, cut the cube in several places, then reassemble the cube in a jumbled manner, incorporating one or two jelly beans and/or other edible chunks.
6. Allow the sample to harden so that a good surface may be cut.
7. Cut the sample so that chunks and various chocolate lines are exposed.

### Rice Cereal Treat Breccia

Ingredients:

* 1/2 cup (240 g) butter or margarine (melted)
* 10-11 oz. (300 g) mini-marshmallows
* 8 cups (200 g) crispy rice cereal
* 6 oz. (170 g) chocolate semi-sweet pieces (melted)
* Jelly beans, chocolate chips, OR other ingredients for added texture

Recipe:

1. Grease a deep rectangular baking pan.
2. Melt the butter in a microwave or in a large pan on the stove.
3. Add marshmallows and melt. (2 min. in microwave.)
4. Stir until smooth.
5. Add cereal, and stir to coat.
6. Press half the mixture into the prepared baking pan.
7. Spread melted chocolate over the cereal layer.
8. Pour and press the remaining mixture over the chocolate.
9. Cool enough to cut but still be moldable.
10. Cut one cube about 5 cm square, then cut again once or twice.
11. Embed one or two jelly beans in part of the cut cube.
12. Mold the cut pieces together again.
13. Allow the mixture to harden.
14. Recut to expose the interior and jelly bean.