Sunny Honey Seed Snacks

THEME: PREPARING HEALTHY FOOD

ESSENTIAL QUESTION
Why are seeds an important part of the foods we eat?

LEARNING OBJECTIVES
✓ Students will be able to explain that seeds are an important part of our diets.
✓ Students will be able to prepare a healthy snack rich in seeds.

LESSON DESCRIPTION
In this lesson, students create a healthy seed snack and further explore seeds by sorting and grouping seeds.

MATERIALS
- Bowl of sorting seeds for each group of 4–6 students (these can be expired seed packets, dried seeds saved from the garden, or inexpensive beans from bulk bins at the grocery store)
- ½ egg carton for each student (or a different container students can sort seeds into, for example, an ice cube tray)
- Ingredients for Honey Seed Snack (see recipe)
- At least 3 measuring tablespoons
- Measuring cup
- Plate for each student
- Optional: To show the sources of each ingredient, find a picture of or real example of each of the following: a sunflower, a sesame plant, a whole grain oat or stalk of oat grass, a honeycomb, and an almond
- Materials for cleanup

PREPARATION
› Set up a small table that students can easily gather around. On the table, place a bowl, your ingredients, and the measuring spoons and cups. If you collected images or objects to show the sources of each seed, display those at the table next to each ingredient (e.g., put the sunflower head next to the sunflower seeds).

ACTION STEPS
1. Seed Exploration: Place a bowl of seeds in front of groups of students. Have students use their hands to explore the seeds, reminding them to keep the seeds inside the bowl. Ask them to describe what they feel and what they see. Say, Do you know that inside each of these is a baby plant?! What are these called? (3 min.)

Honey Seed Snack Recipe
- 1 cup rolled oats
- 1 cup sesame seeds, plus more for coating
- 1 cup sunflower seeds
- 1 cup honey
- 1 cup nut butter (almond butter or sunflower butter; be sure to check the class’s allergy list beforehand)
- 1 cup carob powder

Mix oats, sunflower seeds, honey, nut butter, and half of the sesame seeds until it’s all incorporated. Roll the dough into 1-inch balls or smaller and then roll in sesame seeds.

Note: ½ cup = equals 8 Tbsp
2. **Seed Sorting:** Pass out sorting trays (egg cartons) to small groups of students, and give them different prompts, depending on the types of seeds you’ve provided. You might have students sort based on color, shape, size, or texture. For example, say, *Find the smallest seeds, and put them in their own space. Now find the biggest seeds, and put them in a different space, etc.* *(5 min.)*

3. **Explain the Activity:** Explain to students, *Many seeds are edible, which means we can eat them, and they’re healthy for us too! Today we’re going to be making a sweet snack with them.* Help students understand that seeds contain all the starting materials necessary to develop into complex plants. Say, *Inside of a seed is everything a plant needs to grow into a big plant. Because of this, they are really nutritious or good for our bodies.* Name the ingredients for students, and briefly describe how the snack is prepared. Then say, *As you’re sorting your seeds in any way you’d like, I’ll call you up in groups to help me make the dough.* *(2 min.)*

4. **Making the Dough:** Call up students in groups of four to six and have them wash their hands. *(Another adult might be able to help students who are the next group up.)* As groups are washing their hands, have the rest of the class share ways they sorted their seeds, and record a list. Then have each group focus on measuring one ingredient. Use a measuring spoon to divide the work among more students, depending on your class size. Don’t worry about amounts being so precise as long as they’re roughly even. *(15 min.)*

5. **Making the Snack:** Give each student a plate, and provide groups with a small bowl of sesame seeds. Show students how to sprinkle a small amount of seeds onto their plate, and scoop a small amount of the prepared dough onto each plate. Demonstrate rolling a small piece of dough into a ball in your hands and rolling the ball around in the seeds. Circulate through the room, guiding students who need support. *(5–10 min.)*

6. **Tasting:** Have students count down from three aloud as a group to try the honey seed snacks all together. Ask students to describe the taste and texture of the snack. *(5 min.)*

**REFLECTION**
Have students discuss the following questions in small groups, then share with the class: *(5 min.)*
- What were the ingredients in our seed snacks?
- Why are seeds a healthy food to eat?
- What other seeds or nuts could we add to the snack?

**ADAPTATIONS**
**Garden:** Take students on a guided walk through the garden to find and collect various seeds and pods.

**At Home:** Have students fill out the Seeds We Eat Worksheet (p. 232) with their caregivers.

**ACADEMIC CONNECTIONS**
English Language Arts Common Core State Standards

**CCSS.ELA-LITERACY.SL.K.1**
Participate in collaborative conversations with diverse partners about kindergarten topics and texts with peers and adults in small and larger groups.
Seeds We Eat Worksheet

Directions: Draw pictures of foods that contain seeds you eat at home.