## Machines in Your Kitchen

### Learning Objectives

- Discover what a machine is
- Discover what machine can be used in the kitchen to mix ingredients together
- Observe different types of machines
- Observe what a mixer is
- Discuss what parts work together to make whipped cream while using an electric mixer

### What is a Machine?

- It is a device that does a physical task - that means it does a job.
- Machines help move things, carry people from place to place, and they help to build things and make things
- This mixer\(^1\) is a machine that helps to mix ingredients together
  - A mixer is a type of simple machine called a wheel and axle
  - Mixers can help us make sweets like cake and whipped cream!

\(^1\) [https://www.pexels.com/photo/yellow-kitchenaid-stand-mixer-1450903/]
## Different Kind of Machines

<table>
<thead>
<tr>
<th>Kitchen Machines</th>
<th>Non-Kitchen Machines</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="https://pixabay.com/photos/blender-mixer-juicer-food-processor-10933/" alt="Blender" /></td>
<td><img src="https://www.pexels.com/photo/car-vehicle-automobile-range-rover-116675/" alt="Car" /></td>
</tr>
<tr>
<td><img src="https://pixabay.com/photos/hands-stir-dough-stir-cake-mix-3402536/" alt="Hand Stirring" /></td>
<td><img src="https://www.pexels.com/photo/orange-excavator-on-brown-hill-1116035/" alt="Excavator" /></td>
</tr>
</tbody>
</table>

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5. [https://www.pexels.com/photo/orange-excavator-on-brown-hill-1116035/](https://www.pexels.com/photo/orange-excavator-on-brown-hill-1116035/)
### Careful Looking

**Cakes by Wayne Thiebaud**

- Look carefully at the photo:

<table>
<thead>
<tr>
<th>Guiding Questions</th>
</tr>
</thead>
<tbody>
<tr>
<td>What do you see in the painting?</td>
</tr>
<tr>
<td>What colors do you see?</td>
</tr>
<tr>
<td>What do you like about the picture?</td>
</tr>
<tr>
<td>What title would you give this picture?</td>
</tr>
<tr>
<td>What could be added?</td>
</tr>
<tr>
<td>What shapes do you see?</td>
</tr>
</tbody>
</table>

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6 https://www.nga.gov/collection/art-object-page.72040.html
## Painting Cakes

### Questions and Extensions

**Questions:**
- What goes on top of a cake?
- What colors can you mix together to make other colors?

**Extensions:**
- To make this activity more challenging, have your child help you cut out the cake shapes.
- Write out the word *cake* and see if your child can point to each letter in the word and tell you what it is.
- If you’re feeling adventurous, bake a cake with your child and help them frost and decorate it!

### Set-Up and Directions

**Materials Needed:**
- Paper
- Paint or Markers

**Directions**
1. Cut pieces of paper into cake shapes[7]. These can be small, large, round or square.
2. Let your child mix different paints and pretend it’s icing, then have them frost their cakes - they can use paintbrushes or their fingers.
   a. If you do not have paint, you can use markers or crayons.
   b. Use chalk if you choose to do this activity outside!

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Let’s Make Whipped Cream!

<table>
<thead>
<tr>
<th>Guiding Questions</th>
<th>Set up and Directions</th>
</tr>
</thead>
<tbody>
<tr>
<td>● What kitchen tools do you use to make whipped cream?</td>
<td>● Materials</td>
</tr>
<tr>
<td>● What do you think it will feel like?</td>
<td>○ Electric mixer (or bowl and spoon)</td>
</tr>
<tr>
<td>● Could you use whipped cream to decorate?</td>
<td>○ 1 cup cold heavy whipping cream</td>
</tr>
<tr>
<td>○ If so, what would you put it on?</td>
<td>○ 2 tablespoons of sugar, honey, or maple syrup</td>
</tr>
<tr>
<td>● What do you see happening to our ingredients while the mixer is turned on</td>
<td>○ ½ teaspoon of vanilla</td>
</tr>
<tr>
<td>● What do you think will happen if we add food coloring to it?</td>
<td>○ Food coloring</td>
</tr>
<tr>
<td>○ Do you think it will change colors or the same?⁸</td>
<td>○</td>
</tr>
</tbody>
</table>

**Materials**
- Electric mixer (or bowl and spoon)
- 1 cup cold heavy whipping cream
- 2 tablespoons of sugar, honey, or maple syrup
- ½ teaspoon of vanilla
- Food coloring

**Instructions Courtesy of: Add A Pinch⁹**
1. Place mixer bowl and whisk in freezer for at least 20 minutes to chill
2. Pour heavy whipping cream, sugar, vanilla, and a drop of food coloring into the cold bowl and whisk on high speed until medium to stiff peaks form
   a. Will take about one minute
3. Enjoy!

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⁹ [https://addapinch.com/perfect-whipped-cream-recipe/](https://addapinch.com/perfect-whipped-cream-recipe/)