### Make a Stratigraphy Cake

Make a stratigraphy cake to learn what stratigraphy is in an easy and delicious way.

#### Overview:

# ADULT SUPERVISION IS REQUIRED

Number of people needed: 1+ (and a grown-up)

Ages: For all ages

Time required: 40mins - 2 hours\*

\*If you do not want to bake a cake, buying different coloured cakes and reassembling would work too

### What you will need:

- Three layers of cake
- Butter icing or cream
- Spreads (e.g. Peanut butter, Jam, or Chocolate spread)
- Icing Sugar or coloured icing
- Circular cookie cutter or sharp knife
- Cake board/plate
- Sweets/fruit/chocolate coins

\*Substitute any ingredients if you have allergic reactions to the ones listed\*



1. Make at least three layers of cake in different colours. You can use cocoa powder or food colouring to achieve this! Make sure they are all the same size and shape.

For the below cake, we made three layers with different amounts of cocoa powder in order to represent different layers of earth, but you can create with any colours you want!



2. Now to make the stratigraphy! First, choose which layer will be your base layer and put it on the cake board or plate. Then, choose a spread, and put it on top. After that, choose something to add to your spread layer: fruits, nuts and chocolates all work well!



3. Keep going with different spreads and snacks until you've used all three layers.





4. Now to create features! Have a grown-up use a cookie cutter or a sharp knife to create pits. Mix together the leftover crumbs with some food colouring and place in the pits, making sure to completely fill them.





5. Cover the pits with top layer cake in order to hide them.



6. Now ice the cake! These could be in any colour you want but we used green buttercream to represent grass. Icing sugar would be a great idea for a snowy trench. (Optional: for a stratigraphy surprise, cover the sides with icing too!)





7. Now cut the cake and see your stratigraphy in action!



## Happy Excavating!

