Name: _____ Date: _____

Roll It Flat with a Rolling Pin

Circle group

Dough starts as a round lump. A baker wants it flat for cookies. She uses a rolling pin.

A rolling pin is a smooth wood roller. It has a handle on each end. The baker puts dough on the table. She sprinkles on flour. The flour keeps the dough from sticking.

She pushes the rolling pin forward and back. The roller presses the dough. The lump gets flat and wide. It is the same thickness all over.

Questions

1. What shape is dough at the start?

_____

_____

2. What is on each end of the rolling pin?

_____

_____

3. Why does she sprinkle on flour?

_____

_____

4. What happens to the lump when the roller presses it?

_____

_____

5. Why is a smooth roller better than a bumpy one?

_____

_____

Words to know

dough: a soft mix of flour and water that bakes into bread or cookies
roller: a round tube-shaped part that turns as it moves
flour: a soft powder made by grinding grain
thickness: how thick something is from top to bottom

Talk together (every group has these)

1. Find one fact that every group read. How did your sheet say it?
2. What did your sheet tell you that you think another group's did not? Ask them.
3. What is one question about this topic that none of the sheets answered?

Name: _____ Date: _____

Roll It Flat with a Rolling Pin

Triangle group

Dough starts out as a round lump. How can a baker make it flat for cookies or pie? She uses a rolling pin.

A rolling pin is a smooth wooden roller, as long as your arm. It has a handle on each end. The baker puts the dough on the table and sprinkles on a little flour. The flour keeps the dough from sticking.

Then she pushes the rolling pin forward and back. The roller presses down as it rolls. The lump gets flatter and wider. Soon the dough is the same thickness all over, and it is ready to cut or bake.

Questions

1. What shape is dough at the start?

_____

_____

2. What is on each end of the rolling pin?

_____

_____

3. Why does the baker sprinkle flour on the table?

_____

_____

4. What happens to the lump as the roller presses it?

_____

_____

5. Why is a smooth roller better than a bumpy one?

_____

_____

Words to know

dough: a soft mix of flour and water that bakes into bread or cookies

roller: a round tube-shaped part that turns as it moves

flour: a soft powder made by grinding grain
thickness: how thick something is from top to bottom

Talk together (every group has these)

1. Find one fact that every group read. How did your sheet say it?
2. What did your sheet tell you that you think another group's did not? Ask them.
3. What is one question about this topic that none of the sheets answered?

Name: _____ Date: _____

Roll It Flat with a Rolling Pin

Square group

Dough begins as a thick, round lump, and a baker who wants to turn it into cookies or a pie crust must first make it flat. For this job she uses a rolling pin.

A rolling pin is a smooth wooden roller, about as long as your arm, with a handle at each end. The baker sets the dough on the table and sprinkles a little flour underneath it, because the flour stops the dough from sticking to the table.

Then she pushes the rolling pin forward and back across the dough. The roller presses down on the lump as it rolls, and the dough becomes flatter and wider. Before long, the dough has the same thickness all over, and it is ready to be cut or baked.

Questions

1. What shape is dough when the baker begins?

_____

_____

2. What is at each end of the rolling pin?

_____

_____

3. Why does the baker sprinkle flour on the table?

_____

_____

4. What happens to the lump as the roller presses down on it?

_____

_____

5. Why is a smooth roller better than a bumpy one for this job?

_____

_____

Words to know

dough: a soft mix of flour and water that bakes into bread or cookies

roller: a round tube-shaped part that turns as it moves

flour: a soft powder made by grinding grain
thickness: how thick something is from top to bottom

Talk together (every group has these)

1. Find one fact that every group read. How did your sheet say it?
2. What did your sheet tell you that you think another group's did not? Ask them.
3. What is one question about this topic that none of the sheets answered?

For the teacher: Roll It Flat with a Rolling Pin

Each student sheet carries a shape, not a level. The same topic and facts, written three ways.

Circle: Roll It Flat with a Rolling Pin

Easier · 77 words · Flesch-Kincaid grade 1.5

1. A round lump.
2. A handle.
3. It keeps the dough from sticking.
4. It gets flat and wide.
5. A smooth roller makes the dough the same thickness all over.

Triangle: Roll It Flat with a Rolling Pin

This passage · 103 words · Flesch-Kincaid grade 2.5

1. A round lump.
2. A handle.
3. It keeps the dough from sticking.
4. It gets flatter and wider.
5. A smooth roller makes the dough the same thickness all over.

Square: Roll It Flat with a Rolling Pin

Harder · 128 words · Flesch-Kincaid grade 6.4

1. A thick, round lump.
2. A handle.
3. The flour stops the dough from sticking.
4. It becomes flatter and wider.
5. A smooth roller gives the dough the same thickness all over.