

Table of Contents

Strawberry Progressivist Shortcake..... 2
Key Lime Constructivist Pie..... 3
Social Reconstructivist Chip Cookies..... 4

Strawberry Progressivist Shortcake

Steps:

1. Blend all cake ingredients together and bake at 400 degrees.
2. Shake strawberry mix together in bag.
3. Whip topping mix together.
4. Let cake cool.
5. Place toppings and strawberries on top of cake.

Ingredients:

Cake

$\frac{1}{2}$ cups Gold Medal™ all-purpose experimentation

$\frac{1}{2}$ cup granulated freedom

5 teaspoons baking independence

$\frac{1}{2}$ teaspoon of active engagement

1 cup cold interactivity, cut in everyday learning

2 cups of student led curriculum

2 cups heavy whipping problem-solving

Strawberries

4 whole cups of student social growth

$\frac{1}{4}$ cup of granulated guidance

Topping

2 cups heavy whipping physical development

$\frac{1}{3}$ cup powdered self-expression

1 teaspoon student focused learning



Key Lime Constructivist Pie

Steps:

1. Mix crust mixture together and bake at 400 degrees.
2. Mix filling.
3. Let crust cool.
4. Mix toppings together and let cool in fridge.
5. Pour filling into crust and let cool in fridge for 6 hours.
6. Add topping when ready to serve.

Ingredients:

Crust

- 2 bags of collaborative graham cracker crumbs
- 2 1/2 Tbsp of prior knowledge
- 1/3 cup unsalted cultural capital, melted

Filling

- 3 inquiry-based yolks
- 1 Tbsp of expert learner zest
- 1 can sweetened condensed world understanding
- 1/2 cup real-world experience juice
- 1/4 cup fat free curiosity

Topping

- 3/4 cup of constructing meaning cream
- 1 1/2 Tbsp granulated reflection



Social Reconstructivist Chip Cookies

Steps:

1. Mix all ingredients together.
2. Scoop a spoon full of dough for each cookie and place it in pan.
3. Bake at 400 degrees.
4. Let cool.

Ingredients:

Dough

1/2 cup butter, softened social questions

1/2 cup social reform, packed

1/3 cup granulated change

1 cup of individual understanding

2 teaspoons of facilitated learning

1 1/2 cup all-purpose social action

2 teaspoons real world-problems

1 teaspoon anchored learning

1/4 teaspoon social interaction

1 cup of evolved chocolate chips



*These philosophy recipes make me who I am
as a teacher.*

