

Name _____

Kitchen Consequences Answer Key

1. The crisp would take longer to cook and might not bake evenly.
2. The topping would be dry and crumbly instead of soft and crisp.
3. The apples would cook unevenly and might stay hard in the center.
4. The crisp would not be fully cooked and would be too raw to eat.
5. The crisp would be extremely hot and could burn someone.

Teacher's Guide

- This worksheet strengthens **cause and effect reasoning**, **procedural comprehension**, and **critical thinking** for Grades 4 to 6.
- For differentiation, allow struggling students to choose from two possible effect statements before writing their own.
- Increase engagement by letting students act out one of the cooking mistakes and explain the result.
- As an extension, have students design their own recipe and write three cause-and-effect questions based on possible changes.