

Dumpling Instructions



- Cut out a circle from the brown construction paper to make soy sauce.
- Fold two cupcake liners in half and glue the halves together.
- Glue the cupcake liners, soy sauce, and craft sticks (chopsticks) to the big circle (plate).
- Optional: Draw faces on your dumplings.

Parent Tip:

Dumplings are a traditional Chinese dish. They have many different types of fillings such as meat, vegetables, or sweet bean paste, wrapped in dough.

Chinese food is traditionally eaten with chopsticks.

Capable of reaching deep into boiling pots of water or oil, early chopsticks were used mainly for cooking. They began being used for eating as a cost saving measure around 400 A.D.