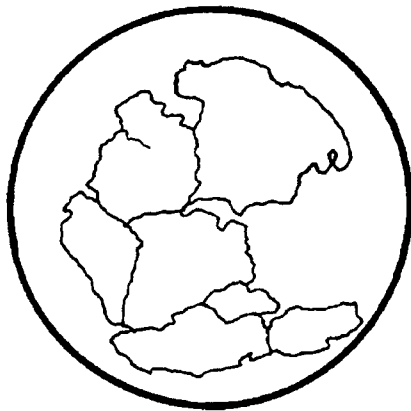


# Pangaea

Two hundred and forty-five million years ago the land on the earth was all joined together in one big mass or continent. This continent was called Pangaea (pan-JEE-uh). Scientists have found no fossils to show that there were any forms of animals life on Earth during this time. Scientist believe that Pangaea began to break up and drift apart during the late Triassic Time Period just as dinosaurs were increasing in numbers. As the land was separated by the sea into the two large continents of Laurasia (lor-AY-shah) and Gondwanaland (gond-WAH-nuh-land), the dinosaurs were scattered over both continents. Many kinds of dinosaurs developed and they ruled the entire Earth. Over millions of years the land drifted further apart, little by little, until the Earth looked as it does now. The dinosaurs had all died by the time the continents were positioned as we know them today.

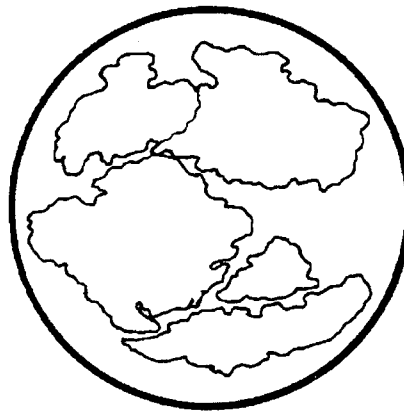
## Figure 1

The way the Earth probably looked during the early part of the Triassic Period when it was one large land mass.



## Figure 2

The way the Earth probably looked at the end of the Triassic Period when the continent of Pangaea had drifted into two large land masses called Laurasia and Gondwanaland.



## Figure 3

By the end of the Mesozoic Era, when all the dinosaurs disappeared, the Earth probably looked much as it does today.



## *Pangaea Pastry*

To demonstrate the break-up of Pangaea into the continents, use the recipe to make pastry in the shape of the super continent, Pangaea.

**Materials:** 1 roll refrigerated sugar cookie dough, pastry roller, non-stick vegetable spray, pizza pan, toaster oven (optional: green and blue sprinkles)

**Directions:** Roll out the premixed cookie dough into the shape of a circle with the pastry roller. Spray the bottom of the pizza pan with non-stick vegetable spray. Spread the cookie dough in the pan so that it touches the sides of the pan and makes a circle. Use the pictures above to divide Pangaea Pastry until it looks like Figure 1. Bake in toaster oven for the recommended time on cookie package. Decorate the land with green sprinkles and the water with blue sprinkles. Note: Divide cookies into smaller pans for cooking if necessary.