



CUILCAGH
LAKELANDS
GEOPARK

Make your own Trilobites

What are Trilobites?

Trilobites are a group of extinct marine arthropods that lived between 250 520 million years ago.

Arthropods are invertebrates that have an exoskeleton (or external skeleton), a segmented body and have 6 legs or more. More than 80% of all the animals in the world are arthropods and include spiders, scorpions, centipedes, lobsters and crabs.

Trilobite fossils are not very common in the island of Ireland but there are a few examples found in the Lower Carboniferous limestones of the Geopark.

Why not take some time to make your own edible trilobites in your kitchen using the recipe below; it will keep the kids entertained and you'll have something to eat at the end of it...
#winning



We want to see your creations so email them to info@cuilcaghlakelands.org

You will need:

- 300g plain flour
- 4tbsp cornflour
- 250g butter
- 100g icing sugar
- Pinch of ground nutmeg
- 100g chocolate
- White chocolate drops
- Cocktail stick

**Method:**

- Add the flour, cornflour, butter, icing sugar and nutmeg into a food processor and pulse until it all comes together and resembles fine breadcrumbs.
- Turn out onto a lightly floured work surface and bring together until mixture is bound.
- Wrap in clingfilm and place in the fridge for 30 minutes.
- Turn the oven on to 180°C and grease two baking sheets.
- Take the dough out of the fridge and break off a piece of 'dough' approximately the size of a large walnut. Shape into a flat oval shape about 5mm thick. Repeat for the rest of the dough.
- Get your cocktail stick and make indentations halfway across the dough lengthwise. These should be perpendicular to the edge of the trilobite starting from about one third from the top and all the way to the bottom. Do the same on both sides. (This part of the trilobite is known as the thorax and each indentation is known as a segment or pleura).
- Place all the trilobites on your baking trays, leaving enough space between each one for a bit of spread. Put them in the oven for between 15-20 minutes until pale golden.
- Take them out of the oven and leave to cool on the tray for about 10 minutes and then carefully remove to a wire rack to cool.

-Melt the chocolate, either in 30-second bursts in the microwave or in a bowl over a pan of simmering water (careful not to let the bottom of the bowl touch the water).

-Tip the bowl at an angle and dip each of your trilobites into the chocolate, deep enough to cover the third of the biscuit that does not have spines. (The 'head' of the trilobite is known as the cephalon).

-Place the trilobites on greaseproof paper and carefully place 2 white chocolate drops (or whatever you have to hand) on top of the chocolate for eyes. (Trilobite eyes came in a dazzling array of sizes and shapes. Unlike any modern eyes, they were made of calcite so we can assume their vision was filled with streams of light and bursts of colour).