Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period \_\_\_\_\_

CTE Science Laboratory Investigation

YEAST BREADS

You will be making a small bit of bread dough to learn about how yeast works. Each group will use the same recipe, but will alter the amount of an ingredient or add an ingredient. You’ll make the dough, and then store it as directed. At the end of the class today, take a few moments to make a quick observation. If time permits, you may bake the dough into a loaf of bread.

1 tsp sugar

2 tsp yeast, room temperature

½ cup water – 38 to 44 degrees Celsius

1 cup flour

½ tsp salt

Group 1 – Adjust the amount of sugar present. Be sure to record how much more or less you added.

Group 2 – Adjust the amount of yeast present. Be sure to record how much more or less you added.

Group 3 – Add another leavening agent. Be sure to record which one and how much you added.

Group 4 – Adjust the temperature of the water. Be sure to record what you did. Use a thermometer to make accurate measurements.

My group changed \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

Details:

Observations

Group 1 Group 2 Group 3 Group 4