

WHY ARE INGREDIENTS IMPORTANT IN A RECIPE?

Purpose:

What would happen if I left one ingredient out of a recipe?

Hypothesis:

1. No Eggs - It will be almost like a normal cake.
2. No Vanilla - It won't have much taste.
3. No Milk - It will be very hard.
4. No Shortening - It will be hard and dry.
5. No Sugar - It will not taste good and will not be sweet.
6. No Salt - It won't taste very different.
7. No Baking Powder - It won't bake good or rise.
8. No Flour - It will be runny.
9. Nothing Missing - It will be like a normal cake.

Materials:

flour
sugar
baking powder
salt
shortening
milk
vanilla
eggs

Procedure:

1. Found a cake recipe with 8 ingredients.
2. Divided each ingredient by 8.
3. Made eight muffin shaped cakes, leaving an ingredient out each time.
4. Made one cake with all ingredients.
5. Studied each muffin and then tasted each one.
6. Took pictures of each muffin cake.

Final results

1. No Eggs - There is a hole in the top. It is hard and heavy. It looks like cornbread on the inside. It tastes like really sweet cornbread.
2. No Vanilla - It looks like a normal muffin. It feels like a normal muffin. It tastes like a normal muffin but it doesn't have as much flavor.
3. No Milk - It is bumpy on top. It looks sandy. It is heavy and it is hard. There is a hole on the inside. It tastes like a sugar cookie and is chewy.
4. No Shortening - It looks like a normal muffin but is taller. It looks kind of dry on the inside. It is dry and spongy.
5. No Sugar - It looks tall and has a point on it. It tastes bad. It is not sweet. It feels hard.
6. No Salt - It looks just like a normal cake. It tastes like a normal cake. Leaving

out salt doesn't change the look or taste of the cake.

7. No Baking Powder - It looks like lightning hit it on top. It is really squishy on the inside. It didn't get done. It feels like dough on the inside. It's heavy. It tastes gooey and bad.

8. No Flour - It looks like liquid. It got all over the oven. It boiled over. It does not look like a muffin. It is white on top and yellow like honey underneath.

9. Nothing Missing - It looks like a normal cake. It tastes like a cake. It is good. It is spongy and moist.

Conclusion

Some ingredients in a recipe can be left out and there will be no difference in the taste. Most ingredients can't be left out or the cake will taste bad. Almost all ingredients are important in a recipe and should not be left out.