
ROGERS
MAGIC
BAKING
POWDER

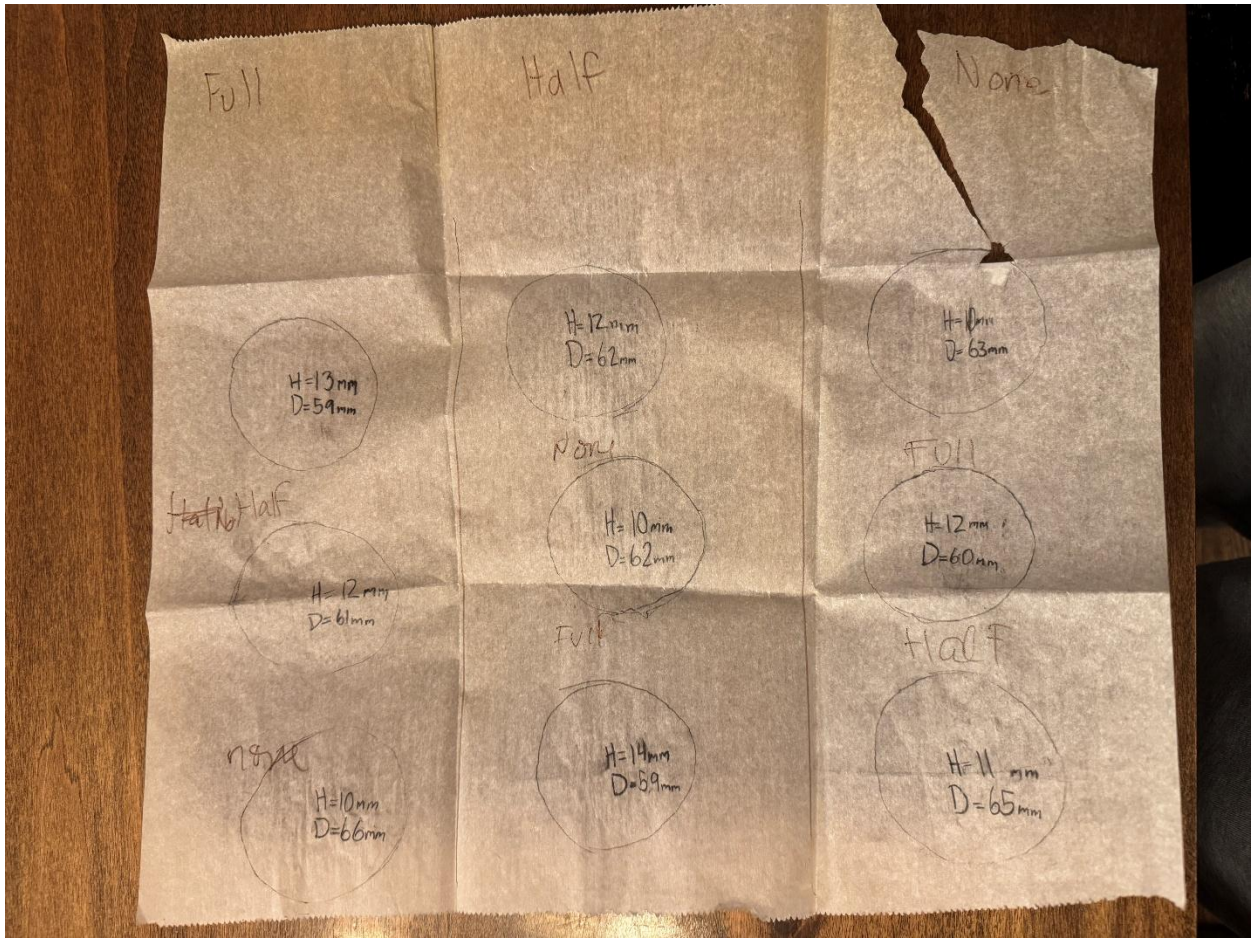

Full
Half
None
Half
Full
None
Half
Full
None
pyrex

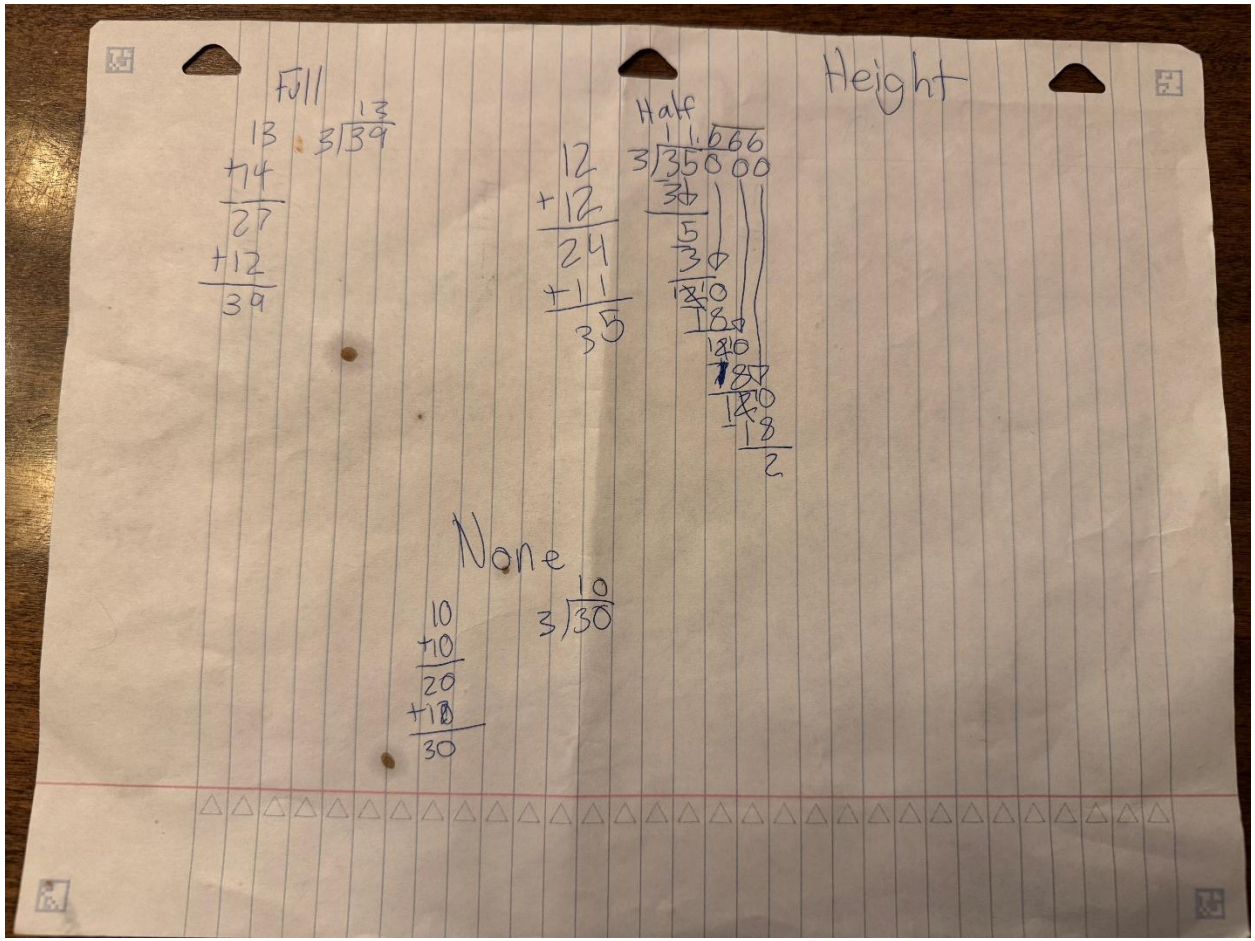

Full
Half
None
Half Half
None
Full
None
Full
Half


Half
None
Half
None
Half


Half
None
Half No Half
Half


H- 10mm


Full
Half
None
H=13mm
D=59mm
H=12mm
D=62mm
H=10mm
D=63mm
Half
H=12mm
D=61mm
Norl
H=10mm
D=62mm
Full
H=12mm
D=60mm
None
H=10mm
D=66mm
Full
H=14mm
D=59mm
Half
H=11mm
D=65mm


Full
13
+14
27
+12
39
3|39
13
12
+12
24
+11
35
Half
11.666
3|350
30
5
3
20
18
20
18
2
Height
None
10
+10
20
+10
30
3|30
10

None:
longest

61
+62
123
+65
188

62.6
3|1880
18↓
8
6↓
20

Half:

66
+62
128
+63
191

63.66
3|9100
18↓
11
9↓
10
18↓
20

Full:

59
+59
118
+60
178

59.333
3|780
15↓
8
27↓
10
−9

Name: Science: Observation Sheet

Objective: Develop understanding of observation, practice analyzing, and recording information.

What are you **observing**? _____

Draw: 1st Observation	Draw: 2nd Observation	Draw: 3rd Observation

Observation 1: Ful

What do you see? 👀

What do you smell? 👃

What do you feel? ✋

Fluffy

Observation 3:

What do you see? 👀

What do you smell? 👃

What do you feel? ✋

Was your predition correct?

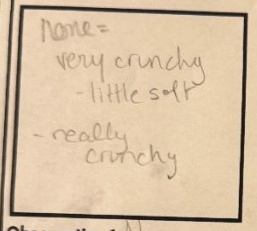
Name:

Science: Observation Sheet

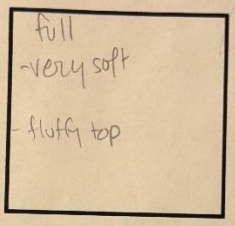
Objective: Develop understanding of observation, practice analyzing, and recording information.

What are you **observing**? Cookies

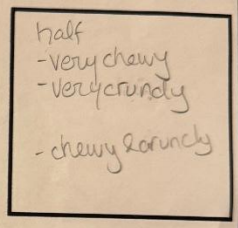
Draw: 1st Observation



Draw: 2nd Observation

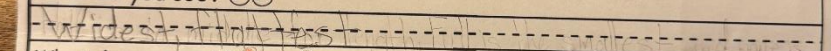


Draw: 3rd Observation



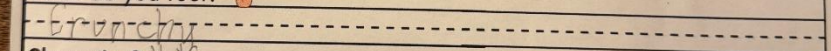
Observation 1: None

What do you see?



What do you smell?

What do you feel?

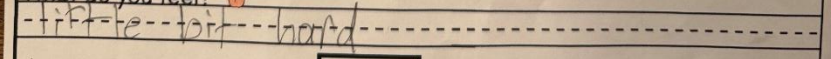


Observation 3: Half

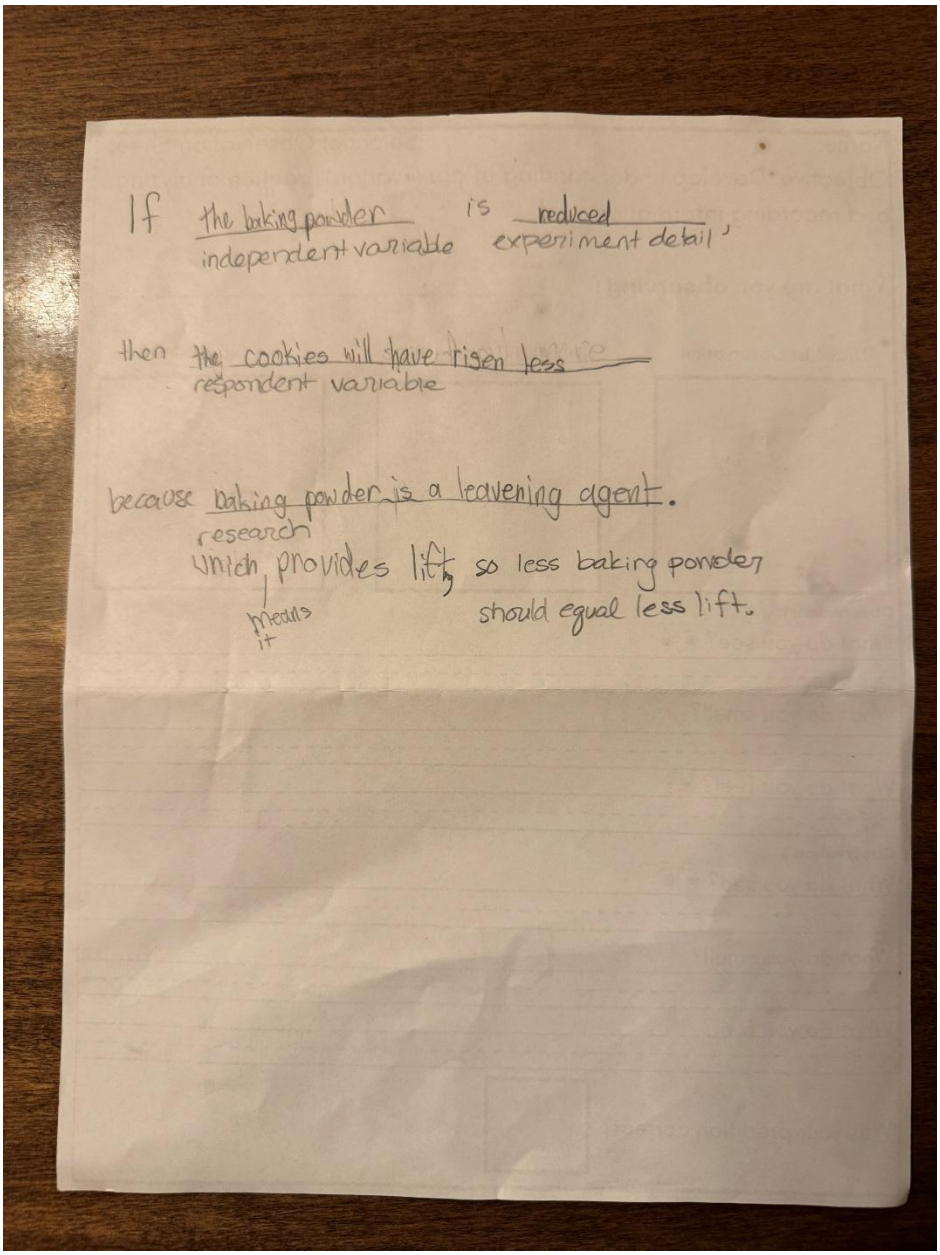
What do you see?

What do you smell?

What do you feel?



Was your predition correct?



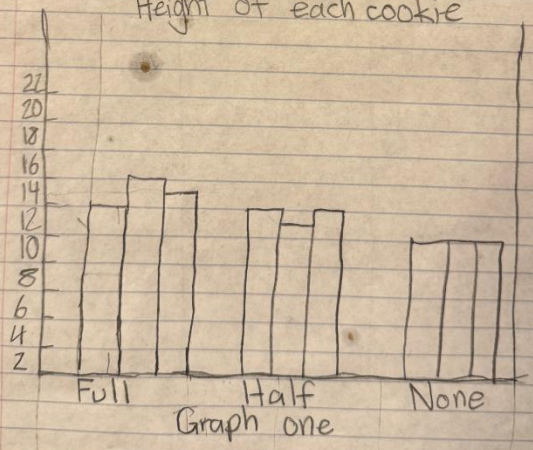
If the baking powder (independent variable) is reduced (experiment detail),

then the cookies will have risen less (respondent variable)

because baking powder is a leavening agent. (research)
which provides lift (means it), so less baking powder should equal less lift.

Analysis

- Interpret raw data to explain what it means
- Identifying trends
- Determine if your results support your hypothesis
- Use: background research,
- To discuss errors and limitation



Graph one

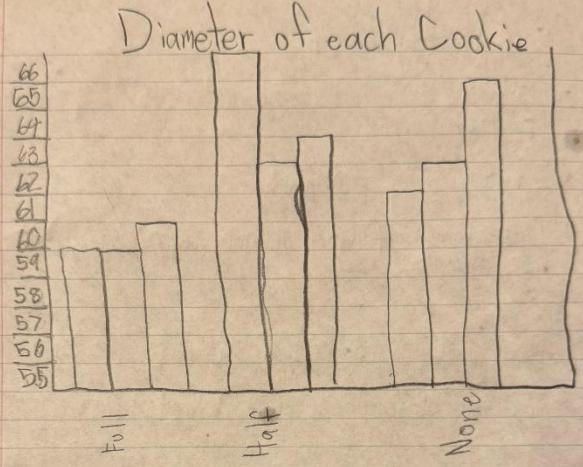


Table 1. Cookie texture findings

Full	Half	None
Height Average 13mm	Height Average 11.7mm	Height Average 10mm
Diameter Average 59.4mm	Diameter Average 63.7mm	Diameter Average 62.7
Normal	Normal	Normal
No crumbs	little crumbs	Very crumbly

Full

~~The more baking powder you add~~

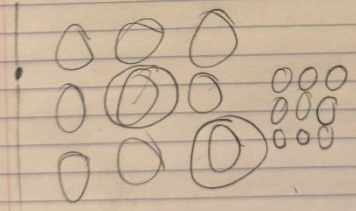
It can be seen in graph 1 that the more baking powder you add the higher the height is. The average height of full baking powder cookies is 13mm, The average height of the half baking powder cookies is 11.7mm, and the average height of the no baking powder cookies is 10mm. The results from the experiment supports the research that baking powder is a leavening agent, which will make it rise. It can be seen in Table 1 that the texture stayed the same. It can also be seen in graph 2

that by the trends if there is less baking powder then the cookie will have a bigger diameter. The average diameter of the full baking powder cookies is 59.4mm the diameter of the half baking powder cookies is 63.7mm the average diameter of the no baking powder cookies is 62.7mm

Conclusion

Overall it can be concluded that the hypothesis is confirmed and that baking powder is a leavening agent. This means that it creates lift and less spread, it also creates a more cake like texture.

- If the baking powder is reduced then there will be less lift and more spread.
- The hypothesis is supported because the more baking powder there was the less it spread and more it rose.



Hilroy