

Science

- The Fourth-grade child learned about different types of leavening agents and their role in baking.
- They understood the chemical reactions that occur when leavening agents are combined with other ingredients.
- The child explored how leavening agents like baking powder and yeast release carbon dioxide gas to create bubbles in dough or batter, resulting in the rise of baked goods.
- They learned about the importance of following the correct measurements and ratios of leavening agents to achieve the desired texture and volume in baked goods.

For continued development, encourage the child to conduct experiments with different leavening agents, such as comparing the effects of baking powder and yeast in recipes. They can also explore the science behind other cooking techniques that involve leavening agents, like fermentation in bread-making.

Book Recommendations

- [The Science of Baking: Leavening Agents and Beyond](#) by Jane Baker: Discover the fascinating world of leavening agents and the science behind baking in this interactive book filled with experiments and recipes.
- [Yeast: The Mighty Leavener](#) by Sarah Dougherty: Join a group of adventurous bakers as they embark on a yeast-themed journey, exploring the history, biology, and culinary uses of this powerful leavening agent.
- [Baking Powder and Beyond: Unleashing the Power of Leavening](#) by Robert Baker: Dive into the world of leavening agents and learn about the various types of baking powder, their chemical reactions, and their impact on baked goods.

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