

Objective

By the end of this lesson, you will be able to understand the basic chemical reactions involved in baking and apply this knowledge to create delicious baked goods.

Materials and Prep

Materials:

- Flour
- Sugar
- Baking soda
- Baking powder
- Salt
- Butter
- Eggs
- Milk
- Mixing bowls
- Measuring cups and spoons
- Baking pans
- Oven

Prep:

- Read through the recipe of a favorite baked good to understand the process.

Activities

1. Mix and Match: Mix different combinations of flour, sugar, and baking soda to observe how they react when combined with liquid ingredients.
2. Baking Powder Test: Mix baking powder with water to see the reaction and observe the formation of bubbles.
3. Baking a Treat: Follow a simple baking recipe and observe the changes in the ingredients as they are mixed and baked.

Seventh Grade Talking Points

- Chemical Reactions: "When we mix certain ingredients together, they undergo a chemical reaction, which means they change into something new."
- Baking Soda and Baking Powder: "Baking soda and baking powder are special ingredients that help our baked goods rise and become fluffy."
- Observing Changes: "As we mix and bake our ingredients, we can observe changes like bubbles forming and the dough rising, which are all part of the chemical reactions happening."