

FIU@HOME

HOLIDAY KITCHEN CHEMISTRY EXPERIMENTAL DESIGN SHEET

Now that you know the role of each ingredient, what can you predict about what happens when we change the amount or substitute all together? How do you think the gingerbread will change? What adjustments could - or should - you make? Use the questions below as inspiration as you think through the possibilities:

Experiment Prompts

- If cold butter is used, will it make your gingerbread walls stronger or softer?
- If you left out baking soda, what effect would that have on the structure of your gingerbread? Also, would it affect the taste?
- Given that eggs are essential to binding flour, would the mixture still be successful without them?
- Though flour is essential to the creation of a gingerbread house, if someone has a gluten allergy, is there a substitute that can replace it?

For more holiday fun, follow: casenews.fiu.edu/fiuhome.



Experiment: Gingerbread Design

Have a question? Use the guide to create your own experiment.

Don't forget to share your results with [@FIUCASE](https://twitter.com/FIUCASE) on social media.

PURPOSE

What is the goal or question?
I wonder...

MATERIALS

What supplies are required?
I need...

HYPOTHESIS

What are your predictions?
I think...

RESULTS

What is your analysis?
I observed...

PROCEDURE

What is the plan?
I will...

CONCLUSION

What new knowledge did you develop?
I learned...