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*The Ups and Downs of Baking: The Effect of Sugar on Leaveners*

The purpose of my experiment was to learn if sugar had an effect on how well leaveners work. To test this I made six types of bread. Three of the six breads consisted of water, flour, sugar and a leavening agent (baking soda, baking powder, dry-active yeast). While the other three breads consisted of water, flour and a leavening agent (baking soda, baking powder, dry-active yeast). I made two types of bread for each leavener. For example, I made bread with baking soda, water and flour in it. I also made bread that had baking soda, water and flour in it as well as sugar. After baking them in a 180 degrees Celsius convection oven for twenty minutes I measured their height. Most of the time the bread with sugar was taller. The average height for baking powder without sugar is 6.19 centimeters tall. The average height of the bread with baking powder and sugar was 7.69 centimeters tall. After averaging the rest of the results I found that the bread with the sugar was taller. Using this data I have drawn the conclusion that sugar does make leaveners more effective.