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*Taste the Rainbow!*

The purpose of this project is to determine if the color of food affects the taste of it. We thought that some people may think there was a flavor to the colored frosting just from the color. We will be studying kids around the ages of 12-15, three girls and three boys. After preparing the cookies and frosting, we will invite them over for the experiment. While the subjects eat, we will be asking them questions to see if they can determine what frosting they are eating. Repeating the procedure until all cookies have been tested. The data collected showed: Red cookie: 72% no flavor, 14% vanilla, 14% raspberry; Green cookie: 33% no flavor, 33% vanilla, 17% lime, 17% lemon; Purple cookie: 34% no flavor, 33% grape, 33% blueberry; White cookie: 72% no flavor, 14% vanilla, 14% milk; Brown cookie: 50% chocolate, 33% no flavor, 17% root beer. After experimentation, we found that our hypothesis was both correct and incorrect. On some of the cookies, people believed that they tasted a different flavor than what was actually in them.