

Alayna Akins
Take the Cake

The objective of my project was to see if when I used different flours and used high altitude adjustments what cake would rise the highest without it falling. Once I started to grow up, I started to question about different ways to make cakes and improve them. Just lately I have been questioning about high altitude baking and why this even mattered when baking. I noticed that this was a perfect science experiment and it would satisfy my curiosity. Once I started on my science project, I instantly started researching high altitude baking, and I was also curious about flours I had never baked with so I found some research about the flour as well. Once I found four flour types and brands that I wanted to test, I started to find what you needed to do to change a regular recipe to a high altitude recipe. Once I found high altitude adjustments, I started on baking the cakes. To compare what altitude adjustments can do to a cake, I also made another cake using the same flour with no altitude adjustments. This way I could see what high altitude adjustments could do to a cake for certain altitudes. Once I baked all of the cakes, with all the different flours, I measured all of them and recorded the data in a journal. Once I had all the recorded data, I made the graphs for my board and was very surprised with the results.