

Kitchen Chemistry Homework #8

Homework Questions:

1. You need to design a recipe that you will do while in class.
2. What makes a cake batter different from a cookie batter?
3. Do you need to use cake flour? or will all-purpose flour work?
4. What flavourings are you going to add? chocolate? buttercream? vanilla? carrots?
5. What is your favourite cake?
6. Have you ever tried to make that cake at home?
7. Are you going to put icing on your cake?
8. Did your experiment turn out edible?
9. How will you improve it next time?