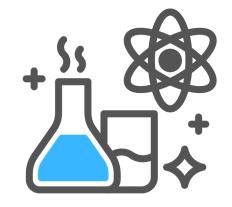
Kitchen Chemistry Magic Reactions!



Marshmallow Puff-Up & Melty Cheese Magic & The Great Cake Rise Observations

Draw what you saw:	
Before	After

My food started as
and turned into

Challange Questions

- 1. What do you think would happen if you changed one ingredient?
- 2. Why do bubbles form when things heat up or mix?
- 3. Can you name other foods that change when you heat or cool them?
- 4. How is cooking like doing an experiment in a lab?
- 5. Why do you think some reactions make noise or fizz?

What surprised you the most about the experiment?



Experiment Name: