



**CALIFORNIA STATE SCIENCE FAIR
2002 PROJECT SUMMARY**

Name(s) Amy E. Goldman	Project Number J0508
Project Title Leavening Agents	
Abstract Objectives/Goals My project was to determine if leavening agents affect the height, taste, texture, and moisture of cookies. I believe they will. Methods/Materials I used: flour, sugar, vanilla extract, eggs, baking powder, baking soda with cream of tarter, mixing bowl, spoon, oven, cookie sheets, small bowls, plastic lid, baking scale, dish towels, Pam, and parchment paper in my project. I divided the ingrediants into thirds, made the cookie dough, made sure all the cookies were the same height, baked the cookies, identified them with food coloring, measured them with a caliper, had three subjcts rate them, and analized the results. Results The cookies with baking powder rose highest. In two out of three trials baking soda was rated best in flavor and moisture. Conclusions/Discussion Leavening agents do affect the height, taste, texture, and moisture of cookies.	
Summary Statement For my project I tested baking powder, baking soda, and no leavening agent for height, taste, texture, and moisture in cookies.	
Help Received Father took pictures and taught me how to use the caliper.	