

SAN JUAN NM REGIONAL SCIENCE & ENGINEERING FAIR

JUNIOR AND SENIOR DIVISION

ABSTRACT & CERTIFICATION

TITLE: Will different types of flour affect how much a cupcake rises

Name: Lucy Melvin

School: Hermosa Middle school

Grade Level: 6th

Type the Body of Your Abstract Here (250 Word Maximum)

My hypothesis is the cake flour will rise the highest. My procedure was to go find all of my flours, in which I did not find my oat flour. Next, I found a recipe that would work with all my batters, (the website for my recipe I used <https://natashaskitchen.com/perfect-vanilla-cupcake-recipe/>) after that I put my batter with all the different flours into the cupcake tin and measured that I accurately put 1 inch in each. After I did that I put in cupcakes for 30 minutes, then took them out and made sure they were completely cooked, next I let them cool because while they cool they might rise or fall (to do it accurately) Finally I measured and got my data for my Science Fair. The results were Cake flour, with 2 and 1/3 inches, next in line was All purpose flour, with 2 inches, and 3rd was whole wheat, with 1 1/3 inches, and finally in last is Almond flour with, 1 1/2 inches tall. Again the website I used was <https://natashaskitchen.com/perfect-vanilla-cupcake-recipe/>.

1. The student independently performed all procedures as outlined in this abstract Yes No
2. This project is a continuation. Yes No
3. This project is being presented at SJRSEF NMJAS Paper Competition

I hereby certify that the above statements are correct and the information provided in the Abstract is the result of one year's research. I also attest that the above properly reflects my own work.

Lucy Melvin

Student's Signature

2/11/22

Date

