Experiment #1: All purpose Flour

Observations:

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| Cupcake # | Height Measured | Observations |
| 1 | 1” rise | Fluffy (lots of air pockets), tasted like a corn muffin, slightly yellow in color, round top |
| 2 | 7/8” rise | Yellow in color, fluffy, bland taste, flatter top |
| 3 | 1” rise | Yellow –ish in color, fluffy, rounded on top, also bland taste |

Conclusion: Since the all purpose flour is bleached, the yolks in the eggs turned the batter more yellow. All purpose flour has a medium range of gluten in the flour, allowing for a stable structure when baking the cupcakes (a more fluffy cupcake with a higher rise). The round top is caused from the edges of the outer batter stick to the liner, not being able to rise as much as the middle.