Experiment #2: Gluten Free Flour

Observations:

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| Cupcake # | Height Measured | Observations |
| 1 | ½” increase | Brown-yellow, rough texture, flat top, dry |
| 2 | ½” increase | Brown-yellow, rough grainy texture, slightly dry |
| 3 | 5/8” increase | Brown-yellow, grainy, slightly curved top. Comparable to the normal corn muffin. |

Conclusion: Gluten free flour has a 0 percent count of gluten protein. The brown-yellow color could come from the flour not being refined, since the bran and germ are being used to make the flour. These larger grittier parts could account for the rougher texture of the cupcakes. Since the gluten flour is made as a replacement to normal flour, so there are other parts added to the flour to help the batter rise as it bakes.