Experiment #3: Pastry Flour

Observations:

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| Cupcake # | Height Measured | Observations |
| 1 | 2/3 ” increase | White, browned at top, lumpy, very little rise, thick texture comparable to pound cake |
| 2 | 1/2 ” increase | White, browned top, multiple peaks at top, crumbled when peeling it apart |
| 3 | 5/8” increase | White, browned peaks at top, lumpy, most rise out of all cupcakes |

Conclusion: Pastry flour has a special make up for a certain type of baking: pastries (more fragile of cakes). Gardiner and Wilson state that pastry flour has “7.5-9 percent” of protein in the flour. This small amount gluten allows for a less stable structure able to hold smaller air bubbles t in the batter while baking, making the denser, less fluffy cake. The flour was white, which could account for the whiter finished cupcake. The batter did not settle when spooned into the liners, making the lumps at the tops of the cupcakes. The tops browned because the individual peaks were farther away from the liners, baking faster.