Experiment #4: Gluten Flour

Observations:

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| Cupcake # | Height Measured | Observations |
| 1 | ½” increase | Balled batter; yellow in color, springy, very moist, bland  |
| 2 | 2/3” increase | Spooned batter; large dome when first out of oven, flattened out after cooling; yellow in color, springy, moist, bland |
| 3 | 5/8” increase | Spooned batter; yellow in color, spongy and springy, bland, moist; domed top when first out of oven, flattened out after cooling |

Conclusion: Gluten flour is made for the strong structure of bread. Bread normal rises, then is baked, letting the air bubbles be set in the dough when hardening the outside crust during baking. Since a cupcake recipe was used, the batter didn’t allow for the outer layer to harden and hold the large air bubbles inside the cupcake-causing the large dome on the cupcake to fall after cooling. This also accounts for the springy spongy texture of the batter that was complied into a cake liner, not being held up and stretched out by a hard outer crust. I think the overall bland taste is from the recipe not tasting good-not the flour or other ingredients.

I balled half the batter and spooned half the batter into liners because of the results with the pastry flour. Although I thought they were going to turn out lumpy, the gluten flour cupcakes settled and baked evenly.