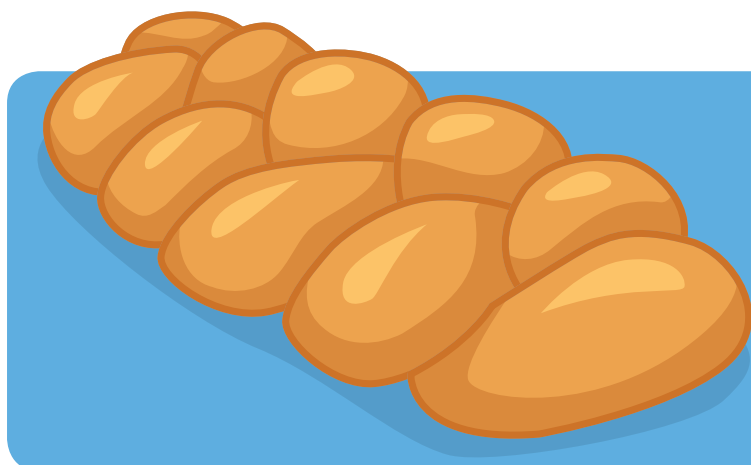


What makes bread rise?



Try this experiment

You will need



- 1 packet of dry yeast
- 1 cup of warm water
- 2 x 15ml spoon sugar
- 1 large balloon
- 1 x small empty water bottle

What makes bread rise...

Yeast is a micro-organism = 'small living thing'. When yeast is dry, it is dormant (sleeping). When warm water is added to the yeast, it comes to life and produces gas called carbon dioxide. When the yeast is in the bread dough, the gas it creates is trapped in the stretchy dough which makes it rise.

Method



- 1 Stretch out the balloon by blowing it up a few times.
- 2 Stir the packet of yeast and the sugar into the cup of warm water.
- 3 When the yeast and sugar have dissolved, pour the mixture into the bottle. You will notice the water bubbling as the yeast produces carbon dioxide.
- 4 Attach the balloon to the mouth of the bottle securely.
- 5 After several minutes, the balloon will inflate. If you don't see anything happen, keep waiting. Eventually, the balloon will inflate.