

# Whipped Eggs Experiment

## Vocabulary Words

·**Taste:** your sense of taste that tells you if what you're eating is salty, sweet, sour, or bitter.

·**Texture:** the physical feel of something, for example, smooth, rough, soft, slimy, foamy, etc.

·**Hand mixer:** a kitchen device used to mix food like ingredients of a cake.

1. Read the vocabulary words.
2. Describe the ingredients used for the experiment.

## Egg whites (the white part of the egg)

What color is it? \_\_\_\_\_

What does it taste like? \_\_\_\_\_

What texture is it? \_\_\_\_\_



## Sugar

What color is it? \_\_\_\_\_

What does it taste like? \_\_\_\_\_

What texture is it? \_\_\_\_\_



3. Watch the video of what happens when you mix the egg whites with sugar powder.

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## 4. Describe the whipped eggs.

What color is it? \_\_\_\_\_

What does it taste like? \_\_\_\_\_

What texture is it? \_\_\_\_\_

## 5. Answer the questions:

How did the egg whites change when mixed?

\_\_\_\_\_  
\_\_\_\_\_

What happened when we added sugar?

\_\_\_\_\_  
\_\_\_\_\_

## 6. Watch the two videos about physical changes and chemical changes when we mix or combine ingredients.

## 7. Answer the questions:

Did the experiment produce a physical or chemical change?

\_\_\_\_\_  
\_\_\_\_\_

How do you know this?

\_\_\_\_\_  
\_\_\_\_\_