

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?
