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?

_____

_____

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