

## The chemistry of bread-making

Makes 4 small bread buns

- Add 1/3 cup warm water to a bowl.
- Stir in 1 tspn dry yeast and 1/2 tspn sugar.
- Allow the yeast and sugar to dissolve for a few mins.
- Add 1 cup flour, 1/4 tspn salt and 1 tbspn veg oil.
- Stir with a spoon then knead with your hands.

*Draw what happens to the gluten molecules during kneading*

- Divide each dough ball into 4 pieces.
- Knead some more, then mould into a shape.
- Allow to rise for 10 mins.
- Brush with egg.
- Bake in a 350°F oven for about 15 mins.

During rising and baking, the yeast eats the sugar molecules and converts them to a gas molecule (that makes the bread rise) and another molecule.

*Break up the sugar molecule to figure out what these two new molecules are.*

Write out the chemical equation:

