

Lab Sheet: Chocolate Chip Cookie Chemistry

Checklist:

- o My ingredients are out and ready.
- o My equipment is out and ready.
- o I have cleaned the counter where I will prepare food.
- o I washed my hands with antibacterial soap.
- o I have gathered my safety gear (oven mitts).
- o The oven is set to the correct temperature.
- o I wrote a hypothesis.

Hypothesis: How do you predict the cookies will change during baking?

Observation: Before Putting Dough in the Oven

Write down a description of the dough. Is it soft? Sticky? Does it hold its shape? Give that type of information. To do this, you can also draw a picture and label it with the description.

1 ½ Minutes Observation: Write a description of the cookies.

3 Minutes Observation: Write a description of the cookies.

5 ½ Minutes Observation: Write a description of the cookies.

7 Minutes Observation: Write a description of the cookies.

Conclusion: How did the cookies change during baking? Was your hypothesis correct? How did changing one reactant (ingredient) change the cookie?

Now that you know what goes on during the 8 to 10 minutes that the cookies are baking, is the change from dough to baking cookies a physical change or a chemical change? Support your answer in complete sentences.
