



**CALIFORNIA STATE SCIENCE FAIR  
2006 PROJECT SUMMARY**

<b>Name(s)</b> <b>Will G. Pritchett</b>	<b>Project Number</b> <b>S0515</b>
<b>Project Title</b> <b>How Do You Make the Fluffiest Pancake?</b>	
<b>Abstract</b> <b>Objectives/Goals</b> The objective is to determine which combination of ingredients results in the pancake with the lowest density. <b>Methods/Materials</b> Four experiments were performed. In three of the experiments, amounts of baking powder, baking soda, and milk were tested as independent variables. In the fourth experiment, three different types of flour were tested. In total, 15 recipes and 54 pancakes were tested. <b>Results</b> The pancakes made with 2 teaspoons of baking powder were determined to have the lowest densities. <b>Conclusions/Discussion</b> Changing flour and milk had little effect on density, but it was found that increasing the amounts of baking soda and baking powder clearly decreased the density of the pancakes. This is the way to make fluffier pancakes.	
<b>Summary Statement</b> This project analyzes the effect of changing ingredients on the density or fluffiness of pancakes.	
<b>Help Received</b> Used mother's kitchen; Used a triple-beam balance loaned from the school science department; Father helped monitor cooking times.	