



**CALIFORNIA STATE SCIENCE FAIR
2008 PROJECT SUMMARY**

Name(s) Madylynn Kate Snyder	Project Number J1434
Project Title The Search For Grandma Frieda's Bigger Better Buns and Beyond... Naturally!	
Abstract Objectives/Goals In this project wild natural yeast was added to bread dough. The purpose of the project was to test whether bread dough with wild natural yeast would rise higher than bread dough that used commercial yeast. Methods/Materials A mixture of flour and water was placed in a calibrated beaker. The beaker was covered with a thin mesh fabric and placed outdoors near plants for five days. Each day, one half of the flour and water mixture was taken out and fed with replacement of equal portions of flour and water in the same amount. The purpose of replacing the mixture with new flour and water mixture was to feed the yeast that had already been captured thus creating more yeast cells. The mixture was brought indoors to ferment for 12 hours before it was mixed with Grandma Frieda's bread dough recipe. Results It was found that natural wild yeast with bread dough produced 13ml more than enduring bread dough with commercial yeast. Conclusions/Discussion Certain temperatures and weather conditions affect the strength and amount of yeast captured. Yeast is most prevalent during warmer windier conditions. In conclusion bread dough with natural wild yeast rises higher than bread dough with commercial yeast.	
Summary Statement The purpose of the project was to test whether bread dough with natural wild yeast would rise higher than bread dough with commercial yeast.	
Help Received	