



**CALIFORNIA STATE SCIENCE FAIR
2014 PROJECT SUMMARY**

Name(s) Matthew S. Ng	Project Number 34706
Project Title Perfect Pancake	
<p style="text-align: center;">Abstract</p> <p>Objectives/Goals My objective in this project was to find the best milk product that would retain moisture and thickness in pancakes over time.</p> <p>Methods/Materials I used buttermilk, whole milk, almond milk, and skim milk in Central Milling Six Grain Waffle and Pancake Mix and made each batch in the same manner. The pancakes in each batch were cooked for the same amounts of time and then weighed and measured for height. I then simulated the pancakes sitting in a buffet tray by baking them in the oven for 1 hour 30 minutes at 200 degrees F. After that time I re-weighed and re-measured the heights of the pancakes.</p> <p>Results Pancakes made with buttermilk and the mix produced the thickest pancakes. Almond milk made the most moist pancakes.</p> <p>Conclusions/Discussion While the buttermilk pancakes had the most thickness, the almond milk held in the most moisture. Both fat and sugar content affect the texture of pancakes. I believe this is because the sugar creates the moisture while the fat creates a balloon making a pancake thicker.</p>	
Summary Statement My project looks at the effects the components in different types of milk have on the moisture of pancakes.	
Help Received Mom supervised cooking on the stove.	