



**CALIFORNIA STATE SCIENCE FAIR
2005 PROJECT SUMMARY**

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Project Title Flour Power: A Test to Determine the General Public's Preference of Flour in Chocolate Chip Cookies	
<p style="text-align: center;">Abstract</p> <p>Objectives/Goals The objective was to determine which flour-white, whole wheat or whole spelt-the general public liked best in chocolate chip cookies.</p> <p>Methods/Materials Our project entailed making three different batches of cookies, with all variables the same except the type of flour used. The organic flours were processed wheat (white), whole wheat, and whole spelt. Using a blind taste test, we tested 3 different age groups to determine which flour they liked best. There were 25 testers each for 6-18, 18-35, 35 and above age groups. We had the tasters rate the cookies on a scale of 1 to 5. They were blindfolded so could not be influenced by sight.</p> <p>Results We found, that on average, age group 6-18 and 18-35 liked spelt the most and age group 35 and up liked white flour the most.</p> <p>Conclusions/Discussion We hypothesized that all three age groups would like white flour the best, but in fact only age group 35 and up did. Although our hypotheses was incorrect, we accomplished our goal of surveying the general public and finding out which flour they liked best in chocolate chip cookies. We found that the testers under 35 tended to prefer whole spelt. It is nice to know we can make a treat like a cookie with healthier flour and it will be enjoyed!</p>	
Summary Statement Using a blind taste test we found out by age group which of three flours was preferred when used in a chocolate chip cookie recipe.	
Help Received Mother helped type in application and showed us how to sift and measure flour accurately.	