

Name _____

The Science of Cake: A Tasty Chemical Change

Open-Ended Response Answer Key

1. The heat causes the ingredients to react, forming new substances like gas bubbles that make the cake rise and change texture, color, and smell.
2. Because it clearly shows how things can combine and change in ways that can't be undone.
3. I'd say that once you bake a cake, it becomes something totally different from the mix you started with—just like in a chemical change.
4. Burning toast, rust on a bike, or when a glow stick lights up are all chemical changes.

