

Name _____

The Science of Cake: A Tasty Chemical Change

Multiple Choice Questions

1. What makes baking a cake a chemical change?
 - a) You can stir it with a spoon
 - b) It gets colder in the oven
 - c) The ingredients change into something new
 - d) You can take the eggs back out

2. What causes the cake to rise in the oven?
 - a) The eggs getting bigger
 - b) Cold air inside the oven
 - c) The flour melting
 - d) Bubbles from baking soda or powder

3. What is one clue that a chemical change is happening while baking?
 - a) You can eat the batter
 - b) The cake becomes smaller
 - c) A sweet smell forms
 - d) The sugar stays crunchy

4. Why can't you turn a baked cake back into batter?
 - a) It's too hot
 - b) It's a permanent change
 - c) It has too much flour
 - d) The eggs are still raw

5. Which of the following is not a chemical change?
 - a) Ice melting into water
 - b) Rust forming on metal
 - c) Baking a cake
 - d) Wood turning to ash

