

Lucian Grinnan
Best Thing Since Sliced Bread!

The purpose of my experiment was to find out if certain substances affect the growth of yeast. Since yeast is a living microorganism I suspected that different substances will shorten the rising height. To test my theory, I added beer, garlic and cinnamon to the yeast. The average growth of the yeast with the added ingredients was 3 cm. This was a decrease in the growth of the yeast by 5cm as the average growth of the yeast with no added ingredients was 8 cm. My experiment showed that beer, garlic and cinnamon decrease the growth of yeast. However, the beer, garlic, and yeast make the bread less dense, like I suspected. The beer and cinnamon had a bland taste, but the garlic was very tart. The added ingredients decreased the growth of the yeast and the density, but increased the taste. As a baker I have decided that just using yeast and no added ingredients is the fastest way to get more bread in less time!