Name: _____ Date: _____

Why Pancakes Make Bubbles

Circle group

Watch a pancake cook. You will see little bubbles pop up on top. Why do they come?

Pancake batter has a helper in it. It is a white powder. It is called baking powder. When it gets wet and warm, it makes tiny bubbles of gas.

In the hot pan, the batter gets firm. The bubbles make small holes. That is why a pancake is soft and fluffy.

When the bubbles stay open and the edges look dry, flip the pancake. A grown-up should help at the stove.

Questions

1. What do you see on top of a cooking pancake?

_____

_____

2. What is the white powder called?

_____

_____

3. What does the powder make when it gets wet and warm?

_____

_____

4. When should you flip the pancake?

_____

_____

5. Why is a pancake soft and fluffy?

_____

_____

Words to know

batter: a thin mix of flour, milk, and eggs before it is cooked
powder: a dry food that has been ground up very fine
gas: something like air that is not a solid or a liquid

fluffy: light and soft

Talk together (every group has these)

1. Find one fact that every group read. How did your sheet say it?
2. What did your sheet tell you that you think another group's did not? Ask them.
3. What is one question about this topic that none of the sheets answered?

Name: _____ Date: _____

Why Pancakes Make Bubbles

Triangle group

Watch a pancake cook in a pan, and you will see something fun. Little bubbles pop up on top. Why do they come?

Pancake batter has a helper in it. It is a white powder called baking powder. When the powder gets wet and warm, it makes tiny bubbles of gas. The bubbles are too small to see at first.

In the hot pan, the batter starts to get firm. The bubbles try to rise to the top. They make small holes in the pancake. That is why a pancake is soft and fluffy inside.

When the bubbles stay open and the edges look dry, it is time to flip the pancake. A grown-up should always help at the stove.

Questions

1. What do you see on top of a pancake as it cooks?

_____

_____

2. What is the white powder in pancake batter called?

_____

_____

3. What does the powder make when it gets wet and warm?

_____

_____

4. When is it time to flip the pancake?

_____

_____

5. Why is a pancake soft and fluffy inside?

_____

_____

Words to know

batter: a thin mix of flour, milk, and eggs before it is cooked
powder: a dry food that has been ground up very fine
gas: something like air that is not a solid or a liquid
fluffy: light and soft

Talk together (every group has these)

1. Find one fact that every group read. How did your sheet say it?
2. What did your sheet tell you that you think another group's did not? Ask them.
3. What is one question about this topic that none of the sheets answered?

Name: _____ Date: _____

Why Pancakes Make Bubbles

Square group

If you watch a pancake cooking in a hot pan, you will notice something entertaining. Little bubbles keep popping up across the top. Where do they come from?

Pancake batter contains a helpful ingredient, a white powder called baking powder. When the powder becomes wet and warm, it releases tiny bubbles of gas. At first, the bubbles are far too small to see.

As the batter in the hot pan begins to turn firm, the bubbles rise toward the top and leave small holes behind them. That is why a finished pancake is soft and fluffy inside.

When the bubbles stay open and the edges look dry, it is time to flip the pancake. A grown-up should always help at the stove.

Questions

1. What do you notice on top of a pancake as it cooks?

_____

_____

2. What is the white powder in the batter called?

_____

_____

3. What does the powder release when it becomes wet and warm?

_____

_____

4. How can you tell it is time to flip the pancake?

_____

_____

5. Why is a finished pancake soft and fluffy inside?

_____

_____

Words to know

batter: a thin mix of flour, milk, and eggs before it is cooked
powder: a dry food that has been ground up very fine
gas: something like air that is not a solid or a liquid
fluffy: light and soft

Talk together (every group has these)

1. Find one fact that every group read. How did your sheet say it?
2. What did your sheet tell you that you think another group's did not? Ask them.
3. What is one question about this topic that none of the sheets answered?

For the teacher: Why Pancakes Make Bubbles

Each student sheet carries a shape, not a level. The same topic and facts, written three ways.

Circle: Why Pancakes Make Bubbles

Easier · 89 words · Flesch-Kincaid grade 1.8

1. Little bubbles.
2. Baking powder.
3. Tiny bubbles of gas.
4. When the bubbles stay open and the edges look dry.
5. The bubbles make small holes in it.

Triangle: Why Pancakes Make Bubbles

This passage · 121 words · Flesch-Kincaid grade 2.5

1. Little bubbles.
2. Baking powder.
3. Tiny bubbles of gas.
4. When the bubbles stay open and the edges look dry.
5. The bubbles make small holes in it as the batter gets firm.

Square: Why Pancakes Make Bubbles

Harder · 123 words · Flesch-Kincaid grade 5.1

1. Little bubbles that keep popping up.
2. Baking powder.
3. Tiny bubbles of gas.
4. The bubbles stay open and the edges look dry.
5. The rising bubbles leave small holes behind as the batter turns firm.