Name: _____ Date: _____

Dough That Puffs Up in the Bowl

Circle group

Bread dough is small. A baker adds yeast. Yeast is a tiny living thing.

The yeast makes bubbles. The bubbles push. The dough gets big.

A grown-up bakes it in a hot oven. The bread is soft.

Questions

1. What does the baker add?

_____

_____

2. What does the yeast make?

_____

_____

3. Where does the bread bake?

_____

_____

4. Is the baked bread hard or soft?

_____

_____

5. Why does the dough get big?

_____

_____

Words to know

dough: soft, thick stuff that turns into bread
yeast: a tiny living thing that makes dough puff up
bubble: a small ball of air
oven: a hot box that bakes food

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: _____

Dough That Puffs Up in the Bowl

Triangle group

Bread dough starts out small. A baker mixes in yeast. Yeast is a tiny living thing.

The yeast makes bubbles in the dough. The bubbles push. The dough gets big and puffy.

Then a grown-up bakes it in a hot oven. The bread is soft. It has tiny holes inside.

Questions

1. What does a baker mix into the dough?

_____

_____

2. What does the yeast make in the dough?

_____

_____

3. Where does the bread bake?

_____

_____

4. What is inside the baked bread?

_____

_____

5. Why does the dough get big?

_____

_____

Words to know

dough: soft, thick stuff that turns into bread
yeast: a tiny living thing that makes dough puff up
bubble: a small ball of air
oven: a hot box that bakes food

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: _____

Dough That Puffs Up in the Bowl

Square group

Bread dough starts out small and flat. A baker mixes in yeast, which is a tiny living thing.

The yeast makes bubbles all through the dough. The bubbles push outward, and the dough slowly grows big and puffy.

Then a grown-up bakes it in a hot oven. The finished bread is soft, with tiny holes inside.

Questions

1. What does a baker mix into the dough?

_____

_____

2. What does the yeast make all through the dough?

_____

_____

3. Where does the grown-up bake the dough?

_____

_____

4. What can you find inside the finished bread?

_____

_____

5. Why does the dough grow big and puffy?

_____

_____

Words to know

dough: soft, thick stuff that turns into bread
yeast: a tiny living thing that makes dough puff up
bubble: a small ball of air
oven: a hot box that bakes food

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: Dough That Puffs Up in the Bowl

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

Circle: Dough That Puffs Up in the Bowl

Easier · 38 words · Flesch-Kincaid grade -0.1

1. Yeast.
2. Bubbles.
3. In a hot oven.
4. Soft.
5. The bubbles push it up.

Triangle: Dough That Puffs Up in the Bowl

This passage · 51 words · Flesch-Kincaid grade 1

1. Yeast.
2. Bubbles.
3. In a hot oven.
4. Tiny holes.
5. The bubbles push it up and make it puffy.

Square: Dough That Puffs Up in the Bowl

Harder · 57 words · Flesch-Kincaid grade 2.8

1. Yeast.
2. Bubbles.
3. In a hot oven.
4. Tiny holes.
5. The bubbles push outward and make the dough rise.