

Lab Experiment: Effects of Liquid in Scrambled Eggs

Directions: Each lab group will prepare scrambled eggs including the *** ingredient in the recipe as listed below. Students will individually sample each group's eggs and complete the observation chart based on the assignment and then complete the follow-up questions. The number of eggs used will be determined by teacher based on class size.

Each group will crack and whisk together the following ingredients into a bowl:

Group 1: *** eggs only

Group 2: *** eggs with water (1 tbsp. per egg)

Group 3: *** eggs with heavy cream or half and half (1 tbsp. per egg)

Group 4: *** eggs with milk (1 tbsp. per egg)

Preparation: Pour the beaten egg mixture into a non-stick frying pan or electric skillet and cook over medium heat, gently stirring the eggs until they coagulate, but are still soft and moist. Immediately after the eggs are cooked, sample and evaluate each group's product descriptively in terms of appearance, texture and taste and complete the chart.

| Liquid | None | Water | Cream | Milk |
|------------|------|-------|-------|------|
| Appearance | | | | |
| Texture | | | | |
| Taste | | | | |



Follow-Up Questions: Answer the following in complete sentences.

- 1. Is the liquid a necessary ingredient when making scrambled eggs? Explain.**
- 2. What is the overall purpose of liquid in scrambled eggs?**
- 3. What role do you think steam played in the appearance, texture and taste of the scrambled eggs?**
- 4. What do you think the results would be if you added too much liquid to your eggs?**
- 5. Which eggs do you think were the lightest/fluffiest?**
- 6. Which eggs do you think had the richest/creamiest flavor?**
- 7. Which eggs do you think tasted the eggiest?**
- 8. Which eggs do you think were the best looking?**
- 9. Which eggs were your favorite and why?**

