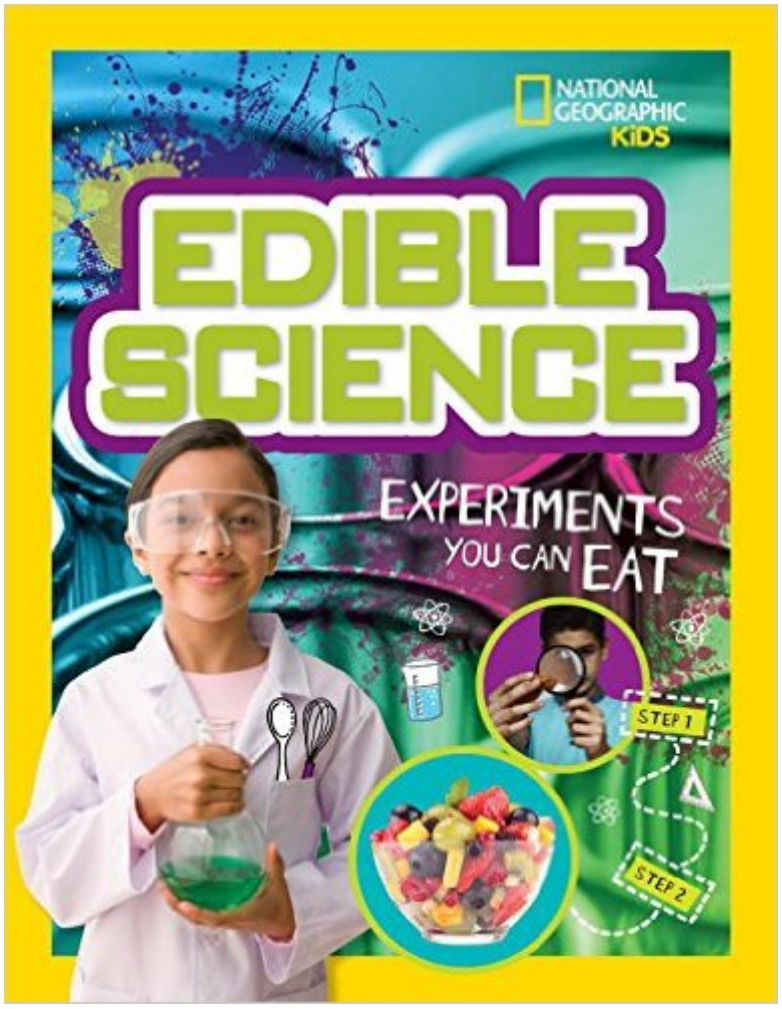
Edible Science: Experiments You Can Eat



Synopsis

Grab a beaker, pick up your whisk, and get ready to cook up some solid science. Using food as our tools (or ingredients!) curious kids become saucy scientists that measure, weigh, combine, and craft their way through the kitchen. Discover dozens of thoroughly-tested, fun, edible experiments, sprinkled with helpful photos, diagrams, scientific facts, sub-experiments, and more. And the best news is when all the mad-science is done, you're invited to grab a spoon and take a bite -- and share your results with friends and family.

Book Information

Lexile Measure: 960 (What's this?)

Paperback: 80 pages

Publisher: National Geographic Children's Books (September 8, 2015)

Language: English

ISBN-10: 1426321112

ISBN-13: 978-1426321115

Product Dimensions: 8.6 x 0.3 x 11 inches

Shipping Weight: 10.4 ounces (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 starsÂ Â See all reviewsÂ (4 customer reviews)

Best Sellers Rank: #144,453 in Books (See Top 100 in Books) #91 inÂ Books > Children's Books > Science, Nature & How It Works > Experiments & Projects #120 inÂ Books > Children's Books > Children's Cookbooks

Age Range: 8 - 12 years

Grade Level: 3 - 7

Customer Reviews

Did you know that there is a science to cooking? When it comes to mixing ingredients it isnÃ¢Â Â™t always exact science is it?This incredible edible guide for foodies will have young scientists making ice cream in a bag, ricotta cheese and even baked Alaska. While young readers are creating edibles they will also learn how these food items are processed through science. Readers will learn about mixing and un-mixing, emulsifying liquids, spreading solids and liquids and so much more.There is a really cool section called Popcorn Blast. It involves a gas pressure explosion. The science part of cooking popcorn is the moister inside the tiny kernel. When the kernel gets hot in the pan the molecules inside move faster and farther apart. As a result the pressure building inside causes an explosion. Tasty popcorn thatÃ¢Â Â™s fluffy and white is the end result.Engaging

photos, diagrams and scientific facts will keep teens, casual cooks and anyone else wanting to learn more about the science of food engaged. Readers can utilize this tool to better understand how and why we prepare foods the way we do. Kids will have fun learning chemistry, biology, and simple life science. The back of the book has a glossary, a section on science standards and website links for further learning. Parents and teachers will approve of this great foodie tool.

This book is basically a recipe book for kids that teaches them about chemistry, biology and life science. They learn all sorts of things from pH scales to osmosis all while using food as their tool. The sections are divided into mixing and unmixing, solids, liquids, and Yum!, It's a gas, actions and reactions and biology in your kitchen.The pictures are spot on and help guide kids through the process. The book gives you the list of supplies and ingredients and step by step instructions. There are also safety steps and advice for when a parent is needed. Of course, the science scoop is also given for every single recipe, so kids know what's happening and can look for the expected results.So, of course I had to give it a try as part of my review. My son picked out the one recipe he wanted to try, baked Alaska, which teaches about insulation from heat. We followed all the steps, I suggest one extra egg white because our two didn't make enough for four cakes. (Picture to the right).It was a lot of funny baking it by his side and it worked just as the book said it would, and of course, it was yummy. He's already picked out his next recipe/experiment, mock apple pie.5 stars!

A gift for my grandson....he's still experimenting.

My grandkids will love this!

Science Experiments Book: Boil Ice, Float Water, Measure Gravity-Challenge the World Around You! The Everything Kids' Science Experiments Book: Boil Ice, Float Water, Measure Gravity-challenge the World Around You! (Everything Kids Series) 10 Experiments Your Teacher Never Told You About: Gravity (Raintree Fusion: Physical Science) The Everything Kids' Science Experiments Book: Boil Ice, Float Water, Measure Gravity-Challenge the World Around You! (EverythingÃ Â® Kids) I CAN CAN RELISHES, Salsa, Sauces & Chutney!!: How to make relishes, salsa, sauces, and chutney with quick, easy heirloom recipes from around the ... (I CAN CAN Frugal Living Series) (Volume 3) Eat Fat, Get Thin: Why the Fat We Eat Is the Key to Sustained Weight Loss and Vibrant Health Earls The Cookbook: Eat a Little. Eat a Lot. 110 of Your Favourite Recipes Eat in My Kitchen: To Cook, to Bake, to Eat, and to Treat