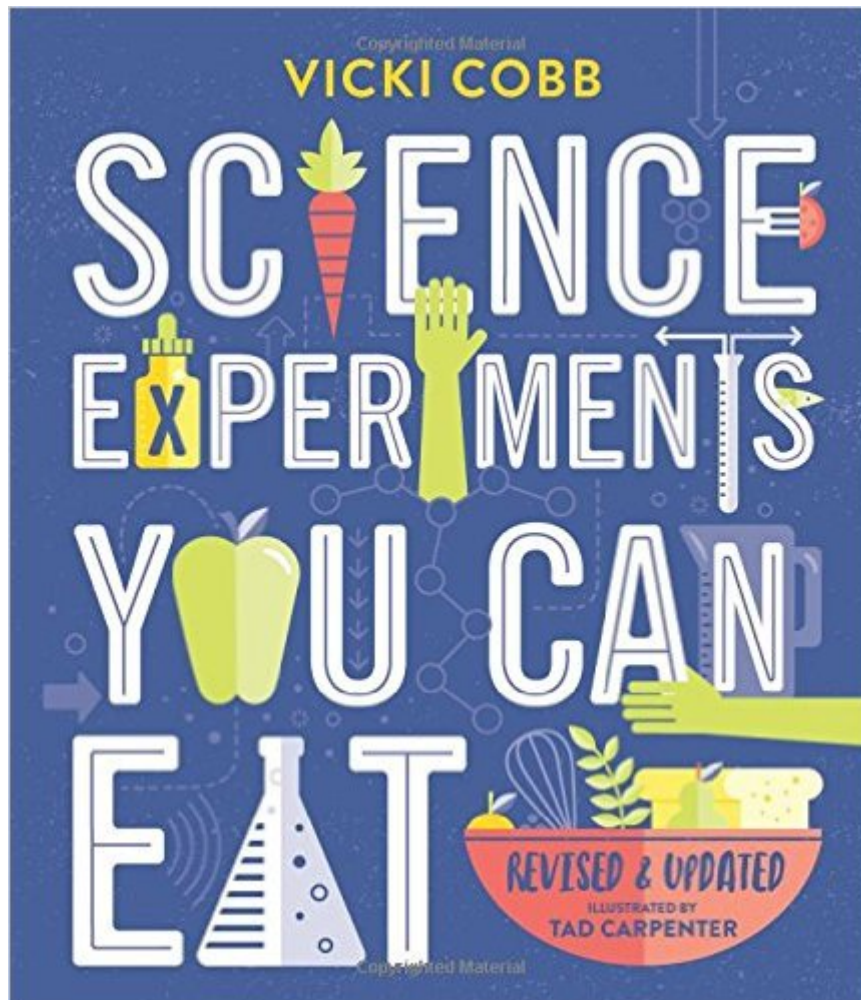


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# Science Experiments You Can Eat



## Synopsis

With revised and updated material, a brand-new look, and hours of innovative, educational experiments, this science classic by award-winning author Vicki Cobb will be devoured by a whole new generation of readers! Kids take the reins in the kitchen with this hands-on book of edible science experiments! With contemporary information that reflects changes in the world of processing and preserving foods, this cookbook demonstrates the scientific principles that underpin the chemical reactions we witness every day—just by cooking. And once readers have tested their theories and completed their experiments, they can feast on the results! From salad dressing to mayonnaise, celery to popcorn, and muffins to meringues, this book uses food to make science accessible to a range of tastes. Also included is essential information on eating healthfully, plus additional resources for further exploration. Â

## Book Information

Paperback: 256 pages

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Product Dimensions: 8 x 9.2 inches

Shipping Weight: 1.4 pounds (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 starsÂ Â See all reviewsÂ (2 customer reviews)

Best Sellers Rank: #33,997 in Books (See Top 100 in Books) #25 inÂ Books > Children's Books > Science, Nature & How It Works > Experiments & Projects #39 inÂ Books > Children's Books > Children's Cookbooks #827 inÂ Books > Children's Books > Activities, Crafts & Games > Activity Books

Age Range: 8 - 12 years

Grade Level: 3 - 7

## Customer Reviews

I bet you didn't know you can eat science experiments! Well, you can, if you follow the procedures for the ones listed in this book. When you think of science experiments, you tend to think in terms of laboratories, test tubes and icky-smelling chemicals --- but a kitchen can also be used as a lab. Your baking dishes become your test tubes and the ingredients you put in them are the chemicals. Measuring ingredients, mixing them together and cooking them is also science. Science

involves measurements and procedures and observations. It also involves chemical changes and reactions that take place when the ingredients are mixed and/or cooked in certain ways. That's what this book is all about. Author Vicki Cobb explains the processes behind each experiment in a manner that is both fun and easy to read and understand. The book is filled with helpful illustrations and diagrams. By following the procedures for each experiment, you will learn basic physics, chemistry and biology. I loved this book! It's filled with kid-friendly experiments and the finished products are something kids would really want to eat. Most of the experiments are simple, but some are more complicated than others. Even so, Cobb breaks each one down into easy-to-understand steps and processes. She makes the idea of being a scientist, even in the kitchen, sound like a lot of fun. There are tons of great experiments in this book. I think most of them would work well for science fair projects. So, grab your bowls and pans, measure out your ingredients, heat up your ovens and go have some fun! Reviewed by Christine M. Irvin

Great resource for Middle School students and teachers!!

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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  
The 101 Coolest Simple Science Experiments: Awesome Things To Do With Your Parents, Babysitters and Other Adults  
Outdoor Science Lab for Kids: 52 Family-Friendly Experiments for the Yard, Garden, Playground, and Park (Lab Series)  
The Slider Effect: You Can't Eat Just One! But My Family Would Never Eat Vegan!: 125 Recipes to Win Everyone Over  
Picky kids will try it, hungry adults won't miss meat, and holiday traditions can live on! (But I Could Never Go Vegan!)  
The Book of Veganish: The Ultimate Guide to Easing into a Plant-Based, Cruelty-Free, Awesomely Delicious Way to Eat, with 70 Easy Recipes Anyone can Make  
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