Name: ___________________________________________ Date: __________________________

Introduction
When flour is whisked and heated in a liquid it 'gelatinises' – it thickens the liquid (sauce). This experiment looks at the effect of using different amounts of flour on thickness.

Equipment needed
- Flour
- 3 x 25g hard fat
- 3 x 250ml water
- Saucepan/s and whisk/s
- 3 x thickness sheets
- 3 x scone rings

Instructions
1. Make up one of the sauce mixtures at a time. Place all the ingredients in a saucepan, bring to the boil and whisk constantly. When bubbling, cook for 1 minute.
   - Sauce 1: 10g flour, 25g hard fat, 250ml water
   - Sauce 2: 25g flour, 25g hard fat, 250ml water
   - Sauce 3: 50g flour, 25g hard fat, 250ml water
2. Set up the Thickness sheet for each sauce.
   - Place the sheet on the work surface and put a small scone ring in the centre.
   - Pour sauce into the scone ring. Pull up the scone ring, releasing the sauce.
   - Count to 10 and measure how far the sauce spreads.
3. Complete the chart.

<table>
<thead>
<tr>
<th>Sauce</th>
<th>Sauce 1</th>
<th>Sauce 2</th>
<th>Sauce 3</th>
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<tbody>
<tr>
<td>Distance</td>
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<td>Comments</td>
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Conclusions
Thickness sheet