**­­­­­­­­Prepare the following three doughs. Use food colouring in order to differentiate the doughs.**

# Experiment: Float or sink – dough recipes

## Dough 1

* 180 g wheat flour
* 2 tablespoons oil
* 2 tablespoons sugar
* 100 ml lukewarm water

Mix all ingredients to a dough.

## Dough 2

* 180 g wheat flour
* 1 packet dry yeast
* 2 tablespoons oil
* 2 tablespoons sugar
* 100 ml lukewarm water

Mix all ingredients to a dough.

## Dough 3

* 180 g wheat flour
* 1 tablespoon baking powder
* 2 tablespoons oil
* 2 tablespoons sugar
* 100 ml lukewarm water

Mix all ingredients to a dough.

**Take little chunks of each dough and put them into a bucket with lukewarm water. Which one of the doughs floats, which one sinks? Why? Write a protocol.**