

CHEMICAL SPICE CAKE

These directions call for one "Regular" cake as a control, and five "Chemical" cakes substituting various combinations of vaseline, soap and ginger ale for, respectively, margarine, egg and baking powder.

Pre-Mixed Dry Ingredients

2 cups flour
1 1/2 cups sugar
2 tsp cinnamon
1/2 tsp cloves
1/4 tsp allspice
1/4 tsp nutmeg
1 tsp salt

Mini-Cupcakes

4 groups, A, B, C, D

Each group has 3 small mixing bowls with 1/4 cup of pre-mixed dry ingredients in each bowl

Each group makes 3 versions, as follows:

Group A	1: Control	3: Vaseline	6: Vaseline, Soap, Ginger Ale
Group B	same as Group A		
Group C	2: Ginger Ale	4: Soap	5: Vaseline, Soap
Group D	same as group C		

Ingredients to add to pre-mixed dry ingredients are given below for each version:

1: CONTROL

1 tsp (5 mL) margarine
1 Tbs (15 mL) beaten egg
1 tsp (5 mL) vanilla
1/2 tsp baking powder
25 mL water

2: GINGER ALE

1 tsp (5 mL) margarine
1 Tbs (15 mL) beaten egg
1 tsp (5 mL) vanilla
25 mL **ginger ale**

3: VASELINE

1 tsp (5 mL) **vaseline**
1 Tbs (15 mL) beaten egg
1 tsp (5 mL) vanilla
1/2 tsp baking powder
25 mL water

4: SOAP

1 tsp (5 mL) margarine
1 tsp (5 mL) **soap**
1 tsp (5 mL) vanilla
1/2 tsp baking powder
25 mL water

5: VASELINE, SOAP

1 tsp (5 mL) **vaseline**
1 tsp (5 mL) **soap**
1 tsp (5 mL) vanilla
1/2 tsp baking powder
25 mL water

6. VASELINE, SOAP, GINGER ALE

1 tsp (5 mL) **vaseline**
1 tsp (5 mL) **soap**
1 tsp (5 mL) vanilla
25 mL **ginger ale**

There are two baking trays, each with 12 mini-cupcakes. The array of cupcakes will be the same in each tray, as shown below. Use the batter in each bowl to fill 2 mini-cupcakes wells, one in each tray as shown. Fill the cupcake wells about 2/3 full. (NOTE: spray each tray with non-stick spray before use)

TRAY 1

GROUP A	GROUP B	GROUP C	GROUP D
1	1	2	2
3	3	4	4
6	6	5	5

TRAY 2

GROUP A	GROUP B	GROUP C	GROUP D
1	1	2	2
3	3	4	4
6	6	5	5

Bake at 375 for about 25 minutes, or until done. If using a toaster oven, be careful that tops of cupcakes do not burn.

When done, remove from oven or toaster oven and allow to cool. There will be four mini-cupcakes of each kind available for taste testing. Devise a tasting procedure that takes into account the number of participants involved. Share perceptions of taste for the different "chemical cake" versions.

NOTE: Containers and utensils used for any food activity should be new (or only used previously for food), thoroughly washed (preferably in a dishwasher) before and after each use, and never used for anything else if they are going to be used for food again.