

KITCHEN SCIENCE: LET'S EXPERIMENT

fizzy fun with fruit

What happens when citrus fruit juice (like lemon, orange or grapefruit juice) is mixed with baking soda? Let's find out!

Set up your kitchen lab:

Ingredients

A lemon, a grapefruit, an orange and baking soda

Equipment

Muffin tin, measuring spoon and dropper

STEP 1: **Measure** 1 1/2 teaspoons of baking soda into 3 muffin cups.

STEP 2: **Wash** and **cut** fruit into wedges (perfect for smelling and squeezing).

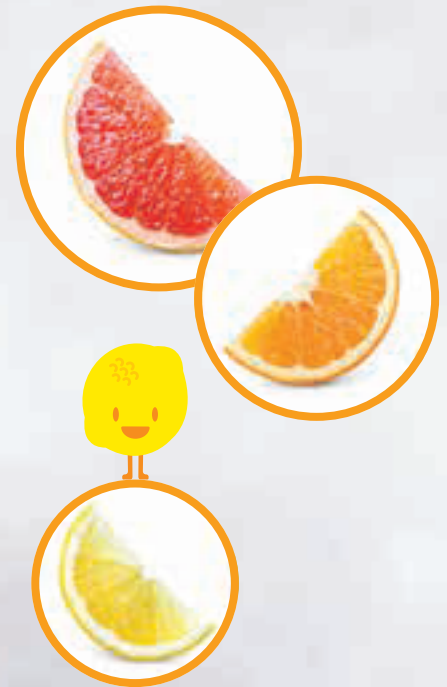
STEP 3: **Smell** each citrus fruit. Then **squeeze** the juice from each fruit into its own separate bowl.

STEP 4: Using a dropper (or spoon), drop orange juice into one cup with baking soda. Report what happens. Then do the same thing with grapefruit and then lemon.

STEP 5: Why do you think it fizzed and bubbled? Which juice caused the biggest reaction?

! SAFETY FIRST!

Power chefs always ask an adult before using knives, appliances, the stove, the oven or hot ingredients.



Answer: When the acid from the citrus fruit mixes with the baking soda, it forms a gas, called carbon dioxide, which is what you see with the fizzing and bubbling.