

## Try This

# Gas power

Yeast is used in baking to make bread "rise," and here is what that means.

## You'll need

- Packet of dry yeast
- 1 cup (250 ml) very warm water
- 2 tablespoons of sugar
- Large balloon
- Empty small (16 oz. to 1 liter) water bottle

Source: Exploratorium  
Graphic: Helen Lee McComas,  
Paul Trap



- 1 Mix yeast and sugar in cup of water; pour mixture into bottle
- 2 Stretch balloon by blowing it up several times; snap it over mouth of bottle
- 3 Put bottle in a warm place and check it every 5 to 10 minutes



## What happened?

After a few minutes, the balloon starts to inflate

Yeast is a tiny living thing; your packet contained many millions of them



Yeast fed on the sugar and made carbon dioxide, an invisible gas, and it blew up your balloon

*In bread, yeast makes small bubbles of gas; the bread "rises" and becomes light and soft*