

# CWSF 2015 - Fredericton, New Brunswick

## Romanie Kayaksak, Monica Qayaqsaq

### Egg Substitutes for Baking

**Challenge:** Discovery

**Category:** Intermediate

**Region:** Kitikmeot

**City:** Kugaaruk, NU

**School:** Kugaardjuk Ilihaktivik

**Abstract:** In baking, eggs can be used as a binding agent, thickener, or leavening agent. In this experiment we tested the effectiveness of applesauce, buttermilk, and vinegar with baking soda as leavening agents in cupcakes. We also used eggs as a control. We discovered that buttermilk worked best as a substitute but applesauce and vinegar with baking soda did not for this recipe.

### Biographies

Romanie - My name is Romanie Kayaksak. I am in grade 10 at Kugaaruk Illinniarvik. Kugaaruk is a small fly-in community, so there isn't much to do. After I get my veterinary science degree I want to move to a big city. There is only one store in Kugaaruk and there were no eggs for about 2 months. This inspired our project. I think I would be interested in studying glacial ice melt and global warming. If someone was doing a science project I would tell them to do things they are interested in and making sure they know what it is they're doing.

Monica - My name is Monica Qayaqsaq. I am in grade 10 at Kugaaruk Illinniarvik. Kugaaruk is a small fly-in community so there isn't much to do around here, which is why after I get my degree I want to move to a bigger city or community. We only have one store in Kugaaruk and there were no eggs for more than a month. This spawned the inspiration for our project. In the future I think I would be interested in studying bacterial growth and food poisoning. I would recommend to other students doing a project to not procrastinate, because it can be very stressful having to do an entire project in less than a month.