

THE RISING OF THE DOUGH: SCIENCE IN COOKING

*Why is some pizza dough flat while some have a great chewy crust?
How does sugar change from granules to a brittle or a caramel sauce?*

COME JOIN US TO HAVE THESE QUESTIONS ANSWERED AND MORE!
HAVE FUN WHILE DISCOVERING THE SCIENCE IN COOKING

**JUNE 17-21, 2024
9 AM - 12 PM**

**YOUTH AGES 8 - 13
COST: \$65**



**TO REGISTER, SCAN THE QR CODE
OR GO TO:**

<https://tinyurl.com/yes9cydn>



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