

Last Name: _____ First Name: _____

Essays and Waffles

The process of making good, healthy waffles is analogous to making an effective essay.

Listen to the lecture on how to make waffles and the role that each ingredient plays in making waffles and take notes on what you hear below. You will then use these notes to connect the baking process to the essay writing process.

Waffle Ingredients

Flour

Baking Soda & Baking Powder

Milk

Butter & Oil

Eggs

Flaxseed

Cranberries

Use the back of this sheet to identify and explain the connections between this process of baking and the process of writing an essay. Your explanation will be assessed using the following rubric:

Writing	5 - Write effective arguments that introduce and develop clear relationships among relevant claims, reasons, and evidence.	I can write arguments that use relevant evidence to create an accurate and detailed analysis.	I can write arguments that are well supported with relevant evidence.	I can write arguments that are generally supported with relevant evidence.	I cannot yet write arguments that are supported with relevant evidence.
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Waffle Ingredients

Flour
Baking Soda & Baking Powder
Milk
Butter & Oil
Eggs
Flaxseed
Cranberries

Essay Components

Quotations
Research
Transitions (sentence)
Sentence Types
Paragraphs
Transitions (paragraph)
Thesis Statement and Claims

Based on your notes regarding the role each ingredient plays in baking waffles, connect the ingredients listed above to a component that serves a similar function in an essay.

In the space below, explain how the essay component embodies that ingredient's role.

Research -

Thesis Statement and Claims -

Paragraphs -

Sentence Types -

Quotations -

Transitions (sentence) -

Transitions (paragraph) -

Basic Chemistry Roles:

Flour - provides the structure

Baking powder and baking soda - give the cake its airiness

Flax - Texture, flavor (omega 3s) (absorb lots of water)

Eggs - bind the ingredients

Butter and oil - tenderize

Sugar - sweetens

Milk or water - provides moisture (dry ingredients compete for it)

Cranberries - flavor/kick (balance)

<http://www.dispatch.com/content/stories/science/2013/11/24/1-cakeschemistry.html>