

Bread's Bubble Team

A tiny mystery: who makes the gas, and who helps hold it?

Spatch put a fence around the dough. But the answer is inside it! Work with an adult and a pencil. No food or tools needed.

1 / Make a prediction

Who makes the gas: yeast or gluten? Say why you think so before reading the clue.



My first idea:

2 / Read the clue

In yeasted wheat dough, yeast uses sugars and releases carbon dioxide gas. The stretchy gluten network helps keep that gas in the dough. Some gas can escape. [1, 2]

3 / Connect each teammate to its job

YEAST

GLUTEN NETWORK

Helps hold gas

Makes gas

4 / Explain it to Spatch

Why does the dough need both jobs? Say it, draw it or write one sentence.

ADULT NOTE / around 5 minutes

Answer: yeast makes gas; the gluten network helps hold it. Accept words or drawings that separate those jobs. This is a simplified paper model of yeasted wheat dough before baking, not a real dough experiment.

Optional episode: youtu.be/X3yas97r78Y | Explore: blazerchef.com/quackpot

Sources: [1] [King Arthur Baking / Yeast](#); [2] [Exploratorium / Bread Science 101](#). Checked October 4, 2026.