

Trial #1	Change in Egg	Texture	Taste	Appearance
1	None	Crispy/ light	Mildly sugary Perfect blend	Golden outside, soft inside
2	Double egg, 4 tbsp (extra 1/3 c of flour)	Fluffy, doughy	Dry (not as moist), mild sugar taste	Giant puff ball, lots of air pockets
3	½ egg, 1 tbsp	Chewy	Really sweet	Oily on one side dry on the other, flat
4	Egg white, 4 tbsp	Squishy, not bonded together	Uncooked dough, butter, flour	Wet, rough, air bubbles