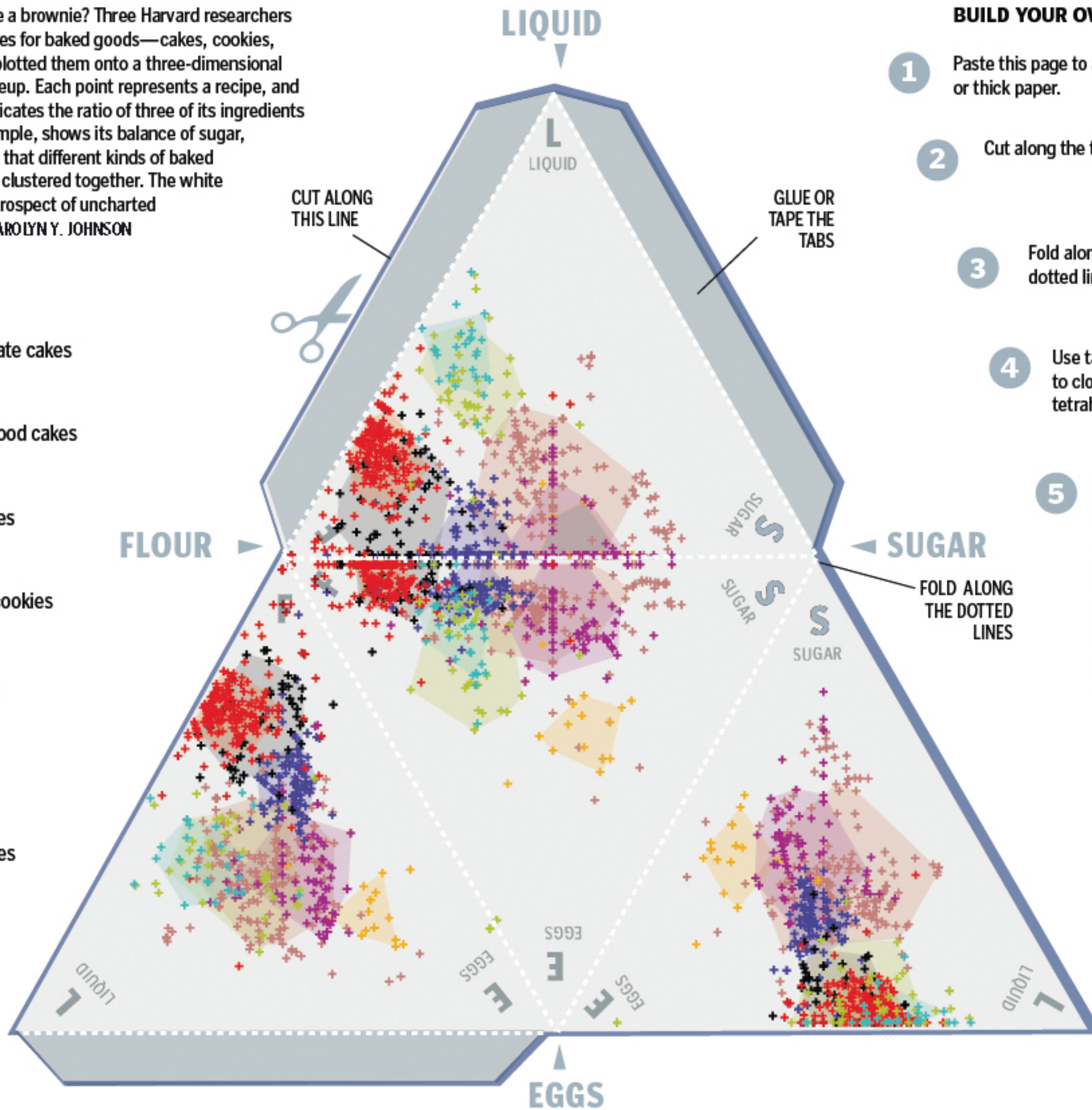


When science meets baked goods

What's really going on inside a brownie? Three Harvard researchers analyzed thousands of recipes for baked goods—cakes, cookies, pancakes, and more—and plotted them onto a three-dimensional graph to compare their makeup. Each point represents a recipe, and its location on each face indicates the ratio of three of its ingredients (the center triangle, for example, shows its balance of sugar, flour, and eggs). They found that different kinds of baked goods, coded here by color, clustered together. The white spaces offer the intriguing prospect of uncharted future recipes.

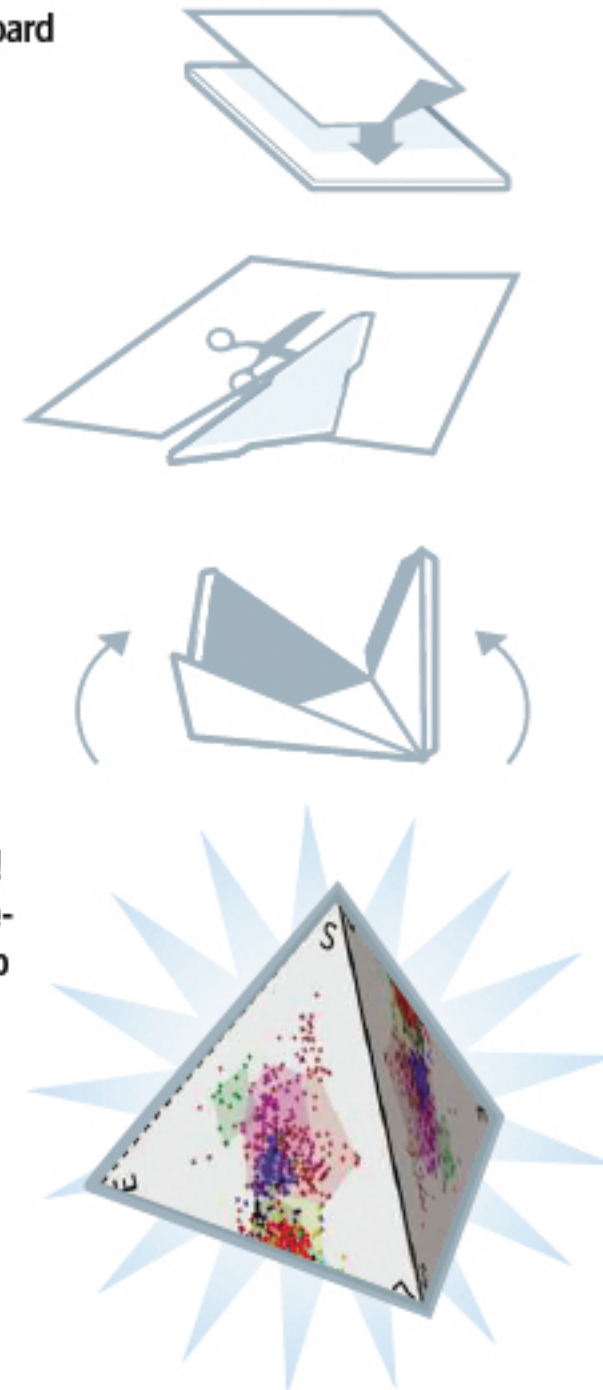
CAROLYN Y. JOHNSON

- KEY
-  + Chocolate cakes
 -  + Angel food cakes
 -  + Brownies
 -  + Sugar cookies
 -  + Scones
 -  + Loaves
 -  + Pancakes
 -  + Crepes



BUILD YOUR OWN TETRAHEDRON!

- 1 Paste this page to a piece of cardboard or thick paper.
- 2 Cut along the thick blue lines.
- 3 Fold along the dotted lines.
- 4 Use tape on the tabs to close the tetrahedron.
- 5 Congratulations! You have a three-dimensional map of desserts by ingredient. Use it as inspiration for your holiday baking.



SOURCE:
Michael P. Brenner,
Elaine Angelino, and
Diana Cai