Cause and Effect

Grade 3 Reading Worksheet - Building Confidence

Name _____ Date _____

Circle the answer.

READ THIS FIRST

Why Bread Dough Rises

Bread dough starts as a flat, heavy lump. A few hours later, it can be twice as big. What makes it grow? The answer is a tiny living thing called yeast.

Yeast is too small to see. Bakers mix it with flour, water, and a little sugar. The yeast feeds on the sugar. As it feeds, it gives off a gas. The gas makes small bubbles all through the dough. Because the dough is stretchy, it holds the bubbles in. So the dough puffs up.

Warmth matters too. Yeast works faster in a warm kitchen. In a cold room, it slows down, so the dough rises slowly.

When the bread bakes, the heat makes the bubbles grow one last time. Then the oven heat stops the yeast. The bubbles stay inside as tiny holes. That is why a slice of bread is soft and full of holes.

If a baker forgets the yeast, the bread stays flat and hard. Bakers say yeast is the most important part of bread.

1. What makes bread dough grow before it bakes?

   heat from the hot oven

   gas bubbles from the yeast

   water soaking into the flour

2. What happens as a result of the yeast feeding on sugar?

   It makes the dough cold. It turns into flour. It gives off a gas.

3. Why does the dough hold the bubbles in?

   The dough is heavy. The dough is warm. The dough is stretchy.

4. What happens to dough in a cold room?

   It rises faster. It never rises at all. It rises slowly.

5. What stops the yeast from working?

   the bubbles in the dough the heat of the oven the sugar in the dough

6. Why is a slice of bread soft and full of holes?

- The flour already has holes in it.
- The baker pokes holes in the dough.
- Bubbles stay inside as it bakes.

7. What would happen if a baker forgot the yeast?

- The bread would stay flat and hard.
- The bread would rise more slowly.
- The bread would have bigger holes.

8. What does "puffs up" mean in "So the dough puffs up"?

gets flat and heavy gets bigger and rounder gets darker and drier

9. In "Because the dough is stretchy, it holds the bubbles in," which word signals the cause?

holds Because stretchy

10. Which list shows the events in the right order?

- The dough puffs up, then yeast feeds, then bubbles form.
- Yeast feeds, then bubbles form, then the dough puffs up.
- Bubbles form, then the dough puffs up, then yeast feeds.

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Answer Key - Grade 3 Reading Worksheet - Building Confidence

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