**FDNT 362: Experimental Foods Lab**

**Have your Cake and Eat it Too: Characteristics of Cake Prepared from Sugar and various Kinds of Sugar Substitutes.**



* As seen by the table of means the aftertaste values were insignificant when comparing sugar to splenda (p=0.947), truvia (p=0.914), and agave nectar (p=0.988).
* When looking at color a significant difference was noticed when looking at the color of the cake made with sugar compared with agave nectar (p=0.001). This is also true of agave nectar and splenda (p=0.002). When comparing agave nectar and truvia it was also clear that a significant difference was present (p=0.008).All of the other variables were comparable in color except agave nectar.
* When looking at moistness all of the values were above 0.05, as seen by looking at sugar (control) to splenda (p=0.981), sugar (control) and truvia (p=0.872), this is also true when comparing sugar (control) and agave nectar (p=0.920).
* When looking at the penetrometer all values were above 0.05, meaning they are all comparable to the control, this is also true for the volumeter p-values.