It's always a special day for Iris when Aunt Mary visits. She's a plant scientist, and Iris likes collecting leaves and seeds for Aunt Mary's lab. Today, Aunt Mary wants to try a new experiment—baking bread!

Iris helps turn the kitchen into a bread lab with just four ingredients: flour, water, salt, and starter. She also discovers how invisible microbes in the air can make bubbles that grow the dough, and that seeds from wheat can add nutrients and flavor. It all seems magical, but it's really science!

Kim Binczewski is the Managing Director of The Bread Lab at WSU in Burlington, Washington where her work includes experimenting with grain products beyond bread such as noodles, assisting in field research, and serving on taste panels for bread and other products. She grew up on a small farm in western New York and studied Environmental Science in college. She lives in Skagit County, Washington.

Bethany Econopouly is a Ph.D. student at The Bread Lab at WSU. She studies wheat breeding, nutrition and food to bring together the challenges faced by farmers, food producers and consumers. She has worked at the Bill & Melinda Gates Foundation where she became interested in the interdependencies between agricultural systems and society. She lives in Skagit County, Washington.

Hayelin Choi made her picture book debut with Alice Waters and the Trip to Delicious, a School Library Journal “Starred” review book. She was born in South Korea and grew up in Canada and New York City. She studied illustration at The School of Visual Arts and has worked as a textile print designer. She is currently pursuing a graduate degree in graphic design at Maryland Institute College of Art.