

11-16 Science at home

Ice Cream in a Bag

MATERIALS:

- Zip lock bags
(1 large, one medium)
- Full tray of ice
- 6 tbsp. Salt
- 1/2 Cup Milk
- 1/2 Cup Cream
(optional, it will work with just milk, but for creamier and fluffier ice-cream add cream)
- 1 & 1/2 tbsp. Sugar

METHOD:

1. In the medium zip lock bag place milk and sugar
2. In large zip lock bag place ice and salt
3. Place the medium bag inside the large bag and close
4. Shake the bag continuously for 10 mins until milk freezes!
5. EAT ICE CREAM!!

THE SCIENCE:

Adding salt to the ice lowers the temperature at which water freezes.

You will actually notice your ice melting as your ice cream ingredients start to freeze.

Shaking the bag allows the warm cream mixture to move around to allow for better freezing.

Plus it also creates a little air that makes the ice cream a bit fluffier.

