



MAKE YOUR OWN ICE CREAM!

Cool off with some kitchen chemistry by making ice cream!

WHAT YOU'LL NEED:

- 1 cup half & half (you can also try this experiment with milk, or a non-dairy substitute)
- 3 tablespoons sugar
- ½ teaspoon vanilla extract
- Ice cubes
- 8 tablespoons rock salt
- 1 pint size and 1 gallon plastic baggie
- Mixing bowl



HOW TO DO IT:

1. Combine the half & half (or other liquid) with the sugar and vanilla in the mixing bowl.
2. Take this mixture and pour into the pint sized plastic baggie – close tightly!
3. Fill the gallon baggie halfway with ice and then pour the salt on top.
4. Place the bag with your ice cream mixture on top of the ice and salt. Close the large bag – make sure there are no leaks.
5. Shake for about 5 minutes or until the ice cream mixture freezes. This works because the salt makes the ice melt and get colder. The ice cream mixture also transfers some of its heat to the ice, which speeds up the melting and chilling process.
6. Carefully remove the bag with the frozen ice cream and enjoy your cold treat on a hot day! You can experiment by adding other flavors to your ice cream or changing ratios of ingredients to see if you can get your ice cream to freeze faster or slower.



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