



Ice cream

Supplies Needed:

- ¼ cup- salt
- 4 cups- ice cubes
- 2 tablespoons- sugar
- 1 cup- whole milk
- 1 teaspoon- vanilla extract
- 1 gallon storage bag
- 1 quart storage bag
- Optional: Chocolate chips, chocolate syrup, caramel

Instructions:

1. In the quart size bag (smaller one) add the ice cream ingredients. Add the milk, sugar and vanilla.
2. Tightly zip up the small bag and place it inside the larger bag.
3. Add the ice cubes and salt into the larger bag and zip it up.
4. Shake the bag consistently for about 10 minutes or until your ice cream hardens.
5. Place the ice cream into a bowl or onto a cone and add your favorite toppings.
6. Enjoy your treat!

What did you learn?

Freezing point is the temperature at which a liquid turns into a solid. The freezing point for pure water is 0 degrees Celsius. The salt lowers the freezing point of water and this allows the mixture to get colder. Since this mixture is very cold it freezes the liquid milk mixture and it turns into a delicious treat!

Now that you know what freezing point is, what is meant by the term melting point?

Photo obtained from www.marthastewart.com