



Get MOOving For Ice Cream!

Introduction: You scream, I scream, we all scream, for homemade ice cream! Today, we are going to be making homemade ice cream in an easy way with science.

Approximate Time: 10-15 minutes

Materials:

- 1 quart resealable plastic bag
- 1 gallon resealable plastic bag
- ½ cup of whole milk
- ¼ cup of sugar
- ½ - ¾ cup of rock salt
- 2 cups of ice cubes
- ¼ teaspoon of vanilla flavoring
- Gloves, oven mitts, towel, etc. to keep hands from getting cold



Procedure:

1. In the 1 quart bag, put in the milk, sugar, and vanilla flavoring. Seal it completely, and make sure nothing can spill or fall out. Shake it up so all the ingredients mix together.
2. In the 1 gallon bag, put in the rock salt and ice cubes.
3. Place the quart bag in the gallon bag. Seal the gallon bag completely.
4. With the towel/gloves on your hands, shake the bags up until your ice cream mixture has solidified. This process takes around 5 minutes of continuous shaking.
5. Once your ice cream has solidified, take the bag out and rinse it off. This is to make sure you don't get any salt in your ice cream.
6. Dry off your bag completely, and enjoy!

Tips & Tricks:

- If you do not have whole milk, you can use any milk that you have. For a richer and creamier ice cream, use Half and Half (cream and milk)
- Add chocolate syrup if you would like to make chocolate ice cream
- Try using different types of salt (rock salt, table salt, etc.) to see which makes the best ice cream!
- Have fun with shaking your bag of ice cream – have a dance party, shake it around, jump up and down, or play catch with it! Just make sure not to drop it!

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