

# JR-SCIENTISTS

# SLUSHIE SCIENCE

This sorbet in a bag science experiment is a fun activity to try at home or in the classroom.

## INSTRUCTIONS:

**STEP 1:** Pour one cup of apple juice into a quart size Ziploc bag. Add 8 drops of red food coloring into the first bag.

**STEP 2:** Pour the other cup of apple juice into another quart size Ziploc bag. Add 8 drops of blue food coloring into the second bag.

**STEP 3:** Place the 2 cups of ice, 1 cup of water, and 1 cup of salt into the gallon-size bag.

**STEP 4:** Make sure to tightly seal the smaller bags and place them both into the larger bag.

**STEP 5:** Shake vigorously for 3 to 5 minutes. You may want to use oven mitts as the bag does get cold pretty quickly.

**STEP 6:** Remove inner bags, scoop out and serve.

## THE SCIENCE

In order to make your homemade sorbet, your ingredients need to get very cold and actually freeze. Instead of placing the ingredients in the freezer, you mix together salt and ice to make a solution.

Adding salt to the ice lowers the temperature at which water freezes. You will actually notice your ice melting as your sorbet ingredients start to freeze.

Shaking the bag allows the juice mixture to move around to allow for better freezing. Plus it also creates a little air that makes it a bit fluffier.

## SUPPLIES

Apple juice

Ice

Salt

Water

Red and blue  
food coloring  
(optional)

1 gallon zip bag

2 quart zip bags

