

JR-SCIENTISTS

ICE CREAM IN A BAG

The is a super fun kitchen chemistry science experiment for kids that's totally easy to set up!

INSTRUCTIONS

STEP 1: Place 3 cups of ice and 1/3 cup salt in a gallon size bag; set aside.

STEP 2: In a smaller bag mix together 1/2 cup half and half, 1/4 tsp vanilla and 1 TBSP sugar. Make sure to seal the bag tightly.

STEP 3: Place the smaller bag inside the gallon size bag. Shake the bags for about 5 minutes until your milk is solid.

Time to enjoy your yummy homemade ice cream!

SUPPLIES:

Half and half
Vanilla
Sugar
Ice

Kosher or rock salt
Gallon zip top bag
Quart zip top bag
Sprinkles, chocolate
sauce, fruit

THE SCIENCE

What's the chemistry behind ice cream because it's pretty sweet!

The magic is in the salt and ice mixture in the bag! In order to make your homemade ice cream, your ingredients need to get very cold and actually freeze. Instead of placing the ingredients for ice cream 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 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.

