

## TINKER LAB *At Home!*

# HOMEMADE ICE CREAM

**Age:** 7+

**Materials:** Ice, salt, milk, sugar, and vanilla extract

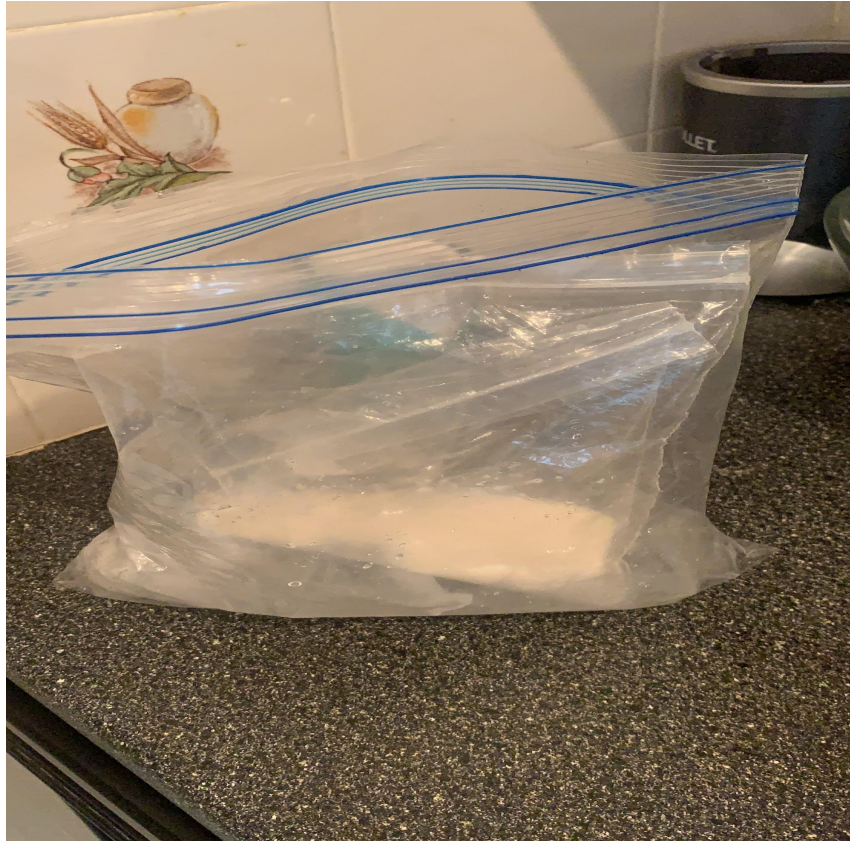
**Introduction:** It's SUMMER! What better way to enjoy the hot sun while eating ice cream you created yourself? Did you know that behind the scenes of making ice cream you're actually using Science? How cool is that!

## Activity:

- 1) Add 1/4 cup of sugar, 1/2 cup of milk, 1/2 cup of cream, and 1/2 teaspoon of vanilla extract into either a bowl or mixing cup. (whichever one you have at your disposal)
- 2) Place that mixture into a Ziploc bag. In a bigger separate Ziploc bag place ice and salt(which is also known as sodium chloride). By putting salt and ice together in a Ziploc bag it will allow the salt's melting point to decrease.



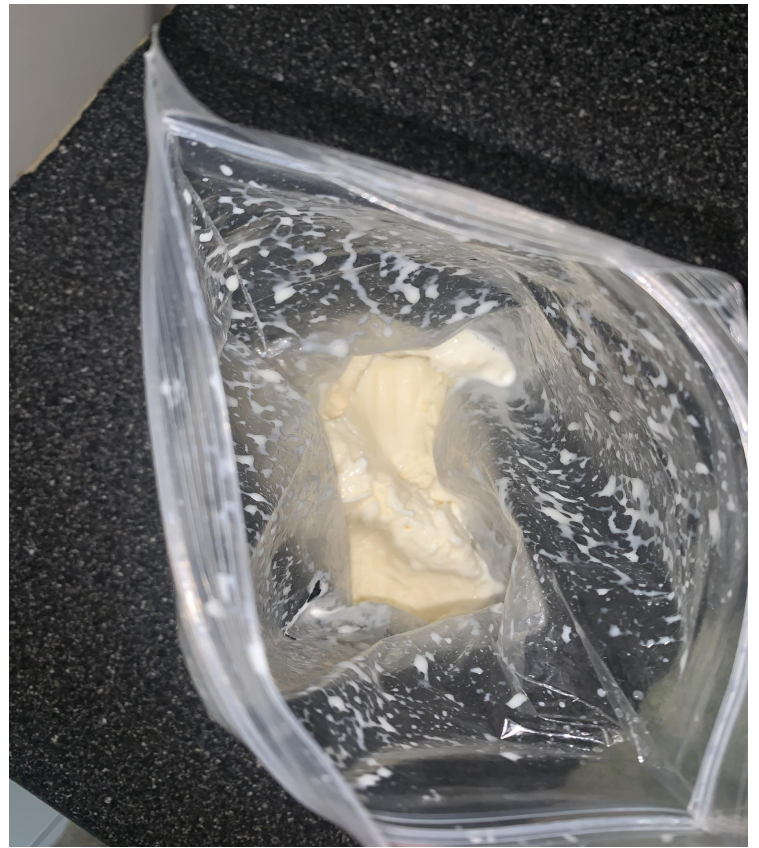
3) In the bag with the ice & salt place the other Ziploc bag with the mixture in it and add more ice into the bigger Ziploc bag until full.



4) Yes it's time to SHAKE! Cover the ziplock bag with a towel because it will get cold and shake for 5-8 mins! This is where the ice will start melting since it's above freezing point. If the ice cream isn't as creamy as you want it container to shake!



5) By doing step four you were able to cause the mixture to go from a liquid state into a solid-state so now your Ice Cream is READY! You can eat out of the bag or put it in a cup or bowl and your favorite toppings.



Now you can sit back, relax, and enjoy your Ice Cream!

