

Ice Cream Lab

If we had been in school we would have done this lab - but since the world is like it is, let's make the best of it!! Make alterations if needed for food allergies!

Materials needed -

Ice Cream Bag

1 quart size baggie - maybe 2 baggies if you want to double bag it
1 cup milk
1 teaspoon vanilla
2 tablespoons sugar (IF DIABETIC USE ALTERNATE MATERIAL)
Maybe a little bit of chocolate?

Ice Bag

1 gallon size freezer bag
6 tablespoons table salt - or you can use rock salt from your water softener
2 handfuls of ice - may need more since it melts fast

Other items possibly needed -

Water to rinse smaller bag
Bowl for ice cream
Spoon to eat it!

Procedures -

1. Put the milk, vanilla, and sugar in the smaller bag.
2. Seal the bag and try to squeeze out most of the air.
3. Put the ice and salt in the larger bag.
4. Place your "ice cream" bag in the "ice bag" and seal the "ice bag."
5. Squeeze the "ice cream" bag in the ice bag for several minutes. It gets cold so you may have to use some gloves. Move it around well so the contents become thicker.
6. Remove the "ice cream" bag from the "ice bag" and rinse the "ice cream" bag so your ice cream doesn't taste salty.
7. Enjoy your ice cream and be grateful I didn't ask you to perform many different calculations of math for this lab! Math is all over in it, but let's just eat our ice cream and enjoy the math that created it!

