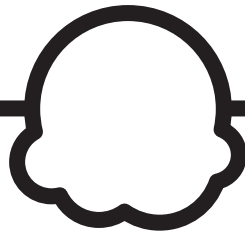


# THE SCIENCE OF ICE CREAM



## YOU NEED:

1/2 cup of whole milk  
1 tablespoon of sugar  
1/4 teaspoon of vanilla  
1/2 cup rock salt  
3 cups of ice  
1 gallon-size zip lock baggie  
1 pint-size ziplock baggie  
Dish/Paper Towel

## HOW TO MAKE ICE CREAM:

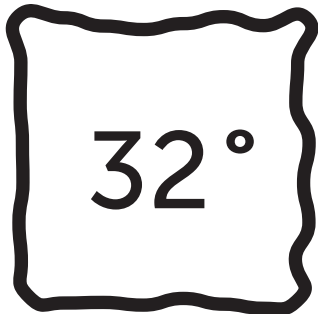
1. Fill the gallon size baggie with half (1 1/2 cups) of the ice. Sprinkle half (1/4 cup) of the rock salt over the ice.
2. Pour the milk, vanilla, and sugar into the bag and seal the top tightly. Place the pint size bag with the mixture in it into the gallon bag!
3. Pack the rest of the ice into the larger bag around the cream filled bag and sprinkle the remaining rock salt onto the ice. Zip the top and wrap the bag in a towel.
4. Shake the bag for one to two minutes or until the mixture in the inner bag has turned into delicious ice cream.
5. Remove the smaller bag from the salted ice, grab a spoon, and enjoy!

## HOW IT WORKS:

- The ice is at the typical freezing temperature of 32<sup>0</sup>F; however ice cream is made at a temperature lower than this because the initial liquid mixture is denser than water.
- Salt water, on the other hand, freezes at 28.4<sup>0</sup>F, a temperature at which the creamy mixture of half and half, vanilla, and sugar can successfully solidify into ice cream.

# ICE CREAM - HOW IT'S MADE

TYPICAL FRESH WATER  
ICE CUBE (32° F)



ROCK SALT (-3.6° F)



28.4°

