



Ice Cream in a Ziploc Bag

Supplies:

- 1 pint sized Ziploc bag
- 1 gallon sized Ziploc bag
- Ice cubes
- 1 cup half and half
- ½ cup salt
- 2 tablespoons sugar
- ½ tablespoon vanilla extract
- Any ice cream toppings of your liking

Directions:

1. Add your measured half and half, sugar, and vanilla extract into the pint sized bag and seal tight.
2. Fill the gallon sized bag halfway with ice. Mix in the salt.
3. Put the pint sized bag into the gallon sized bag and seal tight
4. Shake the bag for 10 minutes. Check the consistency of your ice cream to see if it is to your liking.
5. Take the pint size bag out of the gallon bag.
6. Add your toppings to your ice cream and enjoy!

STE(A)M Subject(s):

Chemistry and Physics (states of matter)

Related Badge(s) or Journey(s):

(B) Home Scientist (B,J,C,S,A) Legacy – Cook

Additional Resources:

Scientific America: <http://www.scientificamerican.com/article/scrumptious-science-making-ice-cream-in-a-bag/>

Steve Spangler Science: <http://www.stevespanglerscience.com/lab/experiments/homemade-ice-cream-sick-science/>

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