

experimenting with ice cream

Let's take a look at the science behind this tasty treat. Adding salt to ice lowers its temperature. When the cream mixture gets exposed to this super chilly ice, it becomes so cold that it transforms from a liquid to a solid state and you're left with a delicious dessert.



supplies

- 1/2 cup cream
- 1/2 cup milk
- 1/4 cup white sugar
- 1/4 teaspoon vanilla extract
- 1/2 to 3/4 cup salt
- 2 cups ice
- 1 large resealable bag
- 1 large plastic bag

instructions

1. Add the sugar, milk, cream and vanilla extract to the resealable bag and do it up nice and tight.
2. Place the ice into your large plastic bag.
3. Add a 1/2 cup to 3/4 of a cup of salt to the bag of ice.
4. Place the resealable bag full of ingredients inside the bag of ice.
5. Keeping the ice bag nice and tightly sealed, gently move it from side to side for about 10 minutes, or until the cream mixture turns to icy goodness. You might want some gloves for this bit!
6. Enjoy your homemade treat!

