



Make Ice Cream in a Bag

What Do I Need?

1. 1/2 cup of milk
2. 1/2 cup of whipping cream
3. 1/4 cup of sugar
4. 1/2 cup of table salt
5. 1/4 teaspoon of vanilla
6. 4 cups of ice
7. 1 medium sized freezer bag and 1 large size freezer bag - IKEAs are good
8. Measuring spoons
9. Oven mitts/thick gloves
10. A thermometer if you have one

What Do I Do?

- Add the sugar, milk, whipping cream and vanilla to the smaller freezer bag and seal it securely.
- Put the ice in the larger freezer bag.
- Add the salt to the ice in the freezer bag.
- Place the sealed smaller bag inside the larger bag and seal securely.
- Gently rock the bags from side to side - being careful not to burst or open either of them. Do this wearing gloves as it gets very, very cold!
- Open the bag of ice and check the temperature.
- Remove the smaller bag and check it is solid - serve and enjoy!

By adding salt to the ice it has lowered the freezing point of water to approximately -21°C .

Does this explain why salt is spread on the roads during very cold weather?