

Learn About Cellulose with Ice Cream!



Ingredients:

- 1/2 cup milk
- 1/2 teaspoon vanilla
- 1 tablespoon sugar
- 4 cups crushed ice
- 4 tablespoons salt
- 2 quart size Zip-loc bags
- 1 gallon size Zip-loc freezer bag
- A small towel or gloves to keep little hands from getting cold!

Personal ice cream for each student

Mix the milk, vanilla, and sugar together in one of the quart size bags then seal tightly. Place the bag inside the other quart size bag, leaving as little air inside as possible and sealing well. It helps to double bag in case the ice cream mixture starts to leak. Put the two bags inside the gallon size bag and fill it with ice, then sprinkle salt on top. Let all the air escape and seal the bag. Wrap the bag in the towel or put gloves on, and shake shake shake the bag! Five to eight minutes is adequate time for the mixture to freeze into ice cream.

Ice cream for the classroom

If you'd like the students to work together on making their ice cream, you can use coffee cans. The recipe is the same and may be doubled or tripled. Place the bagged mixture in the can surrounded by ice and salt. Students can roll the can back and forth on the ground until the ice cream is set. The time required to set the mixture will vary depending on the number of servings in the can and how determined the students are.

