

Home Learning Activities – TOPIC, Activity 2

Have a go at making your very own homemade ice cream and learn something at the same time!

Ice Cream in a Bag

You will need:

- 2 small ziploc bags
- 1 large ziploc bag
- 1 cup of cream or whole milk
- Flavouring (chocolate sauce, vanilla, caramel etc.)
- Ice
- Salt



THE SCIENCE

Ice cream is made up of droplets of fat from milk jumbled up with millions of tiny crystals of ice and pockets of air. Ice has a temperature of 0°C, however, when mixed with salt, this lowers the temperature water freezes. This means the ice will be at a temperature lower than 0°C causing ice crystals to form between the tiny fat molecules – ice cream!

1. Combine the ice cream ingredients and put them in a ziploc bag.
2. Squeeze out most of the air (you'll still need some air to get into the ice cream for it to have the right consistency) and seal the bag. Put this into another ziploc bag and seal.
3. Fill the large ziploc bag with about 6 cups of ice. Add half a cup of salt, put the ice cream bag in then seal.
4. Shake vigorously for 5-10 minutes then serve!

You may need gloves or wrap the bag in a tea towel as it gets VERY cold!



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Watch <https://www.youtube.com/watch?v=K-7s7WrTX7k> How is ice cream made. What was same about this process and different when compared to your ice cream in a bag?

Design your own ice cream sundae and label it with all the various ingredients. Don't forget the different sprinkles, sauces and flavours you can use.

