

Ice Cream In A Bag



Ice Cream

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School Age
4+ years

Shake up some homemade ice cream on a hot day! This activity can be done with any age group. Younger kiddos will enjoy the sights and sounds of shaking the bag and older kiddos will enjoy the science behind the salt and ice!

Learning Outcomes

Domain:

Cognitive

Indicator:

Collecting and interpreting information

Skills:

Inquiry



Materials

- 1 cup whole milk or whipping cream
- 1/2 cup sugar
- 1/2 tsp vanilla extract
- 1/3 cup rock salt
- Ice
- 1 gallon size bag
- 2 sandwich size bags



Instructions

Step 1: Pour milk, vanilla, and sugar into the sandwich bag.

Step 2: Push the air out of the bag and seal it closed. You might want to double bag to avoid spills. If so, place your sandwich bag inside another sandwich bag and seal it.

Step 3: Add ice to your gallon bag until it is about half full. Add the salt.

Step 4: Place your sandwich bag inside the gallon bag and seal it tight.

Step 5: Shake, shake, shake it up until your ice cream freezes – around ten minutes in most cases. Watch the salt and ice melt together to get the creamy liquid inside the bag super cold!



Age Adjustments

For older preschoolers: You can start the conversation about freezing and melting and how the salt affects the ice to help the ice cream process.

For younger toddlers: Little hands may get cold easily; have them wear oven mitts or wrap the ice cream bags in a tea towel to help them shake it up!



Playful Questions

- Why do you think the salt makes the ice melt?
- What would happen if we didn't add the salt to the ice?
- How can we slow down the melting process?
- How can we speed up the melting process?