

MAKING SUPERCOOL ICE CREAM!



Following the steps below, you can make ice cream without a machine in only a few minutes! It's quite tasty and uses the simple process of Supercooling.



MATERIALS

- 1/4 CUP SUGAR
- 1/2 CUP WHOLE MILK
- 1/2 CUP WHIPPING CREAM (HEAVY CREAM)
- 1/4 TEASPOON VANILLA OR VANILLA FLAVORING
- 1 (QUART) ZIPPER-TOP BAGGIE
- 1 (GALLON) ZIPPER-TOP BAGGIE
- 2 CUPS ICE
- 3/4 CUP ROCK SALT (TABLE SALT CAN BE USED AS WELL)
- MEASURING CUPS AND SPOONS
- CUPS AND SPOONS FOR EATING YOUR TREAT

PROCEDURE

1. ADD 1/4 CUP SUGAR, 1/2 CUP WHOLE MILK, 1/2 CUP WHIPPING CREAM, AND 1/4 TEASPOON VANILLA TO THE QUART ZIPPER BAG. SEAL THE BAG SECURELY.
2. PUT 2 CUPS OF ICE THEN 3/4 CUP SALT INTO THE GALLON PLASTIC BAG.
3. PLACE THE SEALED QUART BAG INSIDE THE GALLON BAG OF ICE AND SALT. SEAL THE BAG SECURELY.
4. GENTLY ROCK THE GALLON BAG FROM SIDE TO SIDE. WEAR GLOVES OR WRAP THE BAG IN A TOWEL TO PROTECT YOUR HANDS.
5. CONTINUE TO ROCK THE BAG FOR 10-15 MINUTES OR UNTIL THE CONTENTS OF THE QUART BAG HAVE SOLIDIFIED INTO ICE CREAM.
6. REMOVE THE QUART BAG, OPEN IT, SERVE THE CONTENTS INTO CUPS WITH SPOONS. ENJOY WITH FRESH FRUIT!



THIS EXPERIMENT IS GREAT FOR BEGINNERS AND USES HOUSEHOLD INGREDIENTS.

WARNING: MUST LOVE TASTY TREATS MADE WITH SCIENCE.

