



# Ice Cream in a Bag



Science Behind Experiment: Make ice cream from scratch. By adding salt to the ice, the melting point of ice is lowered, meaning to melt the ice, it would take more heat. Which is also why we add salt to the roads in the winter, so that it doesn't become extremely icy. The ice in this experiment pulls the heat away from the ice cream mixture. The ingredients in the ice cream are chemically bound, making a compound, and cannot be pulled apart physically, if a compound is to be pulled apart, then there must be another chemical reaction.

## Supplies:

2 tbsp sugar

1 cup whipping cream

1/2 tbsp vanilla extract (for vanilla ice cream)

2 tbsp hot chocolate powder (for chocolate ice cream)

1/2 cup coarse salt or table salt

Ice

2 sealable plastic bags

## Procedure:

1. Mix hot chocolate powder and cream together, pour into large plastic bag, seal it tightly
2. Take the other plastic bag and fill half-way with ice, pour coarse salt over the ice
3. Place cream mixture bag in larger bag
4. Seal big bag tightly
5. Shake, pass or move the bag vigorously for at least 10 minutes
6. Enjoy!

## Safety:

Use salt as directed, do not rub salted ice on skin.

Source:

<http://www.2littlehooligans.com/2011/06/02/how-to-make-homemade-ice-cream-in/>