

## Lab Sheet: Ice Cream Science

<p><b>Materials needed</b></p>	<ul style="list-style-type: none"><li>• 1 large freezer bag</li><li>• 1 medium freezer bag</li><li>• ice cubes</li><li>• salt</li><li>• cream</li><li>• sugar</li><li>• vanilla</li><li>• gloves or mittens</li></ul>
<p><b>Hypothesis – What do you think will happen?</b></p> <p>When do you think a change in state will occur?</p>	

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### Procedure

1. One cup of cream, one tablespoon of sugar, and  $\frac{1}{2}$  teaspoon of vanilla extract are added to a medium-sized freezer bag. The bag is sealed tightly.

2. A large sized freezer bag is filled about  $\frac{3}{4}$  full of ice, then  $\frac{1}{3}$  cup of salt is added.

3. The smaller bag is placed inside the larger bag of ice and sealed.

4. When possible, gloves or mittens are worn when handling the bag of ice. The bag is shaken hard for five minutes.

5. The small bag is rinsed off with cold water before opening it to keep the salt water from getting into the ice cream.

And voila! The homemade ice cream is ready!

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### Observations

\*Remember  
observations can be  
recorded with pictures,  
numbers and/or words!

### Conclusions

Would you need to  
modify the ingredients,  
or the steps based on  
your results?