



ICE CREAM

in a BAG



EXPERIMENT

Make your own ice cream with science!
Watch as simple ingredients turn into a delicious treat.

YOU WILL NEED:

- 1 gallon-size zip-top bag
- 1 pint-size zip-top bag
- 1/2 cup half-and-half
- 2 tablespoons sugar
- 1/2 teaspoon vanilla extract
- 2 cups ice
- 1/2 cup rock salt
- Measuring cups and spoons

1 MEASURE



Measure 1/2 cup half-and-half, 2 tablespoons sugar, and 1/2 teaspoon vanilla extract into the pint-size bag.

2 SEAL & MIX



Seal the pint-size bag. Squeeze gently to mix the ingredients together.

3 PREPARE OUTER BAG



Add 2 cups of ice to the gallon-size bag. Then add 1/2 cup of rock salt on top of the ice.

4 ADD INNER BAG



Place the sealed pint-size bag carefully inside the gallon-size bag.

5 SEAL OUTER BAG



Seal the gallon bag tightly, making sure the inner bag stays sealed.

6 SHAKE IT UP!



Shake the bag for 5–7 minutes. The ice and salt will lower the temperature and freeze the mixture into ice cream!

7 CHECK IT



After shaking, carefully open the outer bag. Check the ice cream. It should be thick and creamy.

8 ENJOY!



Spoon the ice cream into a bowl and enjoy your homemade treat!
You did it!

9 CLEAN UP



Seal the bags and dispose of the ice and salt. Rinse and reuse the bags another time!

SCIENCE BEHIND IT!

The salt lowers the freezing point of the ice, making it colder than 32°F (0°C). This causes the ice cream mixture to freeze as you shake it!

Tips

- Make sure both bags are sealed tightly!
- Shake for a full 5–7 minutes for best results.
- Add sprinkles, chocolate chips, or toppings and enjoy!

