

# I Scream, You Scream



**MATERIALS:**

- ice
- milk
- recloseable plastic bag - 1 gallon
- recloseable plastic sandwich bag
- rock salt
- sugar
- vanilla

**PROCEDURE:**

1. Dissolve 2 tablespoons of sugar in 1/2 cup of milk, then add a few drops of vanilla or other extract for flavor.
2. Pour milk mixture in a recloseable sandwich bag and **close securely**.
3. Fill a 1 gallon, recloseable, plastic freezer bag half full of ice cubes.
4. Add about 2 tablespoons of rock salt to the bag.
5. Place the sandwich bag into the freezer bag and securely close the freezer bag. Gently massage the bags together to keep the inner bag mixing without heating it with your hands (**you do NOT want the inner bag to open**).
6. Describe the mixture after 5 minutes of mixing. Record your description in the Data table. Continue to describe the mixture every 10 minutes until 25 minutes have passed or the mixture becomes fairly firm.
7. After 30minutes, the ice cream should be ready to scoop into a cup and enjoy.

**DATA:**

TIME	DESCRIPTION OF MIXTURE
Start	
After 5 minutes	
After 15 minutes	
After 25 minutes	

**QUESTIONS:**

1. List two ways adding rock salt helped to freeze the ice cream.
2. Why must you continuously mix the ice cream as it freezes?
3. List any problems you encountered as you made the ice cream.
4. What would you change if you were to repeat this activity?