

Make Homemade Ice Cream!

For this activity you will need:

- 1 cup half and half
 - 1 tbs sugar
 - Ice
 - 1/4 cup rock salt
 - 1 large Ziploc bag
 - 1 small Ziploc bag
 - 1 large container
 - Mixing bowl
 - Scissors
 - 1 1/2 tsp vanilla extract
- Optional:
- 1 tbs unsweetened cocoa powder
 - 1 tbs chopped strawberries



1. Pour 1 cup of half and half, 1 tbs of sugar, and 1 1/2 tsp vanilla extract into a mixing bowl. Stir together until combined.
2. (optional) to make strawberry ice cream, add 1 tbs of chopped strawberries to the mix and stir.
3. (optional) to make chocolate ice cream, add 1 tbs unsweetened cocoa to the mix and stir.
4. Pour into the small size Ziploc bag and seal firmly.
5. Place small bag into the large Ziploc bag and seal tightly
6. Place the large Ziploc bag into the large container and fill container with ice.
7. Pour 1/4 cup of salt onto the ice. You can use table salt for this but rock salt works best.
8. Seal the container tightly.
9. Shake the container for around 5 minutes, or until the mixture inside is completely frozen and resembles ice cream.
10. Remove the Ziploc bag inside and use scissors to cut the corner off it.
11. Use the hole to pipe the ice cream out of the bag and into a bowl, or simply scoop it out with a spoon.
12. Garnish with any toppings you'd like and enjoy!



Why rock salt?

Salt naturally lowers the melting point of water, allowing the ice to stay cold for longer! Rock salt is better than using table salt as it has bigger chunks and therefore spreads the cold more evenly throughout the ice cream.

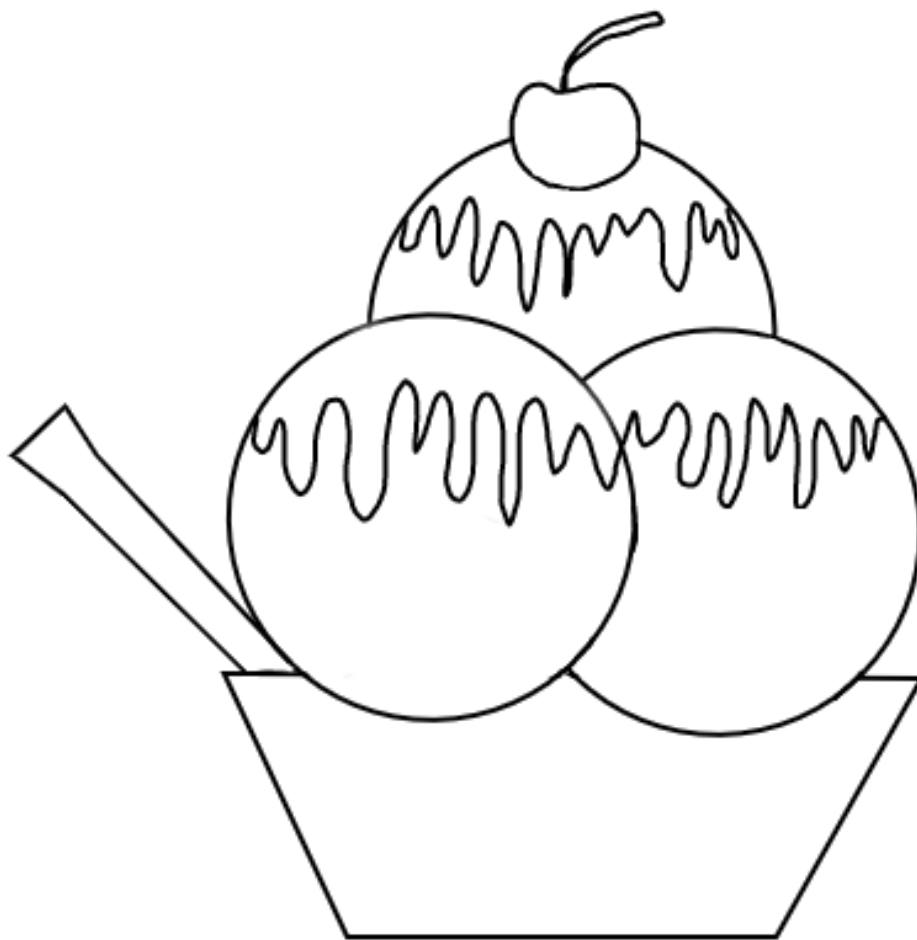


Design your Ice Cream!



What's your dream ice cream?

Colour in this ice cream with your favourite flavours and toppings! Then, fill in the blanks below to tell us what your ice cream's made of!



Flavours:

Toppings:

Sauces:

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