MAKERLAB MAKER MINUTE

Featured Project:

Ice Cream in a Bag!

When it's hot outside, what could be more perfect than discovering the magic of making your own ice cream? Take a few minutes, mix your ingredients, shake it up and share this delicious, icy treat with your family.

Materials Needed:

- 1 cup half-and-half
- 2 tbsp granulated sugar
- 1/2 tsp vanilla extract
- 3 cups ice cubes
- 1/3 cup salt
- Optional: ice cream toppings
- 2x resealable bags - one small and one larger

Time to Make: 20 minutes

Instructions:

1. Combine the half-and-half, granulated sugar and vanilla extract in the smaller resealable bag. Push the air out of the bag and seal it. Make sure you have a really good seal.
2. Combine the ice cubes and salt in your larger resealable bag.
3. Place the smaller half-and-half bag inside the larger ice bag and seal the larger bag shut.
4. Now shake! It should take about 7-10 minutes. You'll know your ice cream is ready when the cream has hardened.
5. Enjoy! Serve up this snack with your favourite toppings.

The Science Behind It:

When you start shaking your experiment, you'll notice that the ice starts melting in the outer bag. This is because salt melts ice, but your outer bag was still really cold, right? As the salt melts and mixes with the ice, the salt lowers the melting point of the ice, which allows the ice to stay colder, longer. Because your ice was colder, it means that your half-and-half cream was able to harden into ice cream. Isn't science delicious?

Source:https://www.delish.com/cooking/recipe-ideas/recipes/a54721/ice-cream-in-a-bag-recipe/

What is Maker Minute?

Maker Minute is our way of bringing the SDG Library MakerLab to your home! Each week, we'll release a cool activity or experiment that you can do using items from your home. You can share your progress and finished products on our social media pages:

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We can't wait to see what you'll make next!

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