

# Scientific Ice Cream

There's no doubt that one of the most awesome things about the summer is ice cream. So how about making ourselves some ice cream but instead of using the freezer how about we use some science!



## What do I need:

- Milkshake
- Ice cubes
- Salt
- Tea towel
- Small ziplock bag
- Large ziplock bag

## How do I do it?

**STEP 1** - Pour half of your milkshake into your small ziplock bag. (I went for chocolate!)

**STEP 2** - Half fill your large ziplock bag with lots of ice. I used both of my trays of ice.

**STEP 3** - Add about 10 tea spoons of salt to your ice in the large ziplock bag.

**STEP 4** - Put the small ziplock bag (with your milkshake in!) inside the large ziplock bag,

**STEP 5** - This will get really really cold so use your tea towel to stop your hand getting too cold.

**STEP 6** - Wrap the salty ice around your bag of milkshake for around 5 minutes. You just made your very own ice cream!



## What's going on?

The secret to making ice cream from your milkshake is simply to freeze your milkshake and for that we used some science that you see every year.

Ever notice how in the winter they put salt on the roads? That's because the salt lowers the freezing point of the ice and this causes the ice to melt.

This time we used the exact same science to make our milkshake really cold. This meant that we could use science to freeze our milkshake and make our very own batch of Scientific Ice Cream!



## More Fun Please - Experiment like a real scientist!

- What's the perfect amount of salt to add to your ice cubes. Can you add too much?
- What's the best flavour of ice cream to make?
- Not really science but why not experiment with a few and find out!

