



## Create a Cool Concoction that you can eat!

### The Challenge:

Do some chemistry in the kitchen and use freezing point depression to make your own ice cream flavor!

### The Basic Ingredients for Vanilla Ice Cream:

- ½ cup milk
- 1 tbsp. sugar
- ½ tsp. vanilla

### What to do with the ingredients:

- Mix the milk, sugar and vanilla, pour into a sandwich size Ziploc bag and seal tightly.
- Put two cups of ice cubes and 6 tbsp. of salt in a large Ziploc bag.
- Put the sandwich bag into the large bag, close tightly and shake for 5 to 10 minutes.
- Remove the small bag and rinse the outside of this bag to remove the salt.

### How to make your own flavor:

Add whatever ingredients you find yummy then get a spoon and eat your tasty frozen treat!

*Remember: Only use ingredients that are safe to eat! Be aware of allergies!*

### Fun facts:

- Ice cream is an emulsion and a foam. An emulsion is a mixture of two immiscible liquids, one of which is dispersed as small droplets throughout the other. What is a foam?
- Adding salt makes the temperature of the melting ice colder. This helps your ice cream freeze!
- Next time you taste something yummy, thank a food scientist!
- The freezing point of water is 0°C.

