

## Create a Cool Chemical Concoction 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:

1/2 cup milk, 1 tbsp. sugar, 1/2 tsp. vanilla , 2 Ziploc bags (1 big, 1 small), ice cubes, salt

### 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.

