



CAMP FIRE AT HOME ACTIVITY

Ice Cream in a Bag!

Follow along our recipe to make a fun treat!

TIME: 20-30 MINUTES

MATERIALS NEEDED:

1 QUART ZIPLOC BAG

1 GALLON ZIPLOC BAG

1 CUP OF MILK

1 TABLESPOON SUGAR

1/2 TEASPOON VANILLA EXTRACT

1/3 CUP SALT

ICE

STEP BY STEP GUIDE:

Kid Friendly Purpose:

We are going to be making our own ice cream in a bag! We will make it with just a few ingredients!

Before you begin, ask your youth why they think we have to add salt to the ice?
(Answer below)

1. Pour milk, sugar, and vanilla extract into the quart sized bag. (you can add chocolate chips or other desired flavors into this bag now!)
2. Seal the bag and try to get most of the air out.
3. Fill the larger gallon sized bag 3/4 filled with ice and then add the salt.
4. Place the smaller bag into the larger bag and seal completely.
5. Now shake the bag for 5-10 minutes until the ingredients have turned into an ice cream texture.
6. Take out the smaller bag and rinse with cold water.
7. Open the bag and enjoy your well deserved treat!

SCIENCE BEHIND IT: Salt lowers the freezing point of water (freezing point depression), so the ice bath can get colder than usual, allowing the ice cream to freeze faster!

STAY GREEN: In Seattle, you can collect your washed out plastic bags and recycle them at bins in participating stores, find a store with a bin here: <https://www.plasticfilmrecycling.org/>