



## **4-H Learn from Home Activity: Ice Cream in a Bag**

### **Materials Needed:**

- ½ cup half-and-half
- 1 tablespoon sugar
- ¼ teaspoon vanilla
- 6 cups ice
- ½ cup salt
- gloves or a small towel
- 1 gallon size sandwich bag
- 2 quart size sandwich bags
- Toppings (optional)

### **Instructions:**

1. Mix vanilla, half-and-half, and sugar in one quart size sandwich bag.
2. Squeeze out as much of the air as possible and seal the bag.
3. Place this bag in the other quart size sandwich bag and seal to protect it.
4. Place the quart size bags, ice, and salt into the gallon size bag.
5. Shake! Shake the bag for 5-10 minutes or until the ice cream begins to harden. If the ice melts too quickly, add an additional cup of ice.
6. Periodically remove the quart size bag from the bag of ice to check the consistency of the ice cream.
7. Remove ice cream from the bag by cutting off a corner of the bag and squeezing it into a bowl. Add toppings to your ice cream and enjoy!

### **Reflective Questions:**

- Why do you think we added salt to the ice?
- What makes the ice melt?
- What else could we use to make the ice cream hard?
- Would this experiment work with milk instead of half-and-half?

### **Extensions of this activity:**

- Have youth work independently or in teams.
- Try making ice cream without the salt. Does it work?

