

Ice Cream

Description:

When salt mixes with ice, it causes the ice to melt at an extra cold temperature. As the ice melts, it absorbs heat from its surroundings. The cream and sugar freeze making "Ice Cream".

Ingredients:

1 Tbsp sugar
1/2 cup milk or half & half
1/4 tsp vanilla
6 Tbsp rock salt
1 pint-size plastic baggie
1 gallon-size plastic baggie
Ice cubes

Directions:

Pour the milk, vanilla, and sugar into the small baggie and seal it carefully. Fill the large baggie half-full of ice and add the rock salt. Place the small baggie inside and seal the big baggie carefully. Shake until you make ice cream.

National Standards for Science

Grades K-4 Standard B - Water will normally freeze at 32°F. A 10% salt solution freezes at 20°F, and a 20% solution freezes at 2°F. This can be used when speaking about heat melting ice.