

# Ice Cream in a Bag Instruction Sheet

## Equipment

- Ice Cream Observation Record
- 2 large freezer bags
- 1 small ziplock freezer bag
- Stopwatch/timer
- Tablespoon and  $\frac{1}{4}$  teaspoon measures

## Ingredients

- Ice
- 180ml milk (skimmed or whole)
- Sugar
- Salt
- Vanilla essence

## Instructions

- Put one of the large freezer bags inside the other, then half fill the inner bag with ice.
- Add 6 tablespoons of salt to the ice.
- Put the milk into the small ziplock bag. Add 4 tablespoons of sugar and  $\frac{1}{4}$  teaspoon of vanilla essence to the milk..
- Seal the milk bag. Check that the milk bag is sealed.
- Place the milk bag in the ice bag directly on top of the ice. Seal the ice bag.
- Shake the bag until the ice cream is ready, set the timer off and start shaking.
- Don't shake too hard, if the bags split you'll have to start again.
- After 5 minutes pause the timer, stop shaking and see if the mixture has solidified, if it's the texture of soft ice cream then it's ready.
- If it's too runny, start the timer again and keep shaking until it's ready. Remember to pause your timer each time you check.
- Test the ice cream, recording your findings on the Ice Cream Observation Record.