



# Homemade Ice Cream

*Using salt, you can lower the melting point of ice to create fun and tasty ice cream!*

**Length:** 30 Minutes

**Difficulty:** Medium

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## Supplies You Will Need

- ½ cup milk or cream
- 1 tablespoon sugar
- Flavoring: ½ teaspoon vanilla, 1 tablespoon chocolate or strawberry syrup
- Enough ice to fill a gallon Ziploc bag
- 6-7 tablespoons Kosher salt (generally larger crystal salt works better)
- Pint-sized Ziploc bag

## ACTIVITY INSTRUCTIONS

1. Mix milk, sugar, and flavoring in a pint-sized Ziploc bag.
2. Add ice and salt to a gallon-sized Ziploc bag,
3. Shake both bags a few times so everything is evenly distributed in each bag.
4. Put the sealed pint-sized bag into the gallon bag, making sure that the ice completely covers the pint bag.
5. Seal the gallon Ziploc bag and shake until milk turns to ice cream consistency. The bag will get very cold, so it's a good idea to wear gloves while shaking!

