

Ice Cream in a Bag



4 eggs beaten

clean gallon jug with cap

2 cups sugar

crushed ice

4 cups Half and half

box of table salt

2 teaspoons vanilla

large resealable plastic bag

(1 bag per 2 students)

½ teaspoon salt

small resealable plastic bag

(1 bag per 2 students)

gallon of milk

1. Place the beaten eggs, sugar, half and half, vanilla, and measured salt in the clean gallon jug. Add milk until the jug is almost full. Place the cap on the jug and shake well until all ingredients are well mixed.
2. Give each pair of students a small resealable bag. Pour ½ cup ice cream mixture in each bag. Seal well!
3. Give each pair of students a large resealable bag half-filled with ice. Have the students place the smaller ice cream-filled bag into the larger bag of ice. The students should place about ¼ cup salt over the ice. Seal the large bag containing the ice, small bag and salt.
4. Students take turns or work together to churn the ice cream. The ice should be continually moved around the ice cream mixture.
5. Have the students hypothesize how long it will take for the liquid to become a solid. **NOTE** – Additional salt may be added to decrease freezing time.
6. When ice cream is of desired consistency, remove from the bag and enjoy!