

MAKING A SWEET TREAT WITH SALT

All you need is tightly sealing plastic bags, in 2 different sizes; 1 cup of milk; $\frac{1}{4}$ cup of sugar; 1 teaspoon vanilla essence; $\frac{1}{2}$ cup rock salt; 3 cups of ice.



Get your ingredients!



Milk goes in first



Next the sugar & vanilla essence



Close that bag tight!



Rock salt - meet ice!



Gloves are a good idea!



Voilà! Ice cream!



Add toppings & dig in!

STEP 1.

Pour a cup of milk into the smaller of the two plastic bags, add the sugar and vanilla essence. Seal the bag tightly and shake the bag to mix all the ingredients.

STEP 2.

Put all of the ice into the larger bag and add the rock salt. Now put the smaller bag inside the larger bag and seal the bag tightly.

STEP 3.

Shake the bag as much as you can. Toss it from hand to hand, shake and toss and shake and toss - for about 5 minutes. You might need gloves on - all that ice will be cold!

STEP 4.

Open the larger bag and remove the smaller bag. Open the smaller bag and eat your ice cream! You should probably put it in a bowl, and add some toppings.

The salt lowered the freezing point of the ice, creating an environment in which the milk mixture could freeze and become ice cream. The shaking and tossing moved the milk around so that it could freeze evenly, and make the ice cream deliciously smooth.

