

I scream! You scream! We all scream to make ice cream!



Materials:

- 1/4 cup of sugar
- 2 cups milk (approximately)
- 1 teaspoon of vanilla flavoring
- 1/2 cup of rock salt
- 1 pint sized plastic jar
- 1 large plastic jar
- Ice cubes

Procedure: You will work in a group of 4 to make the ice cream. Each student will get 1/2 cup.

- 1) Place 1/4 cup of sugar in the small plastic jar.
- 2) Put vanilla flavoring in the jar.
- 3) Fill almost to the top with milk and stir until sugar is dissolved.
- 4) Put a layer of ice in the large plastic jar.
- 5) Sprinkle with rock salt.
- 6) Place jar of milk mixture inside large jar.
- 7) Pack ice around it adding a few sprinkles of salt with each layer.
- 8) Place a large paper towel on the lab table to roll the large jar on.
- 9) Roll the jar back and forth for approximately 15 minutes.
- 10) Check and scrape ice cream off sides.
- 11) Continue to roll for 10-15 more minutes until ice cream is desired texture.
- 12) Before you open the inside jar, wipe the outside off to clean the salt off.
- 13) Divide the ice cream between the 4 people in your group.
- 14) If you have earned toppings, get them from your teacher.
- 15) Enjoy your ice cream!
- 16) Wash both plastic jars with hot soapy water to get ready for the next class. Dry the jars with paper towels.
- 17) Clean up your lab station.

Questions:

1. How did your ice cream turn out? Was there anything your group should have done differently?
2. What is the purpose of adding the salt to the ice?
3. Name 2 physical changes that occurred during this lab.
 - a.
 - b.
4. What is the purpose of rolling your can?