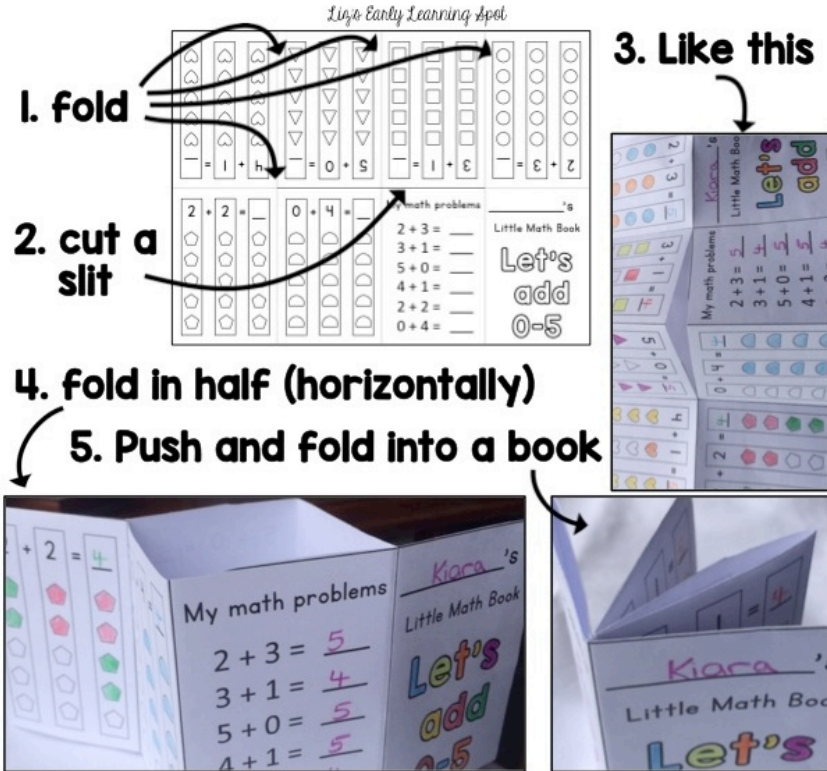


HOMEMADE ICE CREAM in a bag



Follow the pictures below to assemble your book. These instructions are from these free Little Math Books.



I hope you get lots of use out of these teeny tiny ice cream readers and wish you happy teaching and learning!

If you have any questions, comments or concerns please contact me at lizearlylearningspot@gmail.com

Liz

For single classroom or personal use only. Please do not give away to others but direct them to my website to download. www.lizs-early-learning-spot.com

WHAT YOU'LL NEED

Instead of a fridge

A large (gallon-sized) ziploc bag

4 cups of ice cubes

1/2 cup rock salt (any salt works, but the bigger the crystals the better)

Ice cream ingredients

1/4 cup whole milk

1/4 cup thickened cream

[OR 1/2 cup half and half if you're in America]

1/4 teaspoon vanilla essence / extract

1 tablespoon white sugar

1 tablespoon chocolate bits (optional)

1 sandwich-sized ziploc bag.

To prevent frostbite

1 pair of winter gloves or thick cloth hand towels

Alternatives to milk and cream mix

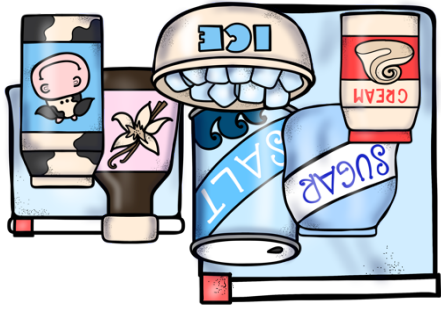
1/2 cup regular milk or 1/2 cup cream



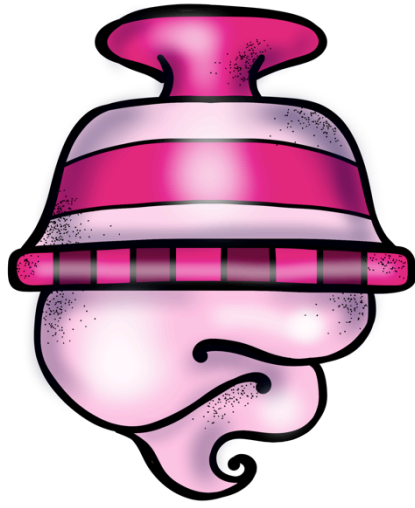
If you'd like to look at my teaching resources click on the TpT link.

WHAT YOU'LL DO

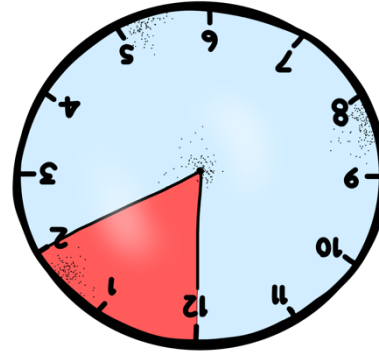
1. Add half the ice to the large ziploc bag, add half the salt and shake (put aside for a minute).
2. Pour the milk, cream, vanilla essence and sugar into the smaller ziploc bag. Add the chocolate chips, too, if you'd like them.
3. Seal the bag firmly, expelling as much air as you can.
4. Put the ice cream mixture on top of the salted ice, then add the rest of the ice and salt on top, take out the air and seal the bags.
5. Put on some gloves and shake the bag for around 5 minutes, or until the mixture feels like the consistency of ice cream. We did 3 experiments and the time needed varied between 4 and 7 mins.
6. Take out the bag of ice cream and quickly rinse the salt off the outside under a cold tap.
7. Then, either eat straight out of the bag or snip a bottom corner and squeeze the ice cream out into a bowl.
8. Add sprinkles or other toppings!



Homemade Ice Cream in a Bag!



6. Eat the ice
cream! YUM!



5. Shake, shake,
shake for five to
ten minutes!



4. Put on a pair
of gloves.

Ingredients

- $\frac{1}{4}$ cup milk
- $\frac{1}{4}$ cup cream
- 1 tbsp sugar
- $\frac{1}{4}$ tsp vanilla extract

- 4 cups ice cubes
- $\frac{1}{2}$ cup rock salt
- 1 large zip bag
- 1 small zip bag

1. Add ice and salt
to the big bag.

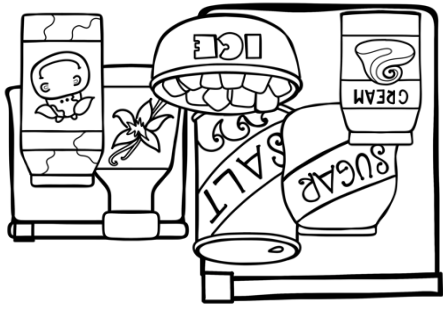


2. Add milk,
cream, vanilla and
sugar to the small
bag. Zip it shut.



3. Put the small
bag into the big
bag. Zip it shut.



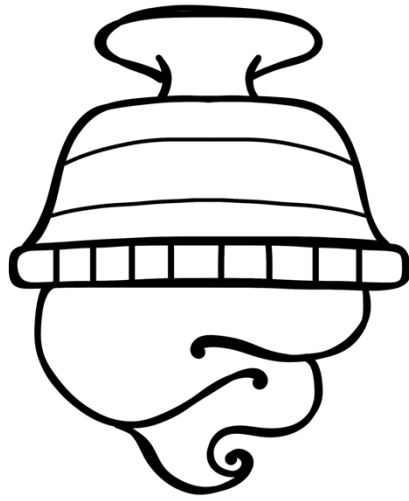


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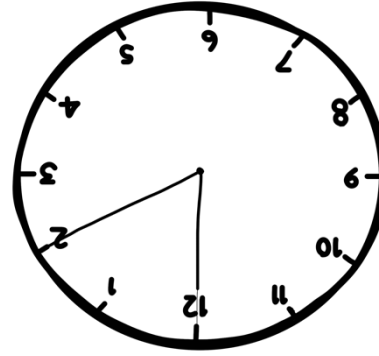
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