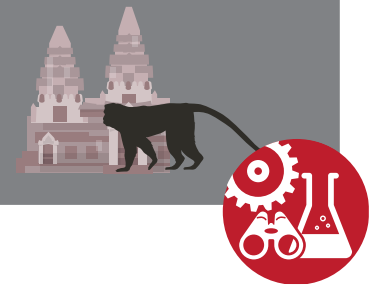


ICE CREAM CANS

MONKEY CITY Creative Expression



THE ADVENTURE:

To get that oh-so-good creamy texture, ice cream must be mixed and frozen at the same time. Ice cream makers use a mixing device to keep the ingredients moving while cooling everything from the outside to freeze the liquids. Milk and cream freeze at a lower temperature than water. Salt lowers the freezing temperature of water, creating a below-zero cold layer to freeze the milk into ice cream.

Now you get to be the ice cream maker! Combine cream, sugar and different flavours in a container. Put this container in a bigger container full of ice and salt. Then, give the whole thing a good shake – and keep on shaking. The final product will be a delicious homemade treat for you and your Lair to enjoy.

DO:

- Mix your milk, sugar and other flavourings in the smaller can or bag, then seal it up tight.
- Place this container in the larger one.
- Fill the larger container with crushed ice, adding salt in layers as you go.
- Now, shake it up. Roll or shake the can, or give your bag a good shake.
- Mix any chunky flavourings about fifteen minutes after you have begun shaking.
- After about twenty minutes, your ice cream should be ready to eat!
- Grab a spoon and dig in!

PLAN:

- What flavour will your ice cream be?
- What ingredients will you need to make your ice cream?
- Will you make your ice cream in a can or a bag?
- Why do you need salt to make ice cream?

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ICE CREAM CANS

REVIEW:

- What do you know now that you did not know before?
- How did the salt help your ice cream freeze?
- How did you work together to make the ice cream?
- What elements of STEM were in this adventure? Science? Technology? Engineering? Mathematics?
- What did you like about this adventure? What did you not like? How would you do this adventure differently?

MATERIALS:

- Milk, cream or whipping cream
- Sugar
- Flavouring, such as vanilla, chocolate chips or coconut
- Rock salt
- Spoons
- One large and one small metal can with lids
Or several slide-lock bags of different sizes
- Tape

ONLINE RESOURCES:

- Scrumptious Science: Making Ice Cream in a Bag
- Homemade Ice Cream in a Can
- Homemade Ice Cream

SAFETY TIP:

- Be aware of any allergies in your Pack, and avoid using those ingredients in your ice cream creations.

