EXCITING ICE CREAM

MATERIALS:

 •1/2 cup of milk •1 gallon size zip lock bag

 •1 tbsp. sugar •1 sandwich size zip lock bag

 •1/4 tsp vanilla •plastic spoon

 •4 beakers of ice •50 ml of salt

PROCEDURE:

1. Fill each large bag 1/3 to ½ way full of ice.
2. Put milk, vanilla, and sugar into the small bag. Seal, making sure to squeeze out all the air.
3. Place the sealed smaller bag into the large bag of ice.
4. Add 3 tablespoons of salt to the ice bag. Seal, squeezing out all the air.
5. Place the bag on the desk and roll back and forth or squeeze and gently shake for about 5 minutes, or until ingredients harden some.
6. Open the large bag carefully so the ice water doesn’t accidentally get mixed with the smaller bag.
7. Open the smaller bag and enjoy!

REVIEW QUESTIONS:

1. What is the temperature of the ice at the very beginning? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
2. What are the physical states of matter of:

A. Sugar \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ B. vanilla \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

C. Milk \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ D. ice \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. What physical changes occur?
2. What chemical changes occur?
3. What is the temperature of the ice at the end?

 6. What other unique things happened?