

Ice-cream in a bag

On hot summer days there's nothing nicer than a cold ice-cream as a treat.

Why not try to make your own? This short experiment results in lovely, creamy ice-cream that you can see form before your very eyes!

What you need:		
		
Cream	Sugar	Vanilla
		
Ice cubes	Salt	Zip lock bags (small and large)

Method:

1. Into the SMALLER ziplock bag, place:

- ½ cup of cream
- 1 teaspoon of vanilla
- 2 ½ teaspoons of sugar

2. Seal the ziplock bag tightly and make sure to press as much air out as possible.

3. Into the larger ziplock bag, place:

- The sealed, small ziplock bag
- Enough ice cubes to fill it half way
- 6 tablespoons of salt

4. Now it's time to make your ice-cream! To do this you need to shake your bag for about 10 minutes. Be careful not to squeeze the bags as this could burst them!

5. After about 10 minutes your ice-cream should be ready. Remove the smaller ziplock bag from inside the larger one, open it up and enjoy!