

What you need to do:

Procedure:

1. Add 1/2 cup milk, 1 tablespoon of sugar and 1/4 teaspoon of flavoring (chocolate, strawberry, etc.) to a pint-sized freezer bag.
2. Seal the bag so that the excess air is released.
3. Obtain a quart-sized freezer bag and place the sealed pint-sized freezer bag inside it.
4. Add ice to the quart-sized freezer bag to surround the contents of the pint-sized bag.
5. Add 6 tablespoons of ice cream salt to the ice in the quart-sized freezer bag.
6. Seal the quart-sized bag so that there is a minimum amount of air inside.
7. Wrap the bags in several layers of paper towels.
8. Shake the bags carefully for approximately 5 minutes.
9. Check the consistency of the ice cream and continue shaking until the consistency is as you want it.
10. Remove the pint-sized bag from the quart-sized bag and rinse any excess salt from the outside of the bag.
11. Complete the questions in the lab report as you eat your experiment.