**Phase Change in Ice Cream**

**Materials:** (They do not have to be exact. Experiment to find what tastes best to you.)

1 cup milk

2 tablespoons sugar

½ teaspoon vanilla extract (or try chocolate syrup instead)

½ cup salt

1 large Ziploc bag

1 small Ziploc bag

Ice – Enough to fill the large Ziploc bag about half way

**Procedure:**

1. Place a paper towel over your work area.
2. Stir the milk, sugar, and vanilla or chocolate flavoring together.
3. Pour the milk solution into the small Ziploc bag. CAREFULLY seal the bag.
4. Fill the large Ziploc bag about half way with ice and sprinkle the salt onto the ice.
5. Put the small Ziploc bag (milk bag) inside the larger Ziploc bag (ice bag).
6. CAREFULLY SEAL THE BAG. (Try not to leave too much air in the bag. Too much air inside could force your bag to open while shaking.)
7. Begin to flip the bag over and over, holding it by its corners. (Wear gloves. The bag can get cold enough to damage your skin.)
8. It should take 5-10 minutes to freeze. When you have ice cream, take the smaller bag out and enjoy. ☺