



I scream, you scream,  
we all scream for  
**ICE CREAM!**

Homemade Ice Cream with Tammy



## The Science

A lot of interesting chemistry is needed to make ice cream! We add salt to lower the melting temperature of the ice. This makes the ice cream solidify. The more salt you add, the lower the melting temperature. The colder the temperature around the ice cream, the faster it will freeze! This is the reason salt is put on our roads in the winter when it's cold and wet. It lowers the freezing temperature to keep the roads covered with water, and not ice!

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**Let's Get Started.... 😊**



No ice cream maker needed!  
Just grab the ingredients  
and have fun!

## INGREDIENTS

- 1 cup half-and-half
- 2 tbsp. sugar
- 1/2 tsp. vanilla extract
- 4 cups ice
- 1/3 cup salt  
(any kind works)
- Toppings of your choice
- 2 sealable plastic bags  
(1 large, 1 small)



## DIRECTIONS


In the small plastic bag,  
combine half-and-half,  
sugar, and vanilla.  
Push out excess air and  
seal.





- In the large plastic bag, combine ice and salt. Place small bag inside the bigger bag and shake vigorously, 7 to 10 minutes, until ice cream has hardened.



A close-up photograph of a person's hand shaking a clear plastic bag. The bag is filled with a white, viscous substance and is covered in condensation droplets. A blue object is visible inside the bag. The background is a green lawn. A semi-transparent white circle on the right contains text.

You can even take  
it outside for a  
shake! Just keep  
shaking until it's  
hardened!



Remove from bag and enjoy with your favorite ice cream toppings! Sprinkles anyone? Fresh strawberries? YUM!!! ENJOY!

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