Cameron House Summer Series presents

Wow!

ice cream

STEAM Activity

Good Times
Before You Begin!

Wash your hands for at least 20 seconds with soap and warm water.

Allergy Warning
This recipe contains dairy.

Adult Supervision Recommended
Materials Needed

Makes roughly 1 Serving of Creamy Vanilla Ice Cream:

- 1 cup of half & half
- 2 tbsp. granulated sugar
- ½ tsp. Pure vanilla extract
- Pinch of salt (Optional, up to personal preference, just taste before adding)
- Personal topping preferences!

Hints & Tips: If you would like to make chocolate ice cream, try adding chocolate syrup! For dairy-free ice cream: use coconut milk! For sherbet: use a combination of milk & fruit juice
Mixing Materials

- 1 quart-sized ziplock bag
- 1 gallon-sized ziplock bag
- Serving Bowls
- Spoons
- Rock Salt or Kosher Salt
- Ice
- Optional materials for added fun for youth!
  - Tin coffee containers (One smaller one that can fit into a bigger one comfortably)
  - Duct Tape
Instructions

Using Ziplock bags

1. Combine milk, vanilla, and sugar in the small plastic bag. Seal the bag tightly, making sure to press out any air trapped inside the bag.
2. Mix ice and rock salt in the gallon-sized plastic bag.
3. Place the small bag into the large plastic bag and seal tightly.
4. Shake the bag vigorously for about 5 minutes. You can have fun tossing it around with friends. Be careful! The bag will be very cold and slippery!
5. After about 5 minutes, you will see that the liquid inside the smaller bag has hardened. Without opening the bags, rearrange the ice in the larger bag so that it’s surrounding the smaller bag and let it sit for another few minutes.
6. Open them up and scoop out the ice cream from inside the small bag into a bowl.
7. Add your own toppings and serve immediately!
Instructions

Using Coffee Tins

1. Mix all of the contents together into the smaller tin can, seal the lid with duct tape so it doesn’t fall off!
2. Place the smaller tin container into the larger container
3. Fill the empty spaces in the larger tin can with ice and rocket salt, seal the lid with duct tape to make sure it won’t fall off!
4. Double check that both lids are sealed tightly with duct tape, and play any variation of Kick the Can! You can kick it, roll it, shake it, whatever you can think of to get the can moving around for ~15 min!
   a. You will need to replenish the ice regularly, so check on it every 5-10 minutes.
   b. The tin container will get very cold here, please wear gloves & mittens if needed!
5. After about 15 minutes, open the smaller container and check to see if all of the ice cream has hardened. If not, repeat the process for a bit longer.
6. Once the ice cream has hardened, or reached the desired level of consistency, transfer into a bowl.
7. Add your personal toppings and enjoy quickly before it melts!