

Are you making ICE CREAM?

Yup, and it's taken scientists hundreds of years to figure out how it works.

The secret is in the thermodynamics! — How quickly we freeze the ingredients.

FLAVOR WITH CHOCOLATE CHIPS, NUTS, ETC..

**BAG 1
ICE CREAM
INGREDIENTS**
1 CUP OF HEAVY CREAM
1 1/2 CUP OF WHOLE MILK
1 1/3 CUP OF SUGAR
3/4 TEASPOON OF VANILLA ESSENCE

**BAG 2
SUPER FREEZER**
2 1/2 POUNDS OF ICE
1 1/2 POUNDS OF SALT

We need a second bag, a super freezer, to freeze the ingredients in the first bag.

The salt and ice combine to make a solution colder than the freezing point of ordinary water.

In fact, a salt-ice solution can remain a liquid to as low as -21.2°C or minus -6° F.

Now we put bag one, the ingredients bag, inside bag two, the freezer, and seal it tight!

I need gloves!

The freezer bag is sucking out my heat!

Now we just toss the bags for about 15 minutes until the ice cream ingredients are firm.

That's it! Open up the ingredients bag and serve! Enjoy!

So Tuck... what do you think?

Delicious!

After mixing the components thoroughly, we pour them in our first bag.

It's important to squeeze all the air out.

Why?

Because still air is an insulator and heat doesn't pass through it.

That's why we use double-pane windows to keep the heat in.



To freeze our ice cream the fastest, we don't want anything insulating our ingredients.