

SCIENCE OR MAGIC?

“FROM BAG TO BOWL,
TASTE THE MAGIC!”

SV HS FACTS

Ice Cream In a Bag

Ingredients for Ice Cream

- 1 tablespoon sugar
- ½ cup half and half
- ¼ teaspoon vanilla extract
 - (or other flavoring)

Supplies

- 1/4 cup salt
- Enough ice to fill the gallon-sized bag halfway
- 1 gallon-sized Ziploc bag
- 1 pint-sized Ziploc bag

Add the following to each of the small resealable bags:

- 1 tablespoon sugar
- ½ cup half-and-half
- ¼ teaspoon vanilla extract

How to Make Vanilla Homemade Ice Cream

Chocolate Ice Cream = Add 1 Tbsp Chocolate Syrup to your vanilla base

Step 1

At Your Desk...

On the bag's writing rectangle, label your small bag with your name and ice cream flavors.

Step 2

Kitchen Table 1

Add to small bag:

- Table 1: 1 Tbsp sugar
- Table 2: ¼ tsp vanilla
- Table 3: ½ cup half-half.

Seal and set your bag at your desk.

Step 3

Kitchen Table 2

Add 1/4 cup of salt to your gallon bag of ice.

Bring salted ice bag to your seat, place ice cream mixture inside and seal.

Step 4

At Your Desk...

Check the consistency of the ice cream and keep shaking it until the 5 minutes are done.



TARGET AUDIENCE: STUDENTS AND GUEST SAMPLERS
PRODUCT MARKETING ELEMENT:
HANDMADE QUALITY ICE CREAM