

Emerald Campfire

Produced by: Emerald Ice Co.



Emerald Ice Co.

Monica Chamberlain (Teacher)
6th Grade
Hamilton Central School
47 W. Kendrick Ave.
Hamilton, NY 13346

John C, Everett S, Pablo B, Henry F, Zhihe Z, Reagan S, Abby
V, Chase S, Jaxson K, Sam S, Rylan G



“You always feel nice when you
eat Emerald Ice!”

Ingredients

Ingredients

- $\frac{3}{4}$ cup of granulated sugar
- 2 cups of whole milk
- 4 cups heavy cream
- 1 cup of mini semi-sweet chocolate chips
- 1 package of chocolate graham crackers
- 1 tbsp mint extract
- 2-3 drops of green food coloring
- $\frac{1}{2}$ cup of marshmallow fluff



Recipe

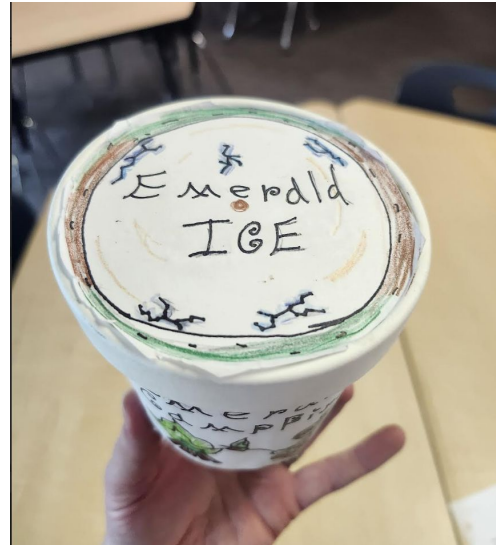
Instructions

1. Leave the inner ice cream container in the freezer overnight
2. Remove the container from the freezer and place it inside the larger ice cream container
3. Fill ice cream bin with ice & ice cream salt
4. Add 2 cups of whole milk to the inner container
5. Add 4 cups of heavy cream to the inner container
6. Add $\frac{3}{4}$ cups of granulated sugar into the inner container
7. Place the lid on the machine, plug it in and allow it to churn for 25 minutes
8. Remove liquid from the machine, pour it into a plastic container (the container should have a lid that you will put on after to keep the ice cream safe in the freezer).
9. Add all toppings: chocolate chips, graham crackers pieces and marshmallow fluff
10. Put the lid on the container
11. Freeze for 24 hours
12. Enjoy!

Trust The Process



Finished Product!!!



Pint design by: Zhihe
(6th Grade)



Partnering with Gilligans

After making this in our classroom, we reached out to our local ice cream shop, Gilligan's Ice Cream and asked if they would make it for real.

We were able to learn about the ice cream making process, the products and receive 10 gallons of our very own Emerald Campfire ice cream!!!!



Emerald Campfire meets Gilligan's Ice Cream





Thank you Andy!!!! (owner of Gilligan's)

