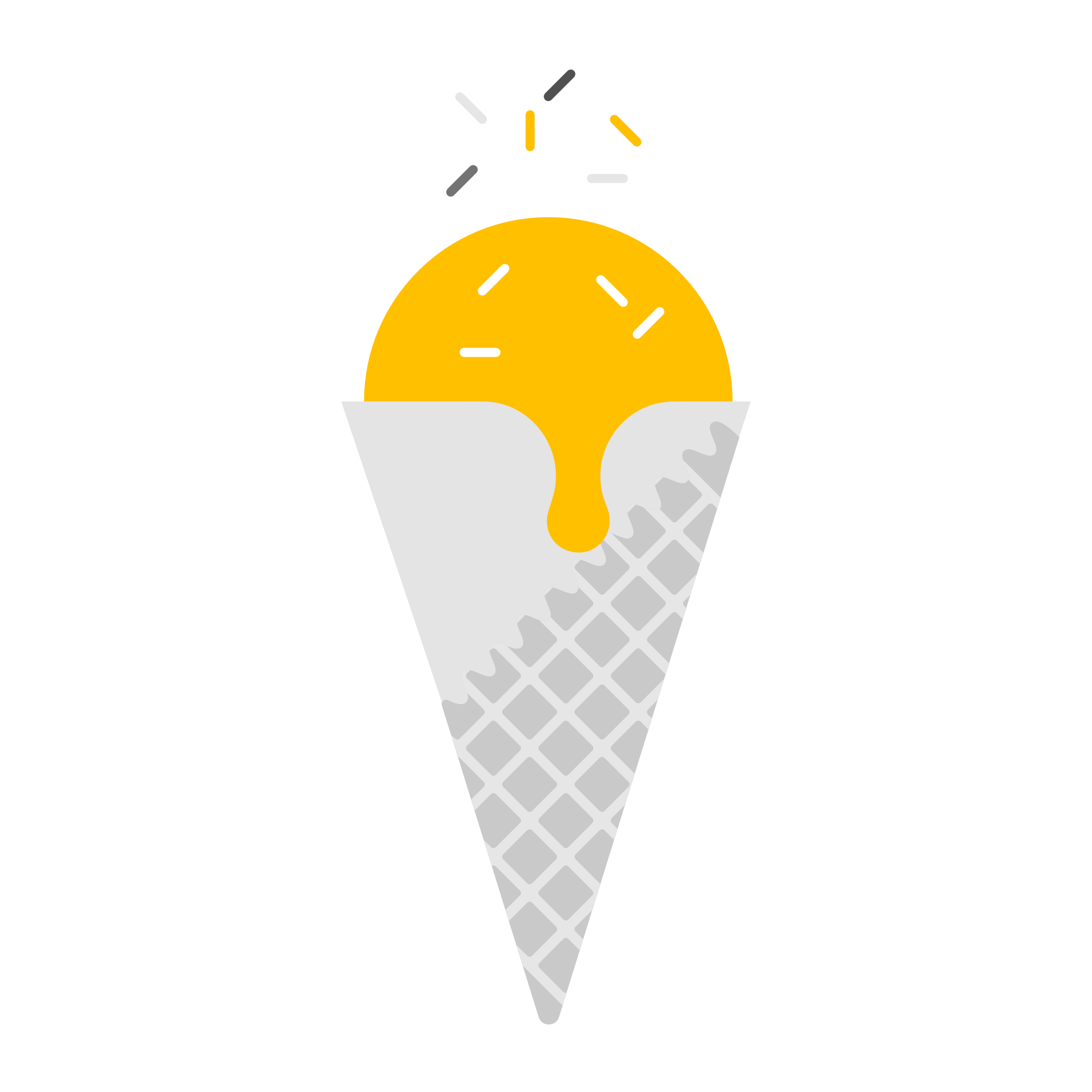
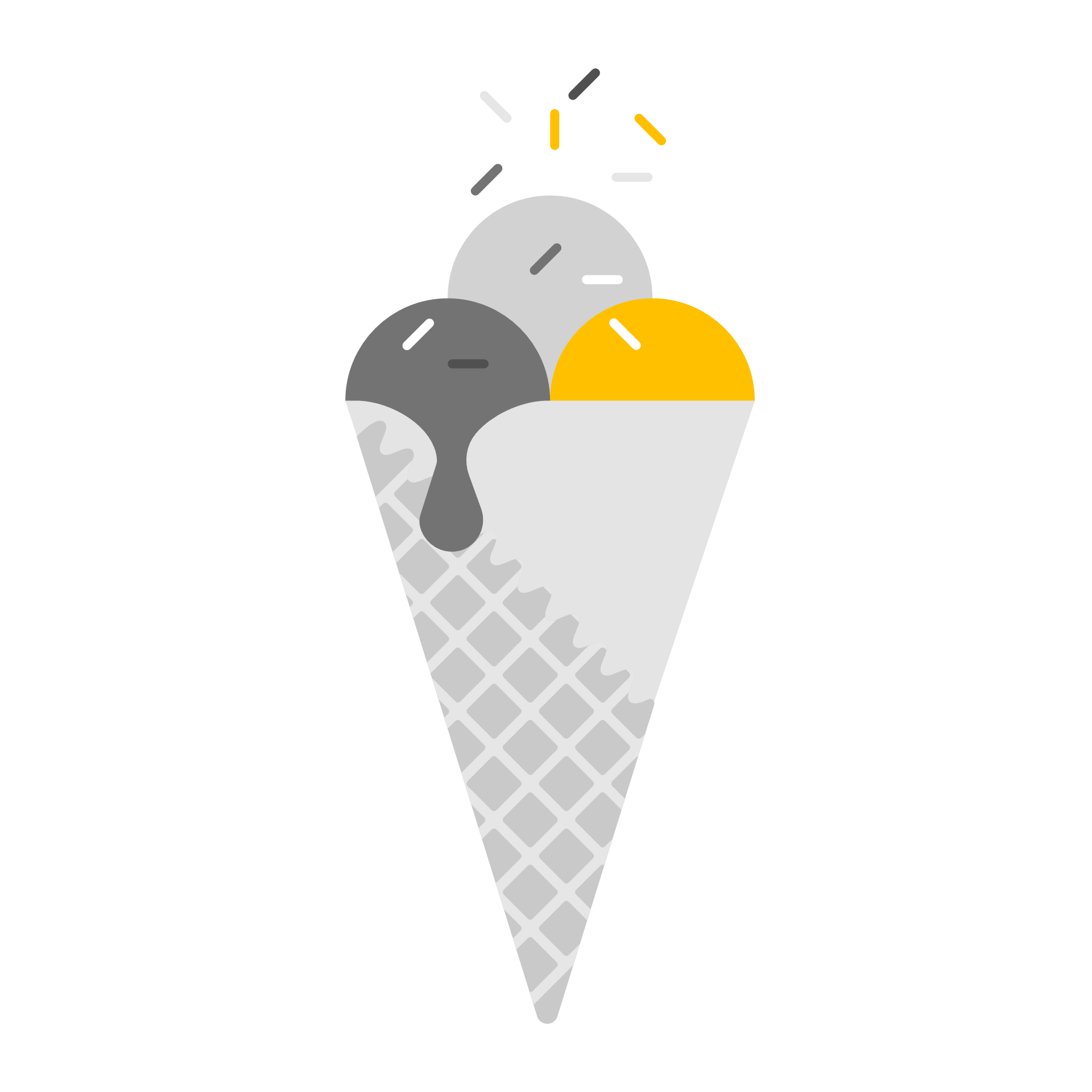
Hello Parents,

I’m not sure if you were told, but last week in Science we conducted a pretty *cool* experiment! We made our very own ice cream in a bag, and in the process we learned about the changing states of matter. The kids had so much fun making this that I thought I would share the recipe so you could try doing this at home if you wanted!

Ms. Borden  
*Student Teacher*

Ingredients:

• 1 c. homogenized milk

• 2 tbsp. granulated sugar

• 1/2 tsp. pure vanilla extract

• 3 c. ice (fill just under half of your large Ziploc freezer bag)

• 1/3 c. kosher salt

• Ziploc bags – 1 large, 1 medium/small (I found that the Ziploc ones held up better)

Directions:

1. In your smaller resealable plastic bag, combine half-and-half, sugar, and vanilla. Push out excess air and seal.
2. In your large resealable plastic bag, combine ice and salt. Place small bag inside the bigger bag, seal, and shake vigorously (approx. 7-10 minutes) until ice cream has hardened.
3. Remove from bag and enjoy!