



Ice cream in a bag

Making ice cream in a bag is the perfect recipe for preschoolers! There is fine and gross motor work involved plus you get a yummy treat.

Try this as a team building activity or a fun special science experiment for kids.

You will need:

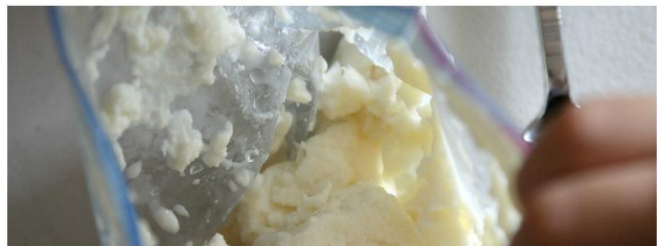
- Whole milk, heavy cream, or half and half
- Sugar
- Vanilla
- Ice
- Kosher salt or ice cream salt
- Plastic freezer bag
- Plastic container
- Spoons and bowls
- Sprinkles (optional)



- Fill the plastic container most of the way with ice
- 6 tablespoons of kosher or ice cream salt all over the ice.
- Pour one cup of whole milk, half and half, or heavy whipping cream into the plastic freezer bag.
- Add two tablespoons of white sugar. Invite the children to help to practice fine motor skills! Finally, add a teaspoon of pure vanilla extract.
- Put the freezer bag with the ingredients into the container with the ice. Top with more ice if needed. Put the lid on the container.
- Shake the container! Take turns shaking up the ice cream for about 10 to 15 minutes.

Science for Kids:

ICE CREAM IN A BAG



You can check the consistency of the ice cream periodically by opening the container and gently squeezing the bag.