

## Ice Cream in a Bag Experiment

Select three of the following milk sources to test a hypothesis:

- Whipping Cream
- Half and Half
- Whole Milk
- 2% Milk
- 1% Milk
- Skim Milk
- Almond Milk
- Soy Milk
- Coconut Milk

Hypothesis: (Create a hypothesis for the three milk sources you selected)

### Materials Needed:

- ½ cup of each milk source
- 1 tablespoon of sugar for each batch
- 1/2 teaspoon of vanilla for each batch
- 1 small ziplock bag for each batch
- 1 lg ziplock back for each batch
- 1/3 cup of ice cream salt for each batch
- 3-4 cups of ice for each batch
- Gloves or Oven Mitts

### Procedure for each batch of ice cream:

1. Check to see what data needs to be recorded with each batch.
2. In small ziplock bag mix milk source, sugar, and vailla. Seal.
3. In large ziplock bag dump salt and ice.
4. Place the small ziplock bag inside the large ziplock bag and seal.
5. Put on gloves or oven mitts and shake contents of bags for 7-10 minutes.
6. Taste and record data for each batch in the Data Table.

What is the Variable ingredient in this experiment?

What is a Constant ingredient in this experiment?

Data Table

Milk Source	Time	Texture	Taste

Observations and Conclusions:

What observations and conclusions can you make from creating ice cream from three different milk sources?

Hypothesis Results: