

the Young Inventor's Club

by If not you brands?

Challenge #3



Inspired by Book 3!

Ice Cream Flavor Fun

A sweet activity that will encourage your kids to get creative. A STEM challenge that is fun and super yummy! Have fun with your kids while promoting **simple math skills and the importance of following instructions.**

For Ages: 4-8

Time Needed: 15 min.



Challenge Objective

The objective of this challenge is to invent your own ice cream flavor! Follow the instructions on how to make the ice cream and then get creative by adding your own flavors and ingredients!

What ice cream flavor will you come up with?



What You'll Need

- Milk, vanilla, sugar, ice, salt
- 2 quart sized plastic baggies
- 1 gallon sized plastic freezer bag
- A hand towel or gloves to keep your fingers from getting too cold!

★ Don't forget to **SHARE A PICTURE** of your ice cream
★ with us on Instagram **@ifnotyoubooks** ★

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For more information about this activity and many more visit www.teachnet.com

Ice Cream Flavor Fun

Ice Cream Ingredients

- 1/2 cup milk
- 1/2 teaspoon vanilla
- 1 tablespoon sugar
- 4 cups crushed ice
- 4 tablespoons salt

Flavor Mix-ins Ideas

- chocolate syrup
- peanut butter / almond butter
- sprinkles
- chopped up fruit
- crushed up cookies

Preparation Instructions

1. Mix the milk, vanilla and sugar together in one of the quart size bags. Seal the bag tightly and make sure to squeeze out any extra air. Too much air left inside might cause the bag to pop open. Also make sure to double bag to ensure no ice cream leaks while shaking.
2. Put the bag inside the gallon size bag and fill the bag with ice, then sprinkle the salt on top. Again let all the air escape and seal the bag.
3. Wrap the bag in the towel or put your gloves on, and shake and massage the bag, making sure the ice surrounds the cream mixture. Five to eight minutes is adequate time for the mixture to freeze into ice cream.

Fun facts!

- You know how we use salt on icy roads in the winter? It's because when you mix salt with ice it causes the ice to melt. When salt comes into contact with ice, the freezing point of the ice is lowered. Water usually freezes at 32 degrees F. A 10% salt solution freezes at 20 degrees F, and a 20% solution freezes at 2 degrees F. By lowering the temperature at which ice is frozen, we are able to create an environment in which the milk mixture can freeze at a temperature below 32 degrees F into ice cream.
- Did you know that apparently the Roman emperor, Nero, discovered ice cream? And in 1846, Nancy Johnson invented the hand-cranked ice cream churn and from then on ice cream became more and more popular. Finally, in 1904, ice cream cones were invented at the St. Louis World Exposition, when an ice cream vendor ran out of dishes and improvised by rolling up some waffles to make cones.

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