




Do you know that your kitchen is like a science laboratory? It's true! When we cook we are also doing chemistry experiments. Think about these things that we do in the kitchen:

-  melt butter
-  freeze water
-  fry eggs

When butter melts it turns from a hard or solid form into a liquid form. This is chemistry! What happens when you freeze water? How is a raw (uncooked) egg different from when you fry it?

► **Let's try a delicious experiment. Let's turn something from a liquid into a solid. Let's make ice cream!**

Ingredients:

- 6 tablespoons salt
- 2 tablespoons sugar
- 1 cup milk
- 4 cups crushed ice
- ½ teaspoon vanilla
- measuring cups
- measuring spoons
- small plastic bag (with zip)
- large plastic bag (with zip)

1. Measure 1 cup milk, 2 tablespoons sugar and ½ teaspoon of vanilla. Put these ingredients in a small plastic bag.
2. Squeeze out all the air in the bag and close the zip.
3. Put the small bag inside the big bag.
4. Add the crushed ice and salt to the big bag.
5. Squeeze out all the air in the big bag and close the zip.
6. Shake the big bag for several minutes. It's good to do this with a friend so you don't get tired! When the ice cream is ready it will be thick and creamy.
7. Take the small bag out of the big bag and wash it off to remove the salt on the outside of the bag.
8. Squeeze the ice cream out of the bag and put it into cups. Now enjoy your tasty treat!

