**Homemade Ice Cream**

**Materials**

* 1 cup cream (half/half)
* 1 tbsp sugar
* 1/4 cup salt
* 2 resealable bags (one larger than the other)
* Ice

**Steps**

1. Pour 1 cup cream into the smaller resealable bag.
2. Add the sugar to the cream and seal the bag. Make sure to remove as much air as possible when sealing the bag.
3. In the larger bag, fill it half with ice then add the salt.
4. Place the smaller bag into the larger bag then fill the rest of the larger bag with ice. Seal the large bag.
5. Shake for about 10-min.
6. Remove the small bag from the larger bag and enjoy your ice cream!

**Experiment**

* Try adding different flavors to the cream (i.e., vanilla, cocoa powder, jam, etc.)
* What happens when you don’t add salt to the ice?
* What happens if you shake for too long? Too little?
* What happens if you use different creams?