Phase Change:
Ice Cream Lab Report

By Kendra Schmid
Ice Cream Lab
Lab Report

THINK: What are ways of changing liquid milk to a solid?

MATERIALS:
- Milk
- Ice
- Sugar
- Small zip-lock
- Vanilla
- Large zip-lock
- Salt
- Spoon

PROCEDURE:

1. There are two baggies, one with plain ice, one with ice and salt. Which one feels colder? Write down your observation.
2. In the small baggie, pour in ½ cup milk, 1 Tbsp sugar, and ¼ tsp vanilla.
3. Seal the baggie; try to squeeze out most of the air. Why do you think you should squeeze the air out? Write down your idea.
4. Find a partner.
5. With your partner, fill a large baggie half full of ice.
6. Add 6 Tbsp of salt to the ice and mix it up a little.
7. Put both of your small baggies into the larger baggie and seal it.
8. Take turns gently turning the large baggie over and over for about 5 minutes or until the mixtures harden.
9. Take the small baggies out and rinse them off.
10. Get a spoon and enjoy!
QUESTIONS:

1. Why did you add salt to the ice?

2. How did that help make the ice cream?

3. Your milk mixture changed from a liquid to a solid. What else can cause a phase change in milk?

4. What would happen if you changed one of the ingredients in your ice cream?
   - Cream instead of milk
   - Peppermint flavor instead of vanilla
   - Honey instead of sugar
   - Adding another ingredient such as fruit, candy, or food coloring