

Ice Cream Challenge

Activity 6.1: Your ultimate ice cream

Calling all food scientists! Are you ready to harness your sweet STEM skills to create the ultimate ice cream?

Have you got what it takes to create a creamy, scoopable, yum ice cream? Let's chill and find out!

Using your ultimate ice cream plan from Activity 5.3, whip up a batch of unique ice cream for the final taste test.

You'll need:

- Cold plate OR ice cream in a bag resources
- Ice cubes
- Salt
- Electric beater, whisk or big spoon
- Bowl
- Measuring cups
- Measuring spoons
- Timer
- Your chosen ice cream ingredients

Mix it up!

Step 1

Put all your ice cream ingredients into a bowl. If you're using whipped cream, make sure it's whipped before you start.

Step 2

Carefully mix the ingredients together with an electric beater, whisk or spoon. If you're using flavour drops, add these now!

Step 3

Follow the ice cream in a bag or cold plate instructions to freeze your ice cream.

Step 4

Once your ice cream has frozen, mix in any add-ins.



Scoop the ice cream into a bowl. Then line up each bowl in a row for the final taste test! Goal

What to look for

Creamy

Is it icy or smooth?

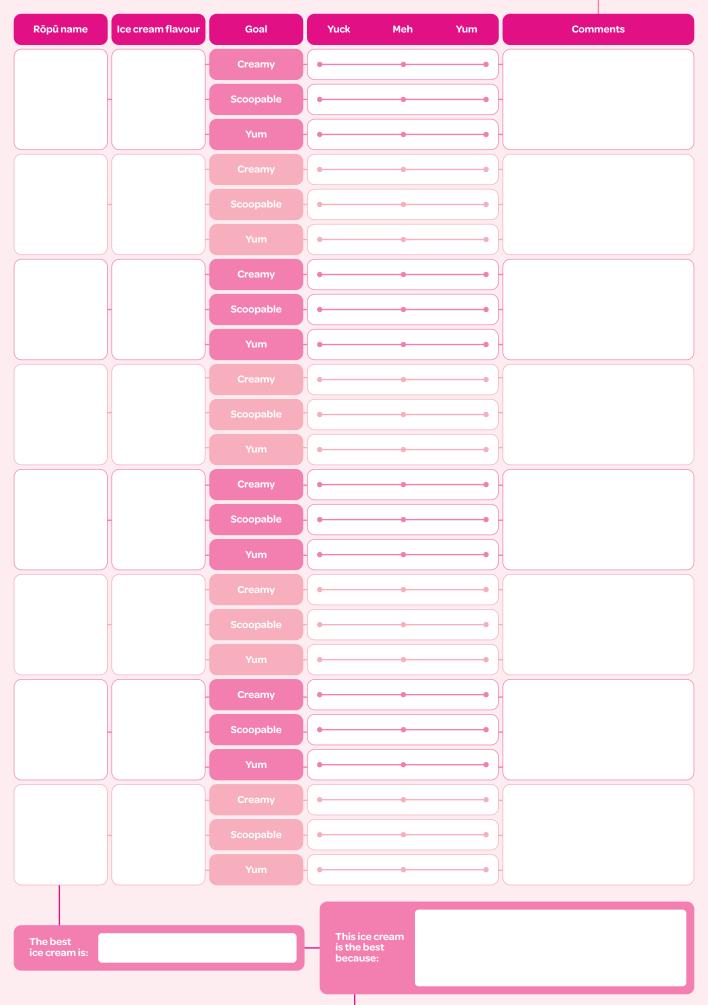
Scoopable

Is it hard or light and airy?

Yum

Does it taste good? Do the flavours go well together?

Yuck to yum scale



information to answer the challenge pātai. I wonder what makes ice cream yum? Did you meet your challenge goals? Why/why not? Was your ultimate ice cream yum? Why/why not?

Conclusion

Food scientists, you've done lots of experiments, learned scoops of new things, and created some incredible ice cream. Now you can use this