

A Frozen Delight

Many inventions come about as a result of finding solutions to big and little problems. After lots of experimentation with ingredients and techniques, Christian K. Nelson came up with a wonderful frozen delight called the Eskimo Pie®.

Here is a chance to invent a frozen delight of your own. Work with a partner to prepare the basic ice cream recipe below. Then, add some tasty ingredients to it. You could change the flavor as well. Be sure to use only healthy, safe food ingredients. When you are done, enjoy your tasty new invention!

Materials: one 3-pound (1.35 kg) coffee can lid; one 1 pound (.45 kg) coffee can and lid; water; crushed ice; rock salt; wire whisk; masking tape

Ingredients: one cup (240 mL) whipping cream; one cup (240 mL) milk; ½ cup (120 mL) sugar; ½ teaspoon (2.5 mL) vanilla, or your own choice of flavoring

Directions

1. Mix the ice cream ingredients in the one pound (.45 kg) coffee can. Securely tape the lid on the one pound coffee can.
2. Put a thin layer of crushed ice on the bottom of the three pound (1.35 kg) coffee can and sprinkle rock salt over the ice.
3. Place the one pound can inside the three pound can. Pack layers of ice and rock salt around the smaller can until the larger can is full. Put the lid on the larger can and seal it with tape.
4. Find a space on the floor where you and your partner can sit five feet (about 2 meters) apart. Choose an area that can be easily cleaned in case of leakage. Roll the coffee can back and forth for 15 minutes. Check to see if the ice cream has formed by taking the one pound can out and shaking it. If there is no sloshing, the ice cream is done. Add the ingredients (fruit chunks, nuts, etc.) you have chosen for your frozen delight. Spoon the ice cream into cups and enjoy it.

In the box below, illustrate the ingredients you added to the basic ice cream recipe. Write a brief explanation of how your invention turned out.

<i>Ingredients</i>	_____