Bri's Practical English



How to Make Homemade Ice Cream

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Have you ever wondered how ice cream is made? It's a delicious treat that we all love to eat, especially on a hot summer day. Did you know that you can make your own ice cream at home with just a few ingredients and some simple steps?

To make ice cream, you will need some heavy cream, milk, sugar, vanilla extract, and a pinch of salt. You will also need some ice and rock salt, and a big plastic bag and a small plastic bag.

First, mix the heavy cream, milk, sugar, vanilla extract, and salt together in a small plastic bag. Seal the bag tightly and make sure there are no leaks. Then, put the small plastic bag inside a big plastic bag filled with ice and rock salt. Seal the big plastic bag tightly as well.

Now comes the fun part – shake the bag! Shake the bag for about 10-15 minutes, or until the mixture inside the small bag becomes thick and creamy. Make sure to wear gloves or use a towel to hold the bag, as it can get very cold.

After shaking the bag, take out the small plastic bag and wipe it clean. Open it carefully and scoop out the ice cream into a bowl. Congratulations, you've just made your own homemade ice cream!

You can add your favorite toppings to your ice cream, such as sprinkles, chocolate chips, or fruits. You can also experiment with different flavors by adding different extracts or flavors to the mixture, such as cocoa powder for chocolate ice cream or strawberry extract for strawberry ice cream.

Making ice cream is not only fun, but it's also a great science experiment. The ice and rock salt create a chemical reaction that lowers the temperature of the mixture inside the small plastic bag, turning it into ice cream. You can also learn about different properties of matter, such as how liquids can change into solids and how temperature affects the state of matter.

Now that you know how to make your own ice cream, you can enjoy it anytime you want. It's a tasty and refreshing treat that you can share with your family and friends. So, get your ingredients and bags ready, and let's start shaking!



QUESTIONS

1. What are the ingredients needed to make ice cream?

   _____

2. What is the purpose of the rock salt in making ice cream?

   _____

3. What can you do to experiment with different ice cream flavors?

   _____

Multiple Choice

1. What does the term "chemical reaction" mean in the context of making ice cream?

   a. a process in which two or more substances combine to form a new substance

   b. a process in which a solid turns into a liquid

   c. a process in which a liquid turns into a gas

2. What does the term "seal" mean in the context of making ice cream?

   a. to mix ingredients together

   b. to close a bag or container tightly to prevent leaks

   c. to add flavorings or toppings to the ice cream

ANSWERS

QUESTIONS

1. What are the ingredients needed to make ice cream?

   The ingredients needed to make ice cream are heavy cream, milk, sugar, vanilla extract, and a pinch of salt.

   _____

2. What is the purpose of the rock salt in making ice cream?

   The purpose of the rock salt in making ice cream is to create a chemical reaction with the ice, which lowers the temperature and helps freeze the mixture inside the small plastic bag.

   _____

3. What can you do to experiment with different ice cream flavors?

   You can experiment with different ice cream flavors by adding different extracts or flavors to the mixture, such as cocoa powder for chocolate ice cream or strawberry extract for strawberry ice cream.

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