

science of SNOW

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If you catch a snowflake on a winter's day and bring it indoors, it'll melt into liquid in no time! Just like the ice cubes you might put in a drinking glass, snow is made of frozen water.

When water freezes, it forms teeny-tiny structures called **crystals**. Crystals have lots of flat, even sides shaped like squares, triangles, and more. Because of their shapes, ice crystals can stack together in lots of different patterns. Depending on how they stack, they can make smooth, hard ice or fluffy, airy snowflakes!

Did you know?

Because of snowflakes' ruffy shapes, they trap air between them when they pile up on the ground. The air is what makes snow feel fluffy and soft!

Snowflakes form when water in the air freezes into ice crystals and falls to the ground. As the crystals fall, they stick together in special patterns, making snowflakes that you can roll into snowballs — or sculpt into snow kiwis!



ice-cream snowballs

Shake up a frozen treat!



You'll need:

- ice cubes
- big zip bag (gallon sized)
- small zip bag (quart sized)
- 6 tablespoons of coarse salt
- 1/2 cup of half-and-half
- 1 tablespoon of sugar
- 1/2 teaspoon of vanilla extract
- pinch of regular salt
- ice cream toppings

- 1 Fill the big zip bag halfway with ice. Then add the coarse salt and mix everything up.

Be sure to put the coarse salt (not the regular salt) in the big bag!

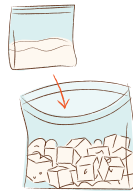


- 2 Put the half-and-half, sugar, vanilla extract, and regular salt into the small zip bag and seal it.

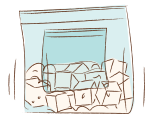


- 3 Put the small bag in the big bag and bury it under the ice and salt. Then seal the big bag.

Tip! Wrap the big bag in a towel so it doesn't get too cold to hold.



- 4 Shake the bags for at least seven minutes or until the liquid in the small bag freezes into ice cream!



Tip! Take turns shaking with a friend!

- 5 Scoop the ice cream into snowballs and put them in a bowl. Add your favorite toppings and enjoy your icy sweet treat!



Did you know?

Shaking the ice cream while it freezes helps make tiny crystals with plenty of air in between. That way, you get fluffy ice cream instead of a big popsicle!

