

## How Do You Make Ice Cream? – Student Handout

Watch the [video](#) “Why New York Has the Best Bagels” from the American Chemical Society and answer the questions below.

1. What happens to the texture of ice cream as the size of its ice crystals increases?
2. What is an emulsifier? What does it do?
3. Do fats and water naturally "want" to mix? Why?
4. What happens when you freeze ice crystals very quickly?
5. What does salt do to ice?
6. How much fat does "premium" ice cream contain? What does this do to the texture?
7. How creamy do you like your ice cream? What process would create that type of ice cream?