

# A.C.E's Healthy Ice Cream.(Cookies N' Cream)

MULTIMEDIA PRESENTATION FOR STEM




# Why this Ice cream should be sold in schools

- 1.Our ice cream is not only health it will make your tastebuds scream with joy.
- 2.Our ice cream doesn't melt as fast as other ice cream
- 3.While making the ice cream we make sure that there is not any extra sugar added
- 4.Also we keep our calories very low for best results

38% of total fat	50% of saturated fat	18% of sodium's'	0% of cholesterol	18% of sodium	14% of fat	25% of saturated fat	0.5g of trans fat	10% of cholesterol
7% of total carbohydrate rates	36% of dietary fiber	10g of total sugars	0% of added sugars	8% of protein	3% of sodium	7% of total carbohydrate	0% of dietary fat	17g of sugar
90g of calories					3g of protein	10% of calcium	6% of vitamin A	170g of calories


# A.C.E. Blue Bell

Here are the facts for A.C.E ice cream and blue bells ice cream. Come see how healthy our ice cream is compared to blue bells



# Here are some things in the process that could change the taste/texture.

- 1.If you don't like a lot of sugar in your ice cream after you finish making the ice cream you can take some of the chocolate out,but it won't be as flavorful as it should be.
- 2.Don't freeze the ice cream for a short amount of time because the ice cream will not be cold enough for the heat
- 3.If you mix the ice cream for too long/short the texture will become bad quality ice cream
- 4.Make sure to get all of the ingredients to make this ice cream because if you don't the ice cream won't be sweetened enough.



# Different choices that can change the nutritional value.

1.If you want the ice cream more sweet it will make the calories shoot up really fast,it really depends how much you sweeten the ice cream


2.If you added a lot of sugar don't put a lot of chocolate on the ice cream or else their is no healthy ice cream

3.The more and more you mix the more sweetened the ice cream gets,so make sure to see how long your mixing it for

# Steps to make cookies and cream(A.C.E)

1. Stir the sugar, cream, and milk into a saucepan over low heat until sugar has dissolved. Heat it just until the mixture is hot and a small ring of foam appears around the edge.
2. Transfer the cream mixture to a pourable container such as a large measuring cup. Stir in the vanilla extract and chill mix thoroughly, at least 2 hours. (Overnight is best.)
3. Pour the cold ice cream mix into an ice cream maker, turn on the machine, and churn according to manufacturer's directions, 20 to 25 minutes.
4. When the ice cream is frozen softly, serve it immediately or place a piece of plastic wrap directly on the ice cream and place in freezer to ripen, 2 to 3 hours.
5. Take it out of your freezer and enjoy it fresh!

Here are the delicious ingredients to making this ice cream: Sugar, vanilla extract/vanilla , chocolate, and Milk



This ice cream has a lot of good points and here's some.

Cookies and cream is a very popular ice cream.

The ice cream is sold in 0.5 cups per serving so it's just a good quantity for eating.

We make sure that the ice cream is sweetened enough, healthy enough, and tasty enough.

Take a look at this mouth-watering ice cream. Doesn't it look good?

