

STEM Gets Sweet: Blue Group's Liquid Nitrogen Ice Cream Lab!

Today in STEM, Blue Group dove into a deliciously cool science experiment—making ice cream with liquid nitrogen! Campers geared up with goggles and big smiles as they learned how extreme cold temperatures could turn everyday ingredients into a frozen treat in seconds. The room buzzed with excitement as fog from the liquid nitrogen spilled over the bowls, creating a fun, science-lab atmosphere. “Wow, it’s getting so thick,” exclaimed Christian Minassian as the mixture began to freeze right before his eyes.

With six simple ingredients—cream, sugar, vanilla, strawberries, half and half, and liquid nitrogen—campers took part in every step of the process. They measured, mixed, and stirred while learning about chemical reactions and the science behind the ultra-cold liquid nitrogen. “It’s so fun today in STEM because everyone is able to participate and get a chance to make liquid nitrogen ice cream,” said Marcus Cowley. As the mixture rapidly froze, Adele Davidian proudly noted, “Today we learned that liquid nitrogen is -320 degrees!”



After all their hard work and learning, the campers got to enjoy their sweet reward—a smooth, creamy strawberry ice cream that tasted just like the real thing. “It tastes like actual ice cream!” Lexie Qurioz said with a smile. With full hearts and fuller bellies, Blue Group walked away from today’s STEM session with a deeper understanding of science—and a new favorite way to cool down!

