



New York  
Agriculture  
in the Classroom

DAIRY IN THE CLASSROOM

Mac & Cheese Challenge

Ice Cream Challenge

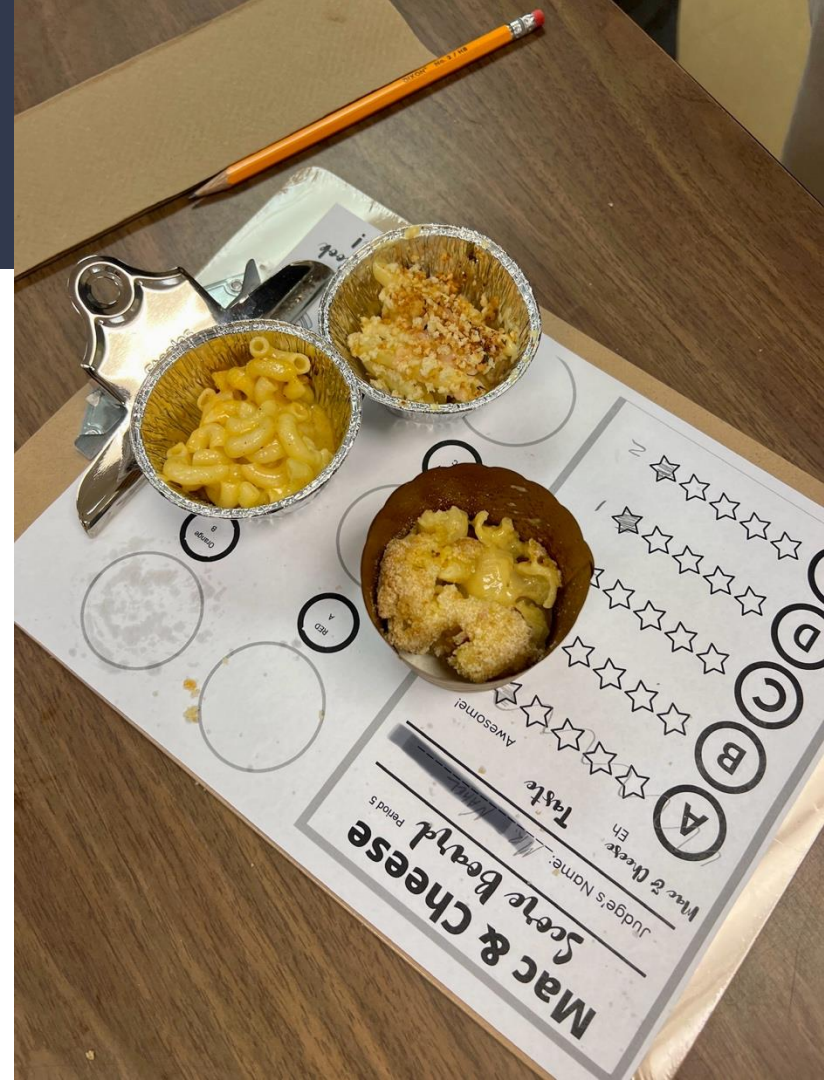
# What is the Challenge?

Students must create their perfect recipe.

- Recipe
- Final Product Image
- Slogan
- Marketing Tool



# Mac & Cheese Challenge



# Mac & Cheese Challenge



# Mac & Cheese Challenge



# Mac & Cheese Challenge



One man's  
*trash*  
is another man's  
**DINNER.**

*Landfill Plate*  
**mac n' cheese**

# Ice Cream Challenge

## Upstate Ice Cream Recipe



### Ingredients

2 cups heavy cream	3/4 tsp maple extract
1 cup whole milk	1/2 cups maple syrup
2/3 cups brown sugar	1/2 tsp cinnamon
6 eggs yolks	1 tbsp bacon bits
	1 cup of apple filling

### Directions

1. Obtain a KitchenAid with an ice cream maker attachment. Place attachment in freezer overnight.
2. Separate and whisk egg yolks in a bowl
3. Combine heavy cream, milk and maple extract in a separate bowl and whisk thoroughly
4. Combine yolk bowl, liquid bowl and brown sugar
5. Grind bacon bits in separate plastic bag into smaller pieces
6. In a separate bowl combine apple filling and cinnamon
7. Dice apple-cinnamon mixture
8. Put heavy cream mixture into an ice cream maker and run at speed 3 for 10 minutes
9. Add in apple mixture and bacon bits slowly into mixture
10. Keep running at speed 3 for 10 minutes
11. Freeze overnight



# Ice Cream Challenge





# Ice Cream Challenge



# Thank you!

