

# A Thrifty Diva

## Surviving Motherhood

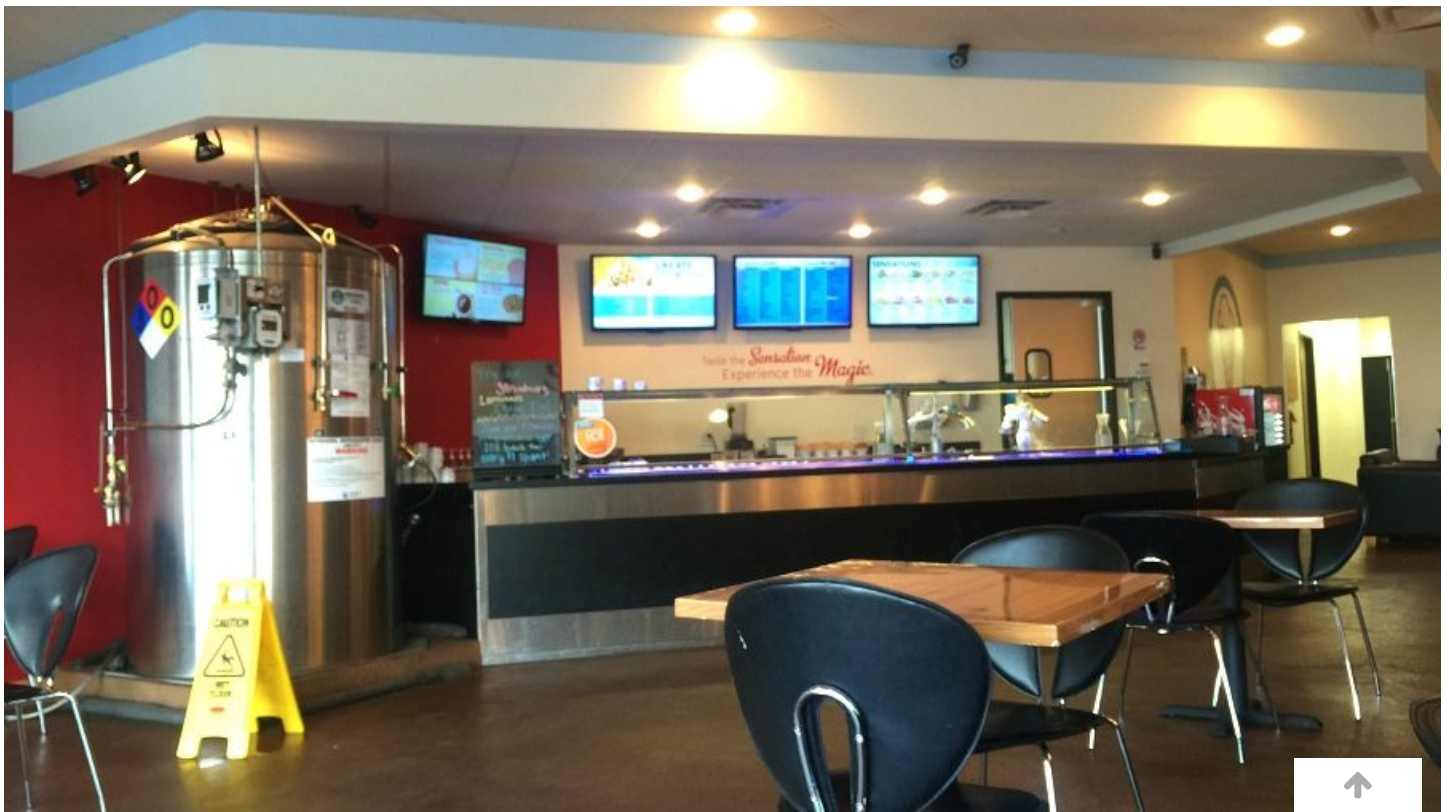


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## Sub Zero Ice Cream is Science in an Ice Cream Shop

SA LOCAL *by Michelle -*





**Science in an Ice Cream Shop at Sub Zero Ice Cream post is in collaboration with Sub Zero Ice Cream. I have been compensated for sharing my thoughts.**

As a homeschool mom, I feel it is my job to inspire my children as much as possible. One of my favorite parts of homeschooling is that we are able to make everyday an adventure and not be glued to a classroom setting. Today we found science where you'd least expect it.



At **Sub Zero Ice Cream & Yogurt** in San Antonio, TX we found science in an ice cream shop. From the outside you may not expect to find a chemistry class of molecular gastronomy. Sub Zero uses Liquid Nitrogen to instantly freeze your custom concoction. Using  $-321$  degrees Fahrenheit liquid nitrogen your concoction is transformed through a cloud of smoke into the freshest, smoothest ice cream ever!

The best part is you pick your cream, flavors, toppings and watch the entire process come to life.



We were amazed to see liquid freeze in mere seconds and turn into a creamy and refreshing treat. It's a magical experience to see liquid and your favorite toppings come together and taste so good.



**Sub Zero** offers a variety of milks so that everyone gets exactly what they want. From original, custard base to low-fat and yogurt options you get the exact ice cream to suit your health needs. You can also choose from lactose free, vegan and sugar free options. Make your ice cream with any combination of flavors for your own custom creation. Throw in your favorite mix-ins and you can virtually make any customized ice cream you wish.



Sub Zero Ice Cream and Yogurt has 49 locations with one right here in the Alamo city. Learn ore about Sub Zero Ice Cream and follow them on [facebook](#), [instagram](#) and [twitter](#).



# SCIENCE IN AN



# ICE CREAM SHOP

[Tweet "Science in an Ice Cream Shop at Sub Zero Ice Cream @subzerotweets "]



## Michelle

Michelle Cantu is a digital influencer, entrepreneur and business owner. She built a thriving community dedicated to supporting parents and inspiring moms. Michelle is in her fifth year of homeschooling her 4 kids with her husband right outside of San Antonio, Texas. [Instagram](#), [twitter](#) and [facebook](#).  
<http://athriftydiva.com>

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# One thought on "Sub Zero Ice Cream is Science in an Ice Cream Shop"



March 17, 2018 at 8:26 PM

**Jerry Hancock**

Great write up. We are so appreciative of your comments.


Your words mean a lot. We are so glad that people are getting that we an education company as much as we are an Ice Cream.

Comments are closed.

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