
Making Ice Cream in a Bag



YOU WILL NEED:

- $\frac{3}{4}$ cup of half and half
- $1\frac{1}{2}$ tablespoons of sugar
- $\frac{3}{4}$ teaspoon of vanilla extract
- 2-3 cups of ice
- $\frac{1}{4}$ - $\frac{1}{3}$ cup of kosher salt
- Small resealable plastic bag (e.g. quart size)
- Large resealable plastic bag (e.g. gallon size)
- Your favorite candy or ice cream toppings (optional)

INSTRUCTIONS:

1. Pour half and half, sugar and vanilla into a small resealable bag. After your bag is filled, push out excess air and seal tightly.
2. Put several handfuls of ice (2-3 cups or enough to fill bag about halfway) and kosher salt into a large resealable bag.
3. Place the small bag inside the larger bag and seal the large bag tightly.
4. Shake the larger bag for up to 10 minutes until the ice cream is hardened.
5. Scoop your ice cream into a bowl and add candy or toppings of your choice. **Enjoy!**