



# ICE CREAM IN A BAG

## INGREDIENTS

HALF AND HALF: 1 cup

VANILLA EXTRACT: 1.5 teaspoons

SUGAR: 1 tablespoon

ICE

SALT: 1/4 cup

ZIPLOCK BAGS: 1 small, 1 large



## INSTRUCTIONS



## KIDS COOKING CLUB



1. Pour 1 cup of half and half into a small ziploc bag.
2. Add 1.5 teaspoons of vanilla extract and 1 tablespoon of sugar.
3. Seal the bag firmly and get any excess air out.
4. In the larger ziploc bag, fill it about 1/2 way with ice. Add 1/4 cup of salt.
5. Then add your small bag and fill with extra ice on top. Seal the large bag.
6. Get gloves for shaking and shake for 6 minutes. \*Gloves are needed since the salt makes the ice extra cold.\*
7. Take the small bag out of the large bag and rinse the outside of the small bag with cold water.
8. Make sure to rinse out the top part of the bag also (above the seal).
9. The ice cream will be a little icy looking to start. Use a spoon to mix it around and soften it up a bit. Scoop out and enjoy!

Source: <https://www.thebestideasforkids.com/ice-cream-in-a-bag/>