



# Homemade Ice Cream



## Recipe:

- 1 large resealable bag
- 1 tray of ice cubes (about 14 cubes)
- 1/4 cup of salt (rock salt, course salt, table salt)
  
- 1 small resealable bag
- 1/2 cup of half & half cream (10% cream)
- 2 tablespoons of sugar
- 1/4 teaspoon of vanilla

1. Add the sugar, cream and vanilla to the small Ziploc bag. Seal the bag securely.

2. Put the ice and salt into the large Ziploc bag.

3. Put the small bag inside the large bag and seal the large bag securely.

4. Gently rock the large bag from side to side for about 10 minutes. You can wrap the bag in a towel as it will become very cold!

5. Continue to rock the bag for 10-15 minutes or until the contents of the small bag has solidified into ice cream.

6. Open the large bag and remove the small bag. Be careful not to get any salt into your ice cream when you open the small bag.

7. Enjoy!

