

## Ice Cream In A Bag

Put the milk, whipping cream, sugar and vanilla in the 1 quart freezer bag and seal. For security, fold a piece of duct tape over the seal.

Place the bag with the ingredients inside the gallon-size freezer bag.










Pack the larger bag with crushed ice around the smaller bag. Pour  $\frac{3}{4}$  to 1 cup of salt evenly over the ice.

Seal the outer bag. Wrap both in a towel and shake for 10 minutes. Open the outer bag and remove the inner bag with the ingredients. Wipe off the bag in order to keep the salt water from getting into the ice cream.

Cut the top off and spoon into cups. Serve plain or top with nuts, coconut or fruit.

## ENJOY!

### MATERIALS

-   $\frac{1}{4}$  Cup sugar
-   $\frac{1}{2}$  Teaspoon vanilla
-  1 Cup milk
-  1 Cup half & half
-  Crushed ice (1 bag of ice will freeze three bags of ice cream)
-  1 Cup rock salt (approximately 8 cups per 5 lbs)
-  1 quart-size and 1 gallon-size Ziploc freezer bags
-  Duct tape
-  Bath towel

