

Ice Cream

Now that the weather is warming up a nice cold treat to have is ice cream! But what if you don't have ice cream at home? Do you have to wait for the weekly shopping trip to the supermarket? Maybe not! If you have these ingredients at home, you can make your own ice cream!

Here are the things you need:

- 1 gallon zippered plastic bag
- 1 quart zipper plastic bag
- ½ a cup of half and half (heavy whipping cream works as well!)
- 1 Tbsp of sugar
- ½ tsp of vanilla
- ⅓ cup of salt
- Ice (enough to fill the gallon bag halfway)

First, you'll need to measure out all of your ingredients. If you want a little sweeter ice cream, you can add another tbsp of sugar. Pour the half and half, the sugar, and the vanilla in the smaller bag. Seal it up!

Then, set up for gallon bag by pouring in about 3 cups of ice, or just enough ice to fill the gallon bag halfway. It's okay if you put more ice in, just make sure there's space in your gallon bag to put your smaller bag filled with your ice cream ingredients.

After your gallon bag is filled with ice, pour the salt over it. This lowers the freezing point of water, which in turn makes the ice even colder.

Gently put your quart bag into the gallon bag. Make sure both bags are closed! You wouldn't want to have salty ice cream!

Then you're going to shake, shake, shake! The ice cream bag should be surrounded by the ice so it cools evenly. It should take about 10-20 minutes for the ice cream.

When the ice cream bag is firm, the ice cream is done!



