

Bentleigh West Kindergarten Inc.

HOME LEARNING – Ice cream in a bag



ICE CREAM IN A BAG

You don't need a fancy ice cream maker to make a simple ice cream at home.

YIELDS: 1 SERVING

PREP TIME: 5 MINS

PROCESS TIME: 15 MINS

INGREDIENTS

- 1/2 cup milk (full cream works best)
- 1/2 cup cream
- 2 teaspoons sugar
- 1/2 cup salt
- Ice (enough to half fill a large Ziplock bag)
- Vanilla essence (2 drops)
- Toppings of your choice



DIRECTIONS

1. In a small resealable plastic bag, combine milk, cream, sugar, and vanilla. You may want to taste and adjust sugar/vanilla.
2. Push out excess air out of the bag and seal (if not sealed you will have salty ice cream). You can also double bag to ensure there are no leaks.
3. In a large resealable plastic bag, combine ice and salt and give a little shake.
4. Place the small bag you have just prepared inside the bigger bag and shake vigorously for, 7 to 10 minutes, until ice cream has hardened.
5. Remove small ice cream filled bag and rinse.
6. Enjoy with your favorite ice cream toppings or on its own.