

Ice Cream In a Bag

Makes 4 Servings

Foods 1

In class recipes

1/2 cup sugar
4 cups half and half
2 teaspoons vanilla extract
1/4 cup coarse salt
2 sandwich-sized ziploc bags
1 pint-sized ziploc bag

Mix the sugar, cream, milk and vanilla extract together in a large pitcher.

Pour smaller amounts into a sandwich-sized Ziploc baggie. Make sure it seals tightly.

Then place in another sandwich-sized bag and seal it tightly. This will keep it protected.

Now take the pint-sized Ziploc bag and fill it up halfway with ice and pour the salt over the ice.

Now place the cream filled bag into the ice filled bag and seal.

Place all the bags into another pint, or gallon sized bag (this will keep the condensation in the bags, and make sure there is not leaking- you should now have 4 bags total)

Make sure it is sealed tightly and start shaking. Shake for about 10 minutes.

Open the pint-sized bag and check to see if the ice cream is hard, if not keep shaking.

Once the ice cream is finished, quickly run the closed sandwich-sized baggie under cold water to quickly clean the salt off the baggie.

Open the baggie and pop in a spoon.