

ICE CREAM IN A BAG

Step 1 Pour milk, sugar and vanilla into quart zip-lock baggie.

Step 2 Close baggie.

Step 3 In gallon zip-lock baggie, place salt and ice.

Step 4 Put quart baggie into gallon baggie.

Step 5 Close gallon baggie.

Step 6 Shake baggies 5 to 6 minutes or until ice cream freezes, being careful to not allow baggies to open.

Step 7 When ice cream is soft-frozen, remove small baggie from gallon baggie.

Step 8 Wipe off outside of small baggie and discard gallon baggie with ice and salt.

Step 9 Open small baggie and eat ice cream.

Ingredients and equipment per person:

½ cup whole milk
1 teaspoon sugar
1 teaspoon vanilla
1 quart size zip-lock baggie
1 gallon sized zip-lock baggie
3 Tablespoons salt
1 ½ - 2 cup ice cubes
1 plastic spoon for eating
Measuring cups and spoons
Paper towels



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