

## 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 seal.

Place the bag with the ingredients inside a gallon freezer bag.

Pack the larger bag with crushed ice around the smaller bag. Pour 3/4 to 1 cup of salt evenly over the ice.

Seal the outer bag. Wrap in a bath towel and shake for 10 minutes. Open the outer bag and remove the inner bag with the ingredients. Wipe off the bag to be sure salt water doesn't get into the ice cream.

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



### Materials

- 1/4 cup sugar
- 1/2 teaspoon vanilla extract
- 1 cup milk
- 1 cup half & half
- Crushed ice (1 bag of ice will freeze 3 bags of ice cream)
- 1 cup rock salt (approximately 8 cups per 5 lbs.)
- 1 quart and 1 gallon-sized Ziploc freezer bags
- Duct tape
- Bath towel