

“Red, White and Moo” Ice Cream Recipe

**Created by Mrs. Maher’s Third Grade Class, Indian Landing School,
Penfield, NY**

Ingredients and Supplies

- 2 cup heavy cream
- 2 tablespoons granulated sugar
- 1 teaspoon vanilla extract
- 4 cups crushed ice or ice cubes
- 1/2 cup rock salt or coarse kosher salt
- 1 quart-size heavy-duty Ziploc bag (inner bag)
- 1 gallon-size heavy-duty Ziploc bag (outer bag)
- Kitchen towel or oven mitts for cold hands
- Toppings (Red and Blue M&M’s, mini junior mints, crushed Oreo pieces, crushed chocolate covered pretzels)



Steps for making ice cream:

1. In a small Ziploc bag, combine heavy cream, sugar, and vanilla. Shake until sugar is dissolved.
2. Get all the air out of the bag and seal it tightly.
3. Fill the outer bag half way with ice cubes and rock salt. Put the smaller bag with ice cream mix into the large bag. Then put more ice to fill up larger bag. Seal well.



4. Wrap the bag in a towel (or use oven mitts) and shake for 10 to 15 minutes. Stop when the mix reaches soft-serve thickness.



5. Remove ice cream from inner bag and put into a mixing bowl. Add in the toppings and gently stir.
6. Serve immediately and enjoy!!



Third Grade Tips (A few things we learned)

- Double-bagging is a good idea to prevent leaks.
- Try wearing oven mitts to keep your hands from getting too cold while shaking.
- Work as a team. Shaking gets tiring. Sit in a circle and have everyone take turns shaking and passing the ice cream bag.
- Use a lot of ice. The more ice you have surrounding the mixture, the quicker it will harden.