

# Ice Cream in a Bag Directions

**hands-on time:** 10 minutes

## **tools:**

- 1 quart-size sealable plastic bag
- 1 gallon-size sealable plastic bag
- measuring cups & spoons

**start-to-eat time:** 10 minutes

## **ingredients**

- 1 cup light cream or half and half
- 1 cup heavy cream
- 1/4 cup sugar
- 1 teaspoon vanilla extract
- Ice cubes
- 1/2 cup salt (Kosher or rock salt)

## **step-by-step**

1. Measure the cream, sugar, and vanilla extract into the quart-size bag. Zip it up tightly.
2. Fill the gallon-size bag with ice. Add the salt. Put the sealed smaller bag inside. Now zip up the larger bag.
3. Shake and shake the bags to make ice cream! It will take about 5 minutes until the cream hardens.
4. Take the smaller bag out of the larger one. Eat the ice cream right out of the bag!

**Makes 2 Servings**