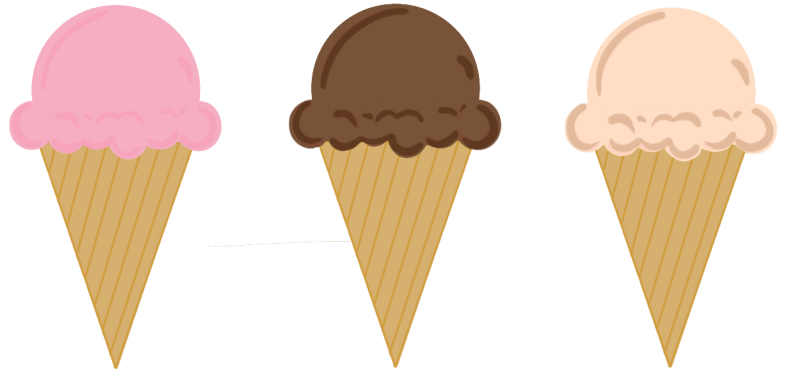


# HOW TO MAKE ICE CREAM IN A BAG



## SUPPLIES

(makes one serving)

1/2 cup half and half  
1 tbsp sugar  
1/4 tsp vanilla extract

2 quart-sized zip top bags  
1 gallon-sized zip top bag  
1/2 cup rock salt  
6 cups ice  
gloves and kitchen towel  
sprinkles or other toppings (optional)

## DIRECTIONS

1. Add half and half, sugar, and vanilla extract into one of the quart-sized bags, squeezing out as much extra air as possible.
2. Place that bag into the second quart-sized bag to ensure the ice cream does not leak.
3. Add five cups of ice to the gallon bag along with the doubled-up quart-sized bags and the 1/2 cup of salt.
4. It's time to shake! (This mixture gets very cold! Make sure you have a towel and some gloves.) Shake the mixture for 5-10 minutes and it should begin to solidify. If the ice melts too quickly add the extra cup of ice to the larger bag.
5. Once the ice cream has reached the desired consistency scoop it into serving bowls and garnish with your favorite toppings or eat as is! Enjoy!