**Recipe:**

**Homemade Ice Cream in a Bag**

Source: <https://www.thebestideasforkids.com/wprm_print/9085>

**Servings**: 2

**Ingredients**

* 1 cup half and half
* 1.5 tsp vanilla extract
* 1 tbsp sugar
* ice
* 1/4 cup salt
* Ziploc bags 1 Small, 1 Large

**Instructions**

* Pour 1 cup of half and half into a small ziploc (tight sealed/zippered) bag.
* Add 1.5 teaspoons of vanilla extract and 1 tablespoon of sugar.
* Seal the bag firmly and get any excess air out.
* In the larger Ziploc bag, fill about ½ way with ice. Add ¼ cup of salt.
* Then add your small bag and fill with extra ice on top. Seal the large bag.
* Wrap bag in dishtowel or use gloves (the salt makes the ice extra cold) and shake the bag for 6 minutes. (Great arm exercise!)
* Take the small bag out of the large bag and rinse the outside of the small bag with cold water. Make sure to rinse the top of the bag with cold water also (above the seal) to prevent melted salt from reaching the ice cream when you open the small bag.
* Once done rinsing, carefully open the small bag to not have any remaining salt enter the bag.
* The ice cream will be a little icy looking to start. Use a spoon to mix it around and soften it up a bit. ***Scoop out and enjoy!***

**Note**: Tips for preventing salty ice cream

1. Properly seal the bag.
2. Rinse off the little bag after shaking.
3. Consider double-bagging the ice cream mix in a second small bag.