ICE CREAM IN A BAG?!
If you’re low on ice cream in your freezer, it’s a great way to make your own treat!
Kids can help shake the bags and of course finish off the ice cream.

WHAT YOU’LL NEED:
- 1 CUP Half + half (sub milk)
- 1.5 TSP Vanilla extract
- 1 TBSP Sugar
- Ice
- 1/4 CUP Salt
- Resealable bags 1 SMALL, 1 LARGE

INSTRUCTIONS:
1. Pour 1 cup of half + half into a small resealable bag.
2. Add 1.5 teaspoons of vanilla extract and 1 tablespoon of sugar to small resealable bag.
3. Seal the bag firmly and get any excess air out.
4. In the larger resealable bag, fill it about 1/2 way with ice. Add 1/4 cup of salt.
5. Place small bag inside larger bag and fill the larger bag with extra ice on top of the small (ice cream) bag. Seal the large bag.
6. Get fabric/insulated gloves for shaking and shake for 6 minutes. Gloves are needed since the salt makes the ice extra cold.
7. Take the small bag out of the larger bag, rinse the outside of the small bag with cold water. Make sure to rinse out the top part of the bag also (above the seal).
8. Once done rinsing, carefully open the small bag, trying not to get any remaining salt from the outside of the bag inside and on the ice cream.
9. 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!

Mix in some chocolate syrup or add your favorite toppings to make it even more delicious!