

EarlyON Child and Family Centre

HOMEMADE ICE CREAM

Materials:

- 1 cup of half and half cream (Can use whole milk or heavy whipping cream)
- 1.5 tsp Vanilla Extract
- 1 Tbsp Sugar
- 3 or 4 cups of Ice
- ¼ cup of Salt (Can use Table salt, Sea salt , K kosher or Rock salt)
- Measuring spoons
- Measuring Cups
- Small Seal-able Ziploc Bag
- Large Seal-able Ziploc Bag
- Oven Mittens/ Gloves / Towel
- Small Spoon
- Bowl
- Toppings of your choice (optional)
 - Sprinkles
 - Chocolate syrup
 - Sliced fruits (Banana, Strawberries, Blueberries,Cherries)



Instructions:

1. Pour 1 cup of half and half cream into a small ziploc bag
2. Add 1.5 tsp of vanilla extract and 1 tablespoon of sugar
3. Seal the bag firmly, making sure to get out any excess air.
4. In the large Ziploc bag fill it about ½ way with ice and add ¼ cup of salt.
5. Add the small bag into the Large bag and cover the top with extra ice.
6. Seal large bag and get ready to shake!
7. Use gloves or towel to hold bag and shake vigorously for 5- 10 mins. To allow the liquid to harden.
8. Take the small bag out and rinse with cold water to remove any excess salt.
9. Carefully open bag, scoop out or squeeze ice cream into a bowl.
10. Add toppings and Enjoy!

Source: <https://www.thebestideasforkids.com/ice-cream-in-a-bag/> and <https://www.delish.com/cooking/recipe-ideas/recipes/a54721/ice-cream-in-a-bag-recipe/>