

Homemade Ice Cream

It's time to make your very own ice cream... in a bag! Follow the directions below with a partner to make a tasty treat!

- 1 cup of milk
- 2 tablespoon of sugar
- 1/2 teaspoon of vanilla
- 1 sandwich size zip-lock bag
- 1 gallon size zip-lock bag
- 3 cups of ice
- 1/3 cup of salt



1. Pour 1 cup of milk, 2 tablespoon of sugar, and 1/2 teaspoon of vanilla into the small sandwich size zip-lock bag. Zip the bag up tightly and set it aside for now.
2. Pour 3 cups of ice into the gallon size zip-lock bag and then add 1/3 cup of salt to the bag.
3. Place the small zip-lock bag into the large zip-lock bag. Zip the large bag up tightly.
4. Place a towel around the large zip-lock bag to help keep your hands warm and begin shaking the bag. Keep on shaking.
5. After a few minutes, take the towel off of the large zip-lock bag. While keeping the bag sealed, poke at the small bag to see if the ice cream is beginning to thicken.
6. Place the towel around the large zip-lock bag again and continue to shake the bag! If your arms get tired, switch off with a friend! Pretty soon you will have ice cream!
7. Once the ice cream is thick, take the small bag out of the large bag, add your favorite ice cream toppings, and ENJOY!