

Look and Cook

Ice Cream In A Bag

Ingredients



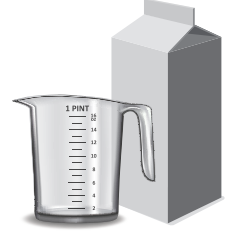
1 quart-size sealable plastic bag



1 gallon-size sealable plastic bag



1 cup light cream or half and half



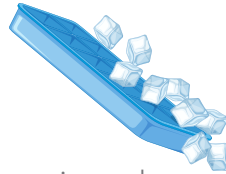
1 cup heavy cream



1/4 cup sugar



1 teaspoon vanilla extract



ice cubes



1/2 cup salt (Kosher or rock salt)

Instructions

1



Measure the creams, sugar, and vanilla extract into the quart-size bag. Zip it up tightly.

2



Fill the gallon-size bag with ice. Add the salt. Put the sealed smaller bag inside. Now zip up the larger bag.

3



Shake and shake the bags to make ice cream! It will take about 5 minutes until the cream hardens.

4



Take the smaller bag out of the larger one. Eat the ice cream right out of the bag!