

# Ice Cream in a Bag



*This recipe will walk you through how to make ice cream at home!*

How does it work? Adding salt to ice lowers the freezing point of the ice, this is the reason we put salt on icy sidewalks and roads in the winter. The melting ice absorbs the heat from the bag of ice cream allowing it to freeze quickly! Who knew science could taste so delicious!

## Supplies

- [ ] 1 Gallon size freezer bag
- [ ] Plastic container with a lid
- [ ] Ice - Enough to fill the gallon size bag
- [ ] 6 Tablespoons kosher salt or ice cream salt
- [ ] 1 Cup whole milk or half and half
- [ ] 2 Tablespoons sugar
- [ ] 1 Teaspoon pure vanilla extract
- [ ] Sprinkles - Optional, but fun!

## Directions

- Step 1 - Fill the plastic container up most of the way with ice.
- Step 2 - Sprinkle the kosher salt or ice cream salt over the ice and set the container aside.
- Step 3 - Pour the whole milk or half and half into the plastic freezer bag. Then add the sugar and pure vanilla extract.
- Step 4 - With help from an adult, squeeze most of the air out of the plastic bag and seal it. (Make sure it's sealed completely.)
- Step 5 - Put the freezer bag with milk, sugar, and vanilla in the container with ice. Top the bag with more ice if needed. Put the lid on the plastic container and shake it for 10-15 minutes.
- Step 6 - Once the mixture has formed into an ice cream-like consistency, you can scoop it into bowls, top with sprinkles if you choose, and enjoy!