**ICE CREAM IN A BAG**

**Ingredients (per person):**

1 quart size Ziploc bag

1/2 c. whole milk

1/2 c. half and half

1/4 tsp. vanilla

1/4 c. sugar

1 gallon size Ziploc bag

2 c. ice

1/2 c. rock salt

**Directions:**

1. Combine the whole milk, half and half, vanilla and sugar in the quart-sized Ziploc bag.
2. Squeeze out excess air and seal the bag securely.
3. Place the quart size bag into the gallon size bag.
4. Add ice and salt into the gallon size bag. Squeeze out air and seal.
5. Now shake, turn and toss the bag until the mixture hardens (about 10 – 15 minutes or until the milks and sugar turn to a solid).
6. Remove quart size bag from gallon size bag.
7. Open the top of the quart size bag and pour into a bowl. Careful not to get salt into your bowl.
8. Go to the supply table and add any toppings you would like to your ice cream.
9. Show the teacher your product and enjoy! ☺