

Ice Cream in a Bag

Ingredients

- 1 cup whole milk
- 2 tablespoons sugar
- 1 teaspoon vanilla
- 2 tablespoons rock salt
- Ice
- 1 quart size ziploc bag
- 1 gallon size ziploc bag



Directions

1. Add the milk, vanilla, and sugar into the quart size bag and mix.
2. Fill the gallon size bag 1/3 or 1/4 of the way full with ice and then add the rock salt.
3. Put the quart size bag into the gallon bag and make sure the quart size bag is zipped tight or you will get salty ice cream. Zip the gallon size bag and start shaking. it will get very cold.
4. Shake for at least 10 minutes. Once the time is up unzip the gallon bag and take out the quart size bag rinse the bag off with cold water to get excess salt off. Dump the ice cream into a bowl and enjoy.

