

# Homemade Ice Cream by the Bag!

## Ingredients:

- 1 cup half and half
- 2 tablespoons sugar
- 1/2 teaspoon vanilla extract
- Ice cubes
- 1/2 cup salt (preferably rock salt)
- 1 pint-size zip-top bag
- 1 gallon-size zip-top bag

## Preparation:

1. Combine half and half, sugar and vanilla extract in pint-size bag and seal it tightly, removing as much air as possible.
2. Fill gallon-size bag with ice and salt, then place sealed smaller bag inside as well. Seal larger bag.
3. Shake and gently squeeze bag. Make sure inner bag is constantly surrounded by ice during this step. Shake bags until mixture hardens. It will take about 5 minutes.
4. When ice cream is frozen, remove ice cream bag from ice bag. Ice cream is ready to eat!

Note: If you want extra pizzazz, add some peppermint pieces, crumbled up cookies, or chocolate syrup to vanilla ice cream.



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