Ice Cream in a Baggie
Cooking with the Kiddos, May 3rd

Ingredients:
- 2 TBL sugar
- 1 cup half & half (or light cream)
- 1/2 tsp vanilla extract
- 1/2 cup coarse salt or table salt (I used canning salt)
- Ice
- gallon-sized Ziploc bag
- pint-sized Ziploc bag

Directions:

1. Mix the sugar, half & half and vanilla extract together. Pour into a pint-sized Ziploc baggie. Make sure it seals tightly.
2. Now take the gallon-sized Ziploc bag and fill it up halfway with ice and pour the salt over the ice. Now place the cream filled bag into the ice filled bag and seal.
3. Make sure it is sealed tightly and start shaking. Shake for about 5 minutes (or 8 minutes if you use heavy cream.)
4. Open the gallon-sized bag and check to see if the ice cream is hard, if not keep shaking. Once the ice cream is finished, quickly run the closed pint-sized baggie under cold water to quickly clean the salt off the baggie.
5. Open the baggie and pop in a spoon.

Servings

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