

Ice Cream in a Bag

An easy step-by-step tutorial to make homemade ice cream in a bag!

Prep Time 10 mins

Cook Time 6 mins

Total Time 16 mins

Ingredients

- 1 cup of milk.
- 1.5 tsp vanilla extract
- 1 tbsp sugar
- ice
- 1/4 cup salt
- Ziploc bags 1 Small, 1 Large

Instructions

1. Pour 1 cup of milk into a small ziploc bag.



- 2.

3. Add 1.5 teaspoons of vanilla extract and 1 tablespoon of sugar.



- 4.
5. Seal the bag firmly and get any excess air out.



- 6.

7. In the larger ziploc bag, fill it about 1/2 way with ice. Add 1/4 cup of salt.



- 8.
9. Then add your small bag and fill with extra ice on top. Seal the large bag.



- 10.

11. Get gloves for shaking and shake for 6 minutes. *Gloves are needed since the salt makes the ice extra cold.



- 12.
13. Take the small bag out of the large bag and rinse the outside of the small bag with cold water. Make sure to rinse out the top part of the bag also (above the seal).
14. Once done rinsing, carefully open the small bag to not get any remaining salt from the outside of the bag inside the bag.
15. The ice cream will be a little icy looking to start. Use a spoon to mix it around and soften it up a bit. Scoop out and enjoy!



- 16.

Notes

See tips above for preventing salty ice cream:

1. Properly seal the bag.
2. Rinse off the little bag after shaking.
3. Double bag if still salty.