

Homemade Ice Cream

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You'll need:

- 1/2 cup half-and-half
 - (or a milk substitute)
- 1 tablespoon sugar
- 1/4 teaspoon vanilla

- 1 sandwich Ziploc bag
- 1-gallon Ziploc bag
- 3 cups crushed ice
- 1/3 cup rock salt

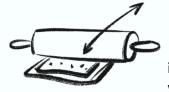
Instructions:



Mix the half-and-half OR milk substitute, sugar, and vanilla in the smaller Ziploc bag and seal it tight. You can also add crumbled cookies or other ingredients to spice things up!



2 Fill the larger bag with ice and rock salt, then place the smaller bag with your ingredients inside and seal it up.



Shake, squeeze, and roll the bag for about 10-15 minutes until the ice cream thickens. Check it along the way—it's all part of the fun!





Open the small bag and enjoy your homemade treat!

