



D.I.Y. ICE CREAM

SUPPLIES & TOOLS

- 1/2 cup Whole Milk
- 1/2 cup Heavy Whipping Cream
- 1/4 cup Sugar
- 1/2 tsp. Vanilla Extract
- 1 cup Ice Cream Salt or Rock Salt
- Ice Cubes - enough to fill 3/4 of a Gallon size Ziploc Bag
- Quart Size Freezer Ziploc Bag
- Gallon Size Freezer Ziploc Bag
- Spoon for mixing
- Hand Towel



NOTE: You can add flavorings to the mixture. Use chocolate or strawberry syrup in place of the vanilla extract. You can add fresh fruit as well. Just keep in mind that there is already sugar in the mixture so you will want to add in flavorings that are sugarless or have very little sugar.

Pictured sample: Vanilla Ice Cream with Oreo Cookies

INSTRUCTIONS



1. In the Quart size Ziploc bag, combine and mix the whole milk, heavy whipping cream, sugar and vanilla extract.

Seal the bag, making sure to push out any excess air.



2. Take the Gallon size Ziploc bag and add in a handful of ice cubes and 1/2 cup of the Ice Cream/Rock salt.



3. Place the Quart sized bag with the liquid mixture into the Gallon size bag with the ice.

Add in the rest of the ice and salt.

Seal the Gallon bag



4. Wrap the bag in a hand towel and shake the bag vigorously and consistently for about 5 minutes.



5. After 5 minutes, check to see if the liquid mixture has turned into ice cream. The consistency will be like soft serve ice cream.

If you want the ice cream to be a little more firm, place the bag into the freezer for an hour or more.



6. Scoop your ice cream into a bowl, add your toppings if you want and just enjoy!



7. You can also mix in treats like crushed Oreo cookies. So it wouldn't be too sweet, I scraped off the Oreo fillings before crushing the cookies.