

DIY ICE CREAM

in-a-bag!

SUPPLIES

- 2 sturdy, Ziploc style quart size bags
- 2 sturdy, Ziploc style gallon size bags
- 1/2 C heavy whipping cream, half & half or whole milk
- 1 tsp vanilla
- 3 tsp sugar
- 6 tbsp Kosher salt
- ice cubes galore

PREP

1. Place all ingredients into a tightly sealed quart size bag. Be sure to press the air out as you seal the bag. Then, put this into another tightly sealed quart size bag.
2. Fill a gallon bag halfway full of ice cubes and mix with the Kosher salt
3. Put the smaller double bag into the middle of the ice and seal the larger bag. Then, double up the gallon bag.

PROCESS

- It's time to move! You will need to shake the bag for a full 10 minutes.
- Set a timer.
- Toss the bag back and forth. Play Hot Potato with your ice cream bag. Spin the bag around. Throw in the air (carefully)!
- When the timer goes off, open all of the bags and squeeze your ice cream into a bowl and add your favorite toppings!
- ENJOY



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