

I Scream, You Scream - We All Scream for Ice Cream!

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On June 21st we will kick off what should prove to be a lovely summer filled with friends, fairs and 4-H! The first day of summer is a wonderful day to celebrate all of our hard work throughout the school and 4-H year. Why not start out your summer fun with some homemade ice cream for your family and friends? Try making homemade ice cream in a bag!

Homemade Ice Cream in a Bag

Ingredients

- 2 tablespoons sugar
- 1 cup half and half
- 1/2 teaspoon vanilla extract
- 1/2 cup salt (The bigger the granules, the better. Kosher or rock salt works best, but table salt is fine.)
- Ice cubes (enough to fill each gallon-size bag about half full)
- 1 pint-size ziplock bag
- 1 gallon-size ziplock bag

Instructions

- 1) Combine the sugar, half and half and vanilla extract in the pint-size bag, and seal it tightly.
- 2) Place the salt and ice in the gallon-size bag, then place the sealed smaller bag inside as well. Seal the larger bag. Now shake the bags until the mixture hardens (about 5 minutes). Feel the small bag to determine when it's done. It should feel like the normal consistency of ice cream you buy at the store.
- 3) Take the smaller bag out of the larger one, add mix-ins, and eat the ice cream right out of the bag. Easy clean-up too! Serves 1.

*Recipe courtesy of: <http://familyfun.go.com/recipes/homemade-ice-cream-in-a-bag-684806/>