

Ice cream in a bag



Recipe credit

University of Minnesota Extension Department of Family, Health and Wellbeing staff

About this recipe

Ingredients

- 1 cup milk or soy milk*
- 2 tablespoons sugar
- 1 teaspoon vanilla extract
- ¼ cup ice cream (rock) salt

Supplies

- 2 small freezer bags (quart size)
- 1 large freezer bag (gallon size)
- Ice - enough to fill a gallon bag about $\frac{2}{3}$ full.

Directions

1. Pour milk, sugar, and vanilla into the small bag. Seal the bag and put inside another small bag. Seal the second bag.
2. Put ice and ice cream (rock) salt into the large bag.
3. Put the small bag into the big bag. Seal the large bag.
4. Hold the bag with a towel. Shake for 15 minutes or until the ice cream is hard.
5. Take the small bag out of the big bag. Rinse the small bag in cold water to wash away the salt water.
6. Scoop the ice cream out of the small bag. Enjoy!

Nutritional info

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