

# HOW TO MAKE *Ice Cream in a Bag*

## Ingredients

½ cup milk  
½ tsp. vanilla  
1 t sugar  
⅓ cup salt  
4 cups crushed ice

## Supplies

2 quart-size ziplock bags  
1 gallon-size ziplock bag  
Hand towel or paper towels

## Step 1

Mix milk, vanilla, and sugar together in a quart-size bag.

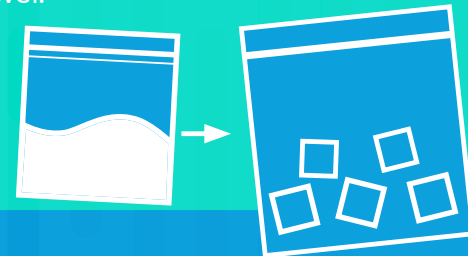
Seal the bag tightly and make sure there is no air inside.

*Tip: Double bag to avoid spills!*



## Step 2

Put the bag inside a gallon bag and fill with ice and salt. Seal bag tightly and wrap in a towel.



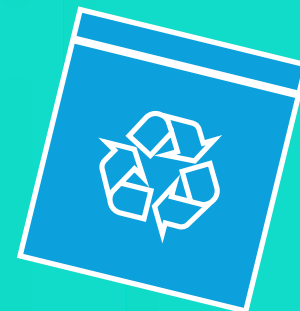
## Step 3

Shake the bag for 4-5 minutes!



## Step 4

Remove the quart size bag and recycle or throw away the gallon size bag.



## Step 5

Scoop your ice cream, serve, and enjoy!

*Tip: Add fresh berries for added flavor and nutrients!*



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