



ShopRite



KIDZ COOK

Recipe of the Week!

TAKE ONE HOME AND TRY IT YOURSELF!

Ice Cream in a Bag

Ingredients

- 1 half gallon whole milk
- 1 quart and 1 half quart cartons of Half and Half
- Sugar (adjust to taste)
- Vanilla extract (adjust to taste)

Equipment

- Rock salt or kosher salt
- Gallon-sized Ziploc baggies
- Quart-sized Ziploc baggies

Instructions

1. Start with 6 small Ziploc baggies.
2. Pour 1 cup of half and half and 1 cup of whole milk into each.
Add 3 Tablespoons of sugar and 1 teaspoon of vanilla to each bag.
Seal them up well, taking care to remove as much air as possible.
3. Double bag them to protect the ice cream from getting salty.
4. In 6 gallon-sized Ziploc baggies, fill slightly over halfway with ice.
5. Put 1 cup of salt over the ice in each bag.
6. Place the small, milk-filled baggies inside of the larger bags.
Seal and double bag (they break open easily with little ones shaking).
7. Wrap the gallon baggies in hand towels to keep your hands from getting too cold.
8. After about 5-8 minutes, you will have the tastiest ice cream!
Remove the bags of ice cream from the larger gallon bags and wipe them off.
Divide the ice cream evenly into cups and enjoy!



Enjoy!

STATEN ISLAND CHILDREN'S MUSEUM
Expanding minds & imaginations since 1974