Ice Cream In A Bag Less Than 10 minutes :D

This is old I remember doing this back in school when I was little and when I do it with my kids they are amazed how fast it is lol

Here is what you will need to make homemade ice cream in a baggie:

2 Tablespoon sugar
1 cup half & half (or light cream)
1/2 tsp vanilla extract
1/2 cup coarse salt or table salt(I used canning salt)
ice
gallon-sized Ziploc bag
pint-sized Ziploc bag

Mix the sugar, half & half and vanilla extract together. Pour into a pint-sized Ziploc baggie. Make sure it seals tightly.

Now take the gallon-sized Ziploc bag and fill it up halfway with ice and pour the salt over the ice. Now place the cream filled bag into the ice filled bag and seal.

Make sure it is sealed tightly and start shaking. Shake for about 5 minutes (or 8 minutes if you use heavy cream.)

Open the gallon-sized bag and check to see if the ice cream is hard, if not keep shaking. Once the ice cream is finished, quickly run the closed pint-sized baggie under cold water to quickly clean the salt off the baggie.

Open the baggie and pop in a spoon.

Hope you enjoy your homemade ice cream in a baggie as much as we do!

Judy Otwell Estes shared Sherry Kirkpatrick Patterson's photo.