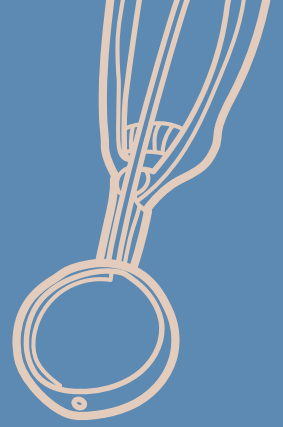


Ice Cream in a bag



INGREDIENTS

- 2 Tablespoons granulated sugar
- 1 cup Half and Half
- 1/2 cup rock salt
- Ice cubes (enough to fill a gallon-sized baggie about 1/2 full)
- 1 pint-size baggie
- 1 gallon-size baggie

FLAVOR OPTIONS

Vanilla

- 1 teaspoon vanilla extract

Mint 'N Chip

- 1/2 teaspoon mint extract
- 1 Tablespoon chocolate chips

Chocolate

- 1 Tablespoon chocolate syrup

Strawberry

- 1/4 cup crushed strawberries

Blueberry

- Blue food coloring
- 1/4 cup crushed blueberries



DIRECTIONS

- Combine sugar, half and half, and flavoring of choice in a pint-size baggie
- Remove the air and seal tightly
- Place rock salt and ice in gallon-size bag (1/2 full)
- Then place sealed pint-size bag inside gallon bag and seal
- Shake until ice cream hardens (around 5-10 minutes)
 - Bag will get cold, have gloves or oven mitts on hand to protect your hands from the cold
- Add toppings (sprinkles, chocolate or caramel sauce, gummy bears, cookies, etc.) and ENJOY!

