

Monkey Jane's Ice Cream In A Bag

Prep Time
10 mins

Cook Time
6 mins

Total Time
16 mins

Ingredients

- 1 cup half and half
- 1.5 tsp vanilla extract
- 1 tbsp sugar
- Ice
- 1/4 cup salt
- 1 small Ziploc bag
- 1 large Ziploc bag

Instructions

1. Pour the half and half into the small Ziploc bag.
2. Add the vanilla extract and sugar into the small bag.
3. Seal the bag firmly, making sure all the air is out.
4. Fill half of the large Ziploc bag with ice and add the salt.
5. Place the small bag (closed) into the larger bag.
6. Add extra ice on top and seal the large bag.
7. Put on gloves and shake the bag for 6 minutes.
8. Take the small bag out of the large bag and rinse the outside of the small bag.
9. Carefully open the small bag, and use a spoon to gently mix.
10. Enjoy your homemade bag ice cream!

