

## **Ice Cream in a bag**

*Ask someone at home to help you with the measurements if you need help.*

*Ingredients:*

- 300ml of double cream
- 200ml of milk (can be any type of milk)
- 2 tbsp of sugar
- 1 tsp of vanilla extract
- 700g of ice cubes
- 5 tbsp of salt
- 2 large zip lock bags

*Method: (how to make it)*

**1. Add the milk, cream, sugar and vanilla to one ziplock bag.**

Put the milk, cream, sugar and vanilla into one of your ziplock bags and mix well. Make sure to push any air out of the bag and zip it closed.

**2. Add the ice and salt to the second ziplock bag.**

Put the ice and salt into the second ziplock bag and mix it around.

**3. Put the ice cream bag into the bag with the salt and ice.**

Put the bag with the ice cream mix into the bag with the salt and ice. Push out the air and seal it.

**4. Move it around!**

Move the ice cream bag around the ice for around twelve minutes - this will give it the consistency of soft serve. Feel free to keep moving the ice cream around to make it harder if you wish!

*You can use different flavouring if you want! Try adding in some chocolate chips, some slices of banana or maybe some strawberry cut up!*

*Why not add some sprinkles to it too!*