

HOMEMADE ICE CREAM



Tools & Ingredients

❖ Whole Milk (or Heavy Cream)

❖ Sugar

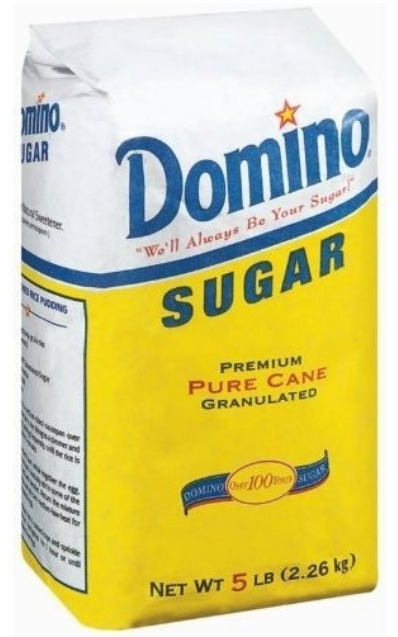
❖ Vanilla Extract

❖ Ice Cubes

❖ Kosher Salt (or Rock Salt)

❖ Optional Mix-Ins

❖ Ziploc Bags (Quart/Gallon)



DON'T LIKE VANILLA ICE CREAM?

Change up the flavor of the ice cream however you'd like then! To the base, just add the following for the flavor you want (or you can make up your own fun!):

Chocolate: 1 Tbsp. unsweetened cocoa powder

Cookies and Cream: 6 crushed Oreo cookies

Chocolate Chip Cookie Dough: 3 Tbsps. edible cookie dough & 1 Tbsp. chocolate chips

Funfetti: 1 tablespoon confetti sprinkles

Mint Chip: 1 Tbsp. mini chocolate chips & $\frac{1}{4}$ teaspoon peppermint extract

Rocky Road: 1 Tbsp. unsweetened cocoa powder, sprinkle of mini marshmallows & pecans

Strawberry: 1 Tbsp. chopped strawberries (about 2 strawberries)

Strawberry Shortcake: 1 Tbsp. chopped strawberries & 4 crushed vanilla Oreo cookies

Step 1:

In a small Ziploc bag – sandwich or quart size - add in the following:

2 cups of Milk

½ cup of Sugar

1 tablespoon of Vanilla Extract

Optional Mix-Ins

Remake this recipe in a different Ziploc bag for each flavor.



Step 2:

Carefully close the bag and use your hand to gently mix the ingredients together.

Open the bag and release as much air as possible before zipping it closed.

The less air it has inside, the better. That way the ice can really hit the ice cream base and not just make the bag cold.



Step 3:

In a large Ziploc bag – gallon size – add in ice until the bag is filled up halfway of ice. This is usually about 2 trays of ice, but it depends on how big or small your ice is.

On top of the ice, pour in 4 tablespoons of salt. Carefully shake the bag so the salt gets around to the other ice.

Only put one flavor of ice cream in per bag of ice!



Step 4:

Take the smaller Ziploc bag that has your ice cream base in it and make sure it's totally sealed and you let out all the air.

Put it right on top of the salt and ice inside of the bigger Ziploc bag.

Close the bigger Ziploc bag very well so nothing will come flying out when you start shaking.



Step 5:

Now it's time to shake, SHAKE, SHAKE, SHAKE, and SHAKE some more!

Shake the bag for about 10-15 minutes. The longer you shake, the better your ice cream will come out.

Switch off with someone if your hands get tired. You can use gloves or a towel if your hands are getting too cold.



Step 6:

When you're done shaking for 15 minutes, open up the big Ziploc bag and pull out the small Ziploc bag with your ice cream in it.

Wipe off any salt on the outside of your bag. Open it and scoop out the ice cream into a bowl.

Top your ice cream with whatever you like – more toppings, whipped cream, cherries...anything!



Let's see your masterpiece! 😊

