**Homemade Ice Cream**

**Ingredients:**

½ cup of Heavy Whipping Cream (Alternatives, Milk or half and half

¼ tsp of Vanilla extract 

½ cup of ice cream salt  (table salt or rock salt will work but may give slightly different results)

1-sandwhich size zip lock bag

1-Gallon sized sealable bag

1 table spoon sugar

½ Measuring cup

¼ teaspoon measuring spoon

4 cups of Ice cubes

Oven Mitt or small towel

Timer or clock

**Directions:**

1. In the small lunch bag pour, ½ cup of whipping cream, add one table spoon of sugar, and ¼ teaspoon of vanilla extract. Seal the bag making sure it is completely sealed.
2. Next add four cups of ice cubes to gallon size bag. Then add ½ cup of salt to the same bag.
3. Place the small lunch bag into the gallon size bag with ice cubes. Then seal the gallon sized bag making sure it is completely sealed.
4. Next you can use either the kitchen mitt or wrap a kitchen towel around the bag, set timer for 5 minutes start shaking.
5. Check every few minutes.
6. After 5 minutes your Ice cream should now be ready to eat. You can eat it right out of the bag or you can place it in a bowl. Enjoy!!