

Ice Cream in a Bag

Materials required:

1 large kitchen zipper bag	1 small kitchen zipper bag
1/2c and 1c measuring cups	1T and 1/2t measuring spoons
4c ice	6T rock salt
1/2c milk	1/2t vanilla
1T sugar	tea towel or gloves

Procedure:

1. Measure 1/2c milk and pour into small kitchen zipper bag.
2. Add 1T sugar and 1/2t vanilla.
3. Seal it most of the way. Squeeze out the extra air and close completely. Be sure it's really closed!
4. Place the small bag in the larger bag.
5. In the larger bag, add 4c ice and 6T rock salt.
6. Shake it for 5 minutes. Check it and if it's not ready, keep shaking for another 2-3 minutes.
7. Eat!

Teaching Tips:

Be careful when you remove the small bag, so you don't accidentally get salt in the ice cream.

You can use chocolate milk and/ or add 1T of chocolate syrup.