



Ice Cream in a Bag



Ingredients

- 300ml cream
- 2 tbsp caster sugar
- 1 tsp vanilla essence
- 2 trays of ice cubes
- 6 tbsp rock salt
- Optional: fruit, crushed biscuits, sprinkles or chocolate chips

Equipment

- 1 medium zippered bag
- 1 large zippered bag
- Tea towel or gloves

Method

1. Place the cream, sugar and vanilla into the medium-sized zippered bag and combine the ingredients. Be sure to zip up the bag securely first. You can add optional extras at this point.
2. Place the ice into the larger zippered bag. Spoon the salt over the top of the ice in the larger zippered bag.
3. Place the medium bag containing the cream mixture inside the larger bag on top of the ice and salt and zip up the bag securely.
4. Shake and massage the bag wearing gloves or covered in a tea towel for 5-10 minutes, until the mixture becomes the consistency of ice cream.
5. Once ready, remove the bag of ice cream and give it a wipe to remove the salt from the outside of the bag.
6. You can snip a hole in a corner of the bag and squeeze out the ice cream into a bowl or cone

