

# Homemade Ice cream with Ms. Ellenz

## Ingredients:

1 c. Half and half  
1/2 tsp. Vanilla extract  
1 Tbsp. Granulated sugar  
1/4 c. Kosher salt  
Ice

1 pint sized ziploc baggie  
1 gallon sized ziploc baggie

## Directions:

1. Fill pint baggie with half and half, vanilla, and sugar. Zip it shut making sure there is no air in the bag.
2. Fill gallon baggie with salt and fill it half full of ice. Place zipped pint baggie inside the gallon bag full of ice and salt.
3. Remove all air from gallon baggie and zip shut
4. Cover gallon baggie with a towel and begin to shake for 7-10 minutes
5. Open gallon baggie, wipe off salt from pint sized baggie and check the consistency of the ice cream or continue shaking until it is to your liking.
6. Scrape out ice cream and add any topping you want and enjoy!  
(Chocolate, sprinkles, whipped cream etc.)

