

Homemade Ice Cream (No Churn Needed)

Things You'll Need

- 1-quart zip-close bag
- 1-gallon zip-close bag
- Duct tape
- Gloves or hot pads for shaking bag

Ingredients

- 1/4 cup sugar
- 1/2 teaspoon vanilla
- 1 cup milk
- 1 cup whipping cream
- Ice
- 3/4 cup water
- 3/4 cup rock salt (kosher or even table salt will work)
-

Instructions

- 1.) Pour sugar, vanilla, milk and whipping cream into the quart-sized bag and seal tightly with duct tape.
- 2.) Place the quart-sized bag with ice cream ingredients inside the gallon-sized bag.
- 3.) Pack ice inside the gallon-sized bag, around the quart-sized bag. Add salt and water and seal gallon-sized bag with duct tape.
- 4.) Shake with gloves or hot pads (since it will be really cold!) until frozen (about 6 minutes).
- 5.) Open the outer bag and discard ice and salt. Rinse the bag containing the ice cream so no salt gets in.
- 6.) Enjoy the ice cream with your favorite toppings!