

Ice Cream in a Bag

Items you will need:

- 2 small resealable bags
- 1 large freezer bag
- Hand towel
- ½ cup half-and-half creamer
- 1 tablespoon sugar
- ½ teaspoon vanilla (optional)
- 4 cups ice (crushed or cubed)
- 6 tablespoons salt

Directions:

In one of the small resealable bags, add the half-and-half creamer and the sugar. If you want, add the vanilla flavor now as well. Seal the bag eliminating as much air as possible. Put this sealed bag in the other small resealable bag. So essentially, your ingredients are double bagged.

Take your freezer bag and add the ice and salt. Place your ingredients double bag and put it into the freezer bag that contains the ice and salt. Seal it well. Also eliminating as much air as possible.

Wrap the towel around the freezer bag, with the ingredients inside, and shake vigorously for at least 5 minutes. You will notice the mixture getting thicker. After about 8 minutes, your ice cream should be ready. Enjoy!!!

Source: <https://www.bettycrocker.com/bettylab/ice-cream-in-a-bag>