

Instant Ice Cream



Items needed

- 1x small zip-lock bag
- 1x large zip-lock bag
- ½ cup cream
- 1 TBSP sugar
- 2-3 drops vanilla essence
- 3-7 cups ice (depends on the size of your large zip-lock)
- 5 TBSP salt

Instructions

- 1 - Add the cream, sugar and vanilla to the small zip-lock bag, squeeze out all the air and seal.
- 2 - Place the ice, salt and small zip-lock with cream mixture into the large zip-lock and seal. Vigorously shake the large bag over a sink (or outside) for about 5 minutes, wrap in a towel when shaking as it gets very cold. Stop when the cream has started to freeze and turn into a solid.
- 3 - Remove the small zip-lock and quickly rinse off the salt solution with cold water.
- 4 - Your ice cream is now ready to enjoy! Squeeze into a bowl and top with your favourite toppings or eat as is. YUM!

