

EASY Home-made Ice Cream Recipe!

This is the PERFECT recipe for those hot summer days! What colour will you make your ice cream? Will you make it rainbow like in the story?

Ingredients:

- 1 cup of milk
- 1 cup of heavy cream
- ½ cup sugar
- ½ cup salt + 1 pinch
- ½ teaspoon vanilla extract
- 10 cups ice
- 3 LARGE freezer bags (the Ziploc kind)
- Towel (used for insulation)
- Food colouring - optional

Instructions:

1. Put the milk, heavy cream, pinch of salt, and the vanilla extract into one large freezer bag. If you'd like your ice cream to be coloured, add a drop or 2 of food colouring, being sure not to add too much. Before sealing, squeeze out as much of the air as possible so that the bag will be as flat as possible.
2. With the bag sealed, mash the ingredients with your hands to mix them all together. This is a great step to get help from little ones that might be too small for some of the other steps.
3. In the second freezer bag, pour five cups of ice and add ½ cup salt. The salt helps to keep the ice cold and from melting too quickly. Close the bag and mix the ice around (from the outside) with your hands. Repeat this process with the third freezer bag.
4. Lay one bag of ice on half of the towel. Put the bag with the milk mixture on top. Then on top of that, lay the second bag of ice. Cover with the other half of the towel.
5. Wait at least 20 minutes for the milk mixture to freeze.
6. When it looks firm enough to serve, go for it!