

Homemade Ice Cream

Ingredients

1 cup half and half
1 tsp vanilla
1 tbsp sugar
1/4 cup coarse salt
Lots of ice

Quart sized ziploc bag
1 gallon ziploc
Optional toppings



Directions

1. In a quart sized ziploc pour half and half, add vanilla and sugar
 2. Zip the bag up getting as much air out as possible & place into gallon sized bag
 3. Into gallon bag put lots of ice and 1/4 cup salt
 4. Zip the gallon sized bag up and shake for about 10-15 minutes until reached ice cream consistency.
 5. Scoop out and add your favorite toppings !
- *If the ice cream is not getting to where it should be in consistency place in the freezer for an hour.