Milly Cow

Ice Cream in a Bag
Did you know that ice cream is made from milk? Try this simple recipe and don’t forget to wear gloves to keep your hands warm!

Ingredients
Milk (200ml)
Sugar (1 tablespoon)
Vanilla essence (quarter of teaspoon)
Salt (4 tablespoons)
Ice cubes (around 12)

Equipment
Small zip bag
Large zip bag
Pair of warm gloves

Instructions
1. Pour the milk in a jug
2. Add the vanilla essence
3. Add the sugar and stir well so it dissolves into the mixture
4. Pour the mixture into the small bag and zip it shut
5. Half fill the large bag with ice cubes and add the salt
6. Put the small bag inside the large bag, and zip the large bag shut
7. Shake the large bag for five minutes.
   Wear some gloves or your fingers will get cold!
8. Squeeze the small bag to see if the mixture has set.
   If it is still runny, shake again to thicken.
9. When your ice cream is set, take it out of the small bag and run under a tap to rinse off any salty water.
10. Put your ice cream in a bowl and eat it straight away!

www.scallywagpress.com