Ice Cream in a Bag

Ingredients
- 4 cups ice
- ¼ cup salt
- 1 cup whole milk
- 1 teaspoon vanilla extract
- 2 tablespoons sugar

Materials
- 1 gallon size Ziploc bag
- 1 quart size Ziploc bag
- 1 bowl (or more if you’re sharing)
- 1 spoon (or more if you’re sharing)
- Gloves

Directions
1. Add sugar, vanilla, and milk to quart size bag. Close it.
2. Place quart size bag into gallon size bag.
3. Add ice and salt to gallon size bag. Close it.
4. Put on gloves and shake the bag for 10 minutes.
5. Remove the quart size bag and open it up.
6. Using your spoon, scoop out ice cream into a bowl and enjoy!

Try It!
Change the flavor by substituting chocolate or strawberry syrup for the vanilla extract.

How Does It Work?
Salt lowers the freezing temperature of water, making it colder than ice! This quickly freezes the liquid milk mixture, turning it into a solid, and creating ice cream!