

PPLD Young Adult Services Tutorial:

DIY Ice Cream

Description:

Join Laurel and make a frozen ice cream treat from scratch!

Supplies:

1. 1 medium bowl
2. 1 quart size sealable bag
3. 1 gallon size sealable bag
4. 2 grocery bags
5. 2 cups of half and half
6. 2 tbsp sugar
7. 1 ½ tsp vanilla
8. ½ cup of salt
9. Gallon size bag of ice
10. Optional flavoring: cocoa powder, jam, fruit, spices, flavored extracts etc.
11. Optional toppings: cookies, candy, fruit, syrup, etc.

Link to Video Tutorial:

<https://youtu.be/YiVal6en40I>

Instructions:

1. Wash your hands.
2. If you do not have an ice maker, freeze ice in cube trays, enough to fill a gallon size bag
3. Set up quart size bag in your bowl, add in half and half, sugar, vanilla, and optional flavoring
4. Get air out of the bag by carefully folding and sealing the bag, or by sucking the air out of the mostly sealed bag with a straw. Wrap in a grocery bag to prevent leaks.
5. Fill gallon bag halfway with ice, and sprinkle half of salt over ice. Place the bag of cream mix on top of that and add ice till the bag is full, sprinkle the rest of the salt over the ice, and seal the bag.
6. Wrap the bag of ice in a dishcloth and shake for at least 10 minutes. Check the consistency of the ice cream, and shake an additional 10 minutes or until cream has reached desired solidity.
7. Add toppings and enjoy as a milkshake or ice cream treat!