

Easy Ice Cream

Ingredients

300ml cream

2 tbsp caster sugar

1 tsp vanilla essence

2 trays of ice cubes

6 tbsp rock salt

fruit, crushed biscuits, sprinkles
or chocolate chips (optional)

Equipment

medium-size zip bag

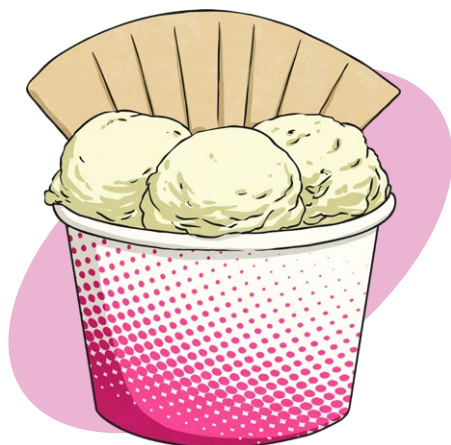
large-size zip bag

tea towel or gloves

scissors

Method

1. Add the cream, sugar, vanilla essence and any optional extras into the medium-sized zip bag. Securely, zip up the bag.
2. Gently, shake the bag to combine all of the ingredients.
3. Place the ice into the large-sized zip bag and spoon the salt over it.
4. Then, place the medium-size bag inside the large-size bag and zip it securely.
5. With gloves, or using a tea towel, shake and massage the bag for 5-10 minutes until the mixture becomes the consistency of ice cream.
6. Remove the medium-size zip bag (containing the ice cream) and wipe the outside to remove the salt.
7. Carefully, cut a small hole in one of the bottom corners of the bag and squeeze out the ice cream.



Disclaimer:

We hope you find this resource useful. This recipe involves the use of scissors. It is your responsibility to assess risks and ensure the activity is safe for those participating. We will not be held responsible for the health and safety of those participating and cannot accept any liability. It is your responsibility to ensure you are fully aware of the allergies and health conditions of anyone making or consuming these products – noting potential allergens included in the ingredients. Children should be carefully supervised by a responsible adult at all times, especially when using any sharp items. It is the responsibility of supervising adults to ensure the safety of children in their care.