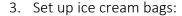


Homemade Vanilla ICE CREAM

- 1. Measure carefully
 - 1/2 cups whipping cream
 - 1/2 cup greek yogurt
 - 1/4 cup milk
 - 1/4 cup sugar
 - 1/2 tsp vanilla
- 2. Mix into bowl and whisk together to dissolve sugar.



3 cups ice cubes 1/3 cup salt

- a. Large ziplock bag is filled with single layer of ice cubes. Sprinkle with 2 TBSP salt.
- b. Fill small inner bag with 1 cup of ice cream mixture. Seal and double bag.
- c. Lay small bag inside ice in large bag.
- d. Put another layer of ice cubes on the top of the ice cream bag. Sprinkle with 2 TBSP more salt.
- e. Squeeze the air out of the outer bag and seal the outside bag tightly. Double bag (optional)
- 4. Shake the ice cream for 15 minutes.
- 5. Pour into cold bowl and put into freezer. After 20-30 minutes whip with fork, and keep frozen until time to eat!

SUGGESTIONS:

Sprinkle: Granola, cinnamon, grated chocolate, choc chips

Add Fruit: Berries, banana, oranges, apple, pineapple, mango, kiwi, grapes, melon balls from cantaloupe, honey dew or watermelon





Instead of cream try Yogurt: Plain yogurt, Greek yogurt