

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. Set up ice cream bags:

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