



DIY ICE CREAM

YOU WILL NEED

2 cups heavy cream
1 cup whole milk
3/4 cup granulated sugar
1 tablespoon vanilla extract
Ice cubes
1/2 cup salt (rock salt or kosher salt works best)

METHOD

In a mixing bowl, combine the heavy cream, whole milk, granulated sugar, and vanilla extract. Stir well until the sugar is completely dissolved.

Pour the mixture into a resealable plastic bag and make sure it is sealed tightly.

In a larger resealable plastic bag, fill it halfway with ice cubes. Add the salt to the bag of ice.

Place the sealed bag of ice cream mixture into the bag of ice and seal it tightly.

Hold the bag with both hands and gently shake and knead the mixture for about 5-10 minutes. This will help the mixture freeze evenly.

After 5-10 minutes, remove the smaller bag from the larger bag of ice. Wipe off any excess salt from the bag before opening it.

Scoop the frozen ice cream into bowls or cones and get ready to mix-in your favorite candies and confections!