

SNOWBALL ICE CREAM

A Delicious DIY Activity

What you need:

- 1/4 cup of half and half
- 1/4 cup of milk
- 1 tablespoon of sugar
- 1 teaspoon of vanilla
- 1 sandwich bag
- 1 gallon-sized bag
- Salt
- Winter gloves or mittens
- Sweetened coconut flakes (optional)
- Favorite ice cream toppings (optional)



Directions:

1. Put the first four ingredients in a sandwich bag
2. Close the sandwich bag securely
3. Put ice in your gallon-sized bag (approximately 3 cups worth)
4. Put salt in your gallon-sized bag (approximately 3 tablespoons or more)
5. Place sandwich bag in a gallon-sized bag
6. Put on your gloves
7. Shake and/or massage the bags for 5-7 minutes.
8. Enjoy!

Optional to make a "snowball":

1. Line a baking sheet with parchment and put the baking sheet in the freezer. Scoop the ice cream you just made into a ball and place on the baking sheet in the freezer. Be careful not to touch the ice cream to the salty water or bags.
2. Freeze until it becomes solid.
3. Place the coconut in a bowl. One at a time, roll the ice cream balls in the coconut. Gently press the coconut into the ice cream. Return the snowball to the baking sheet in the freezer.
4. Once all of your snowballs are decorated you can serve immediately. If desired, serve with your favorite ice cream toppings!

How Does It Work?

Shaking the bag mixes the ingredients and also keeps them moving around next to the cold ice water. Regular ice is not cold enough to freeze the ice cream ingredients. When salt is added to the bag with the ice, the salt causes the ice to melt and the freezing point of the water is lowered enough to make the cream mixture freeze. Make sure to keep shaking the bag gently so it all freezes evenly. You should be able to see the change as it happens. After just a few minutes... Voila! You'll have created your own delicious homemade ice cream!

