Ice cream in a bag

The ingredients and materials to make the ice cream are simple:

* whole milk – one cup
* vanilla – one teaspoon
* sugar – 2 tablespoons
* salt – ¼ cup of salt
* ice – 4 cups
* large and small Ziplock bags
* (Ikea small plastic cups are a good measure)

Method

1.The milk, sugar, and vanilla go in the small bag. Zip it. Zip it good. Then put the small bag inside the large bag. Cover with salt and ice and zip it up.

2. Shake continuously for 10 minutes. Please wear gloves! Think like an ice cream churn. It must be in constant motion. Put on some happy tunes and turn the shaking into a dance party.

3. The ice cream is in the inner bag. Be careful not to get the salt from the outside of the bag mixed in with the good stuff.

4. Do not check the ice cream mid-shake. The salt will interfere with the zipping up of the Ziplocs. It won’t close properly, which leads, once again, to salty ice cream.

5. After 10 minutes, scoop the ice cream into a cup and enjoy!

6. For extra flavor add some mint, chocolate, strawberries, edible lavender or edible flowers.

We realise that you might have some difficulties getting some of the ingredients during lockdown, but if you do have these ingredients this is a great way to have a treat and learn through having FUN!!!

**SCN 0-12a**

I can identify my senses and use them to explore the world around me -

Uses their senses to describe the world around them, giving examples of things they see, hear, smell, taste and feel.