

ICE CREAM IN A BAG

Prep Time: 10 minutes | Yield: 2 Portions

This simple ice cream technique demonstrates freezing point depression using ice and salt. Agitating the cream mixture while surrounded by salted ice produces a smooth soft-serve style ice cream.

Ingredients

- 1 cups heavy cream
- 1/4 cup sweetened condensed milk
- 1 teaspoons vanilla extract
- 12 cups ice
- 2 cups rock salt

Directions

1. Combine cream, condensed milk, and vanilla in a quart zip bag.
2. Fill gallon bag halfway with ice and add salt.
3. Place cream bag inside the ice bath bag.
4. Shake vigorously 5–10 minutes until thick.
5. Remove bag, wipe dry, and serve.
6. Store in freezer till ready to serve

Chef Ron's Notes

- Great classroom recipe demonstrating freezing point depression.
- You can add berries, chocolate syrup, or cookie crumbs.
- Serve over a warm brownie with salted caramel sauce.
- Fun method to make ice cream when you don't have an ice cream maker available.

