

Vanilla Ice Cream

The key to this recipe is to find two bowls; The smaller one should be metal and have a tight lid. The larger one (can be any material) should nest with the small one with enough room between that a layer of ice cubes can surround the small bowl. If your small metal bowl does not have a lid, you can use saran wrap or tinfoil. You may need to make a new lid midway through the process. It is important to not get salty ice water into the ice cream! :)

You will need:

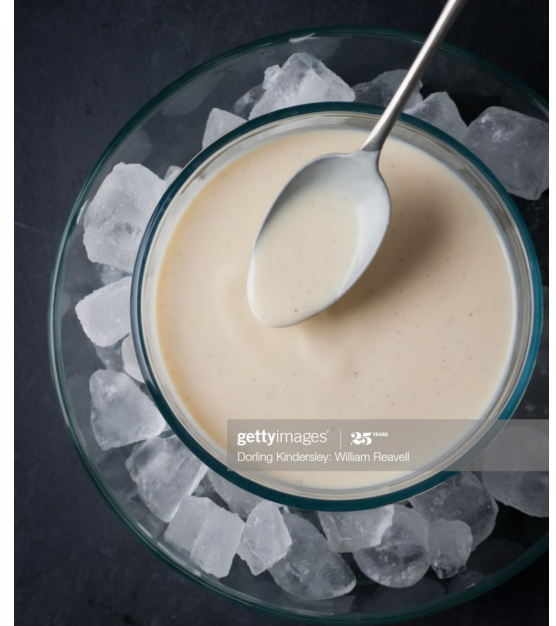
2 Pints Cream

1 C. Sugar

1 tsp vanilla

Rock salt (this is specifically for making ice cream, and you can find this at the grocery store)

1. In the small bowl, mix the sugar with a small amount of cream until the sugar is well dissolved.
2. Add the rest of the cream and the vanilla.
3. Put the lid on the small mixing bowl.
4. Fill the larger bowl 1/2 to 2/3 with ice and sprinkle generously with the rock salt. Set the smaller bowl down into the ice, and spin it evenly for 7-8 minutes. Remove the lid and stir the ice cream from the edges into the center of the bowl. Replace the lid and spin for 4-5 more minutes. Repeat until ice cream is thick. (Approx. 20 minutes total)



If you do not have bowls that fit this way, and like living a bit dangerously, you can also try using two ziplock baggies. Put the ice and rock salt in the smaller inner bag, *be sure to seal well!!!!*

Put the ice cream ingredients in the outer bag and seal this also. Then shake & smooch the bag until the cream freezes. Remember the bag will become very cold, so perhaps wear some mittens!