

# HOMEMADE ICE CREAM

PERFECT ACTIVITY  
FOR JULY:  
CELEBRATE NATIONAL  
ICE CREAM MONTH

## SUPPLIES NEEDED

- 1 cup half and half or heavy cream
- 1.5 tsp vanilla extract
- 1 tbsp granulated sugar
- 1/4 cup salt
- Ice
- Ziploc Bags (1 small, 1 large)

## STEPS TO MAKE HOMEMADE ICE CREAM

1. Pour half and half into small Ziploc bag
2. Add vanilla extract and sugar to small Ziploc bag
3. Seal bag firmly, removing excess air.
4. Fill large Ziploc bag halfway with ice and salt
5. Add sealed small bag to large bag
6. Fill large bag with ice and seal
7. Using gloves or oven mitts, shake the bags for 6-8 minutes.
8. Take the small bag out of the large bag and ENJOY!



## DID YOU KNOW?

Ice alone will only reach 32 degrees Fahrenheit. Ice with salt added can reach up to negative 6 degrees Fahrenheit. Adding salt to your ice will make the ice cold enough to freeze the heavy cream used in ice cream.



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