

# Safari Ice-Cream-In-A-Bag

## No-Bake Recipe

### INGREDIENTS

- ½ Cup Milk or Half & Half
- 1½ Tablespoons of Sugar
- ½ Teaspoon of Vanilla Extract
- 6 Tablespoons of Salt
- Chocolate Chips
- 1 Quart Size Ziploc Bag
- 1 Gallon Size Ziploc Bag

### DIRECTIONS:

**First, prepare the “freezer”.**

1. Put the ice and salt in the small bag.
2. Seal tightly.

**Next, prepare the ice cream.**

3. Put milk, sugar, vanilla extract, chocolate chips and the sealed small bag in the large bag.
4. Seal tightly.
5. Shake the bag continuously for 5-10 minutes until the contents are mixed and frozen. This takes 5-10 minutes.

**Finally, put it all together!**

6. Carefully open the large bag. Remove the small bag and discard.
7. Your ice cream is ready to eat. Indulge!

