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### Ziploc Bag Ice Cream

Serves:2	Calories per serving: 190 Calories
Prep time: 20 minutes	Cook time: 0 minutes
<p>1 cup half and half          1.5 tsp vanilla extract          1 tbsp sugar          1 small ziploc bag</p>	<p>Pour 1 cup of half and half into a small ziploc bag. Add 1.5 teaspoons of vanilla extract and 1 tablespoon of sugar. Seal the bag firmly and get any excess air out.</p>
<p>ice          1/4 cup salt          1 Large ziploc bag</p>	<p>In the larger ziploc bag, fill it about 1/2 way with ice. Add 1/4 cup of salt. Then add your small bag and fill with extra ice on top. Seal the large bag. Mix/shake the bag for 6-10 minutes. Don't shake it too vigorously or you could open the small bag and get salt in your ice cream.</p>
	<p>Take the small bag out of the large bag and rinse the outside of the small bag with cold water. Make sure to rinse out the top part of the bag also (above the seal). Once done rinsing, carefully open the small bag to not get any remaining salt from the outside of the bag inside the bag.</p> <p>The ice cream will be a little icy looking to start. Use a spoon to mix it around and soften it up a bit. Scoop out and enjoy!</p>