



1. Mix the following ingredients in a small zipper-storage bag:
a. 250 mL milk cream (20%)
b. 1 cup of sugar
Push the air out of the bag and seal it tight.



3. Wrap the towel around the large zipper-storage bag.
Shake ! Rock 'n roll !
The magic will happen in about 5-15 minutes!



2. Pour 300 g of ice from the ice bag into the large zipper-storage bag, add 30 mL of salt onto the ice.
Place the small zipper-storage bag inside the large zipper-storage bag.
Add 300 g of ice to the large bag and 30 mL of salt.
(Avoid getting salt into the pocket above the seal of the small bag.)



4. Check every 5 minutes to see if the ice cream is ready.
It will be ready when the liquid starts to harden.
Add desired flavours and sprinkles to the ice cream, and the ice cream is now ready to serve!