

## Freezer Bag Ice Cream

## Prep: 10 minutes • Serves: 4

- 2 cups half & half
- <sup>1</sup>/<sub>4</sub> cup granulated sugar
- 1 teaspoon vanilla extract
- 2 quarts ice cubes
- <sup>1</sup>/<sub>2</sub> cup kosher salt

Optional garnishes: candy pieces, chocolate chips, cookie pieces, fresh fruit and/or sprinkles

1. In quart-sized zip-top plastic bag, add half & half, sugar and vanilla extract; seal bag, pressing out excess air. In gallon-sized zip-top plastic bag, add ice cubes and salt. Place quart-sized bag inside of gallon-sized bag; seal bag, pressing out excess air. Shake 5 minutes or until mixture is the consistency of ice cream.

2. Serve topped with garnishes, if desired.

Approximate nutritional values per serving: 199 Calories, 12g Fat (8g Saturated), 42mg Cholesterol, 73mg Sodium, 18g Carbohydrates, 0g Fiber, 18g Sugars, 4g Protein

## Dietitian's Dish

- > Boost the nutrients with some flavorful mix-in combinations.
  - PB&J Stir in diced strawberries and chopped peanuts, then drizzle with warm nut butter.
  - Crushed raspberries, chopped dark chocolate and toasted almond slivers.
  - S'mores Shaved dark chocolate, graham cracker pieces, and finely chopped mini marshmallows.