

Instructions for Quality Homemade Ice Cream



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Introduction

Congratulations on purchasing the “Do It Yourself” homemade ice cream kit! Everyone loves to enjoy ice cream and no one should have to pay those outrageous prices for the so called “luxury” brands. With no experience, you can make your own ice cream in as little as 10 minutes! This kit will take you through 7 easy steps in creating a quality batch of homemade ice cream.

Kit Contents

- Sugar
- Milk
- Vanilla
- Rock salt
- Pint size plastic food storage bags
- Gallon size plastic food storage bags

Necessary Items

- Ice
- Measuring Utensils

Safety



Salt and ice can react causing extreme cold temperatures. Gloves are recommended for handling of kit contents.

Note: Studies have shown that eating ice cream too fast can cause a “brain freeze”. This should only last for 10 to 30 seconds.

Note: This kit is only approved for ages 5 and up.

Instructions

Step 1

Fill the gallon size bag half full of ice



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Step 2

Add 6 tablespoons of rock salt to bag of ice and **seal contents**

6 Tablespoons



Step 3

Deposit $\frac{1}{2}$ cup of milk, $\frac{1}{4}$ teaspoon of vanilla, and 1 tablespoon of sugar into pint size bag and **seal it**

$\frac{1}{2}$ Cup



$\frac{1}{4}$ Teaspoon



1 Tablespoon



Step 4

Place the pint size bag inside the gallon size bag and **seal the latter**



Step 5

Shake the mixture for 5 minutes or until the contents thicken into a cream



Step 6

Take out the smaller bag, clean off the top, and then open carefully.

(Note: Do not open the smaller bag until it is clear of the ice and rock salt.)



Step 7

Repeat process for more ice cream. Enjoy!

(Note: Only 4 scoops of ice cream come in kit.)

Conclusion

Now you have all the resources to make quality homemade ice cream! Remember, to always avoid letting the salt water in the larger bag get into your ice cream and always allow the ice cream to thicken so that you can have a smooth mixture. As they say: “Give a friend some ice cream to make them happy for a moment. Help a friend make ice cream and have great memories and great ice cream for a lifetime!”

Hint and Tips

- Doubling the recipe will double the amount of ice cream made in one batch.
(Note: Plastic bags may become heavy and rupture if overfilled)
- The ice cream can be stored in the freezer once it is made.

Contact Information

For help and information you can call at: 1-800-912-5486