Delicious Chemistry in a Bag

What you'll need

* Ice cubes (enough to fill each gallon-size bag about half full)
* 1 cup milk or half and half
* 1/2 cup salt (The bigger the granules, the better. Kosher or rock salt works best, but table salt is fine.)
* 2 tablespoons sugar
* 1/2 teaspoon vanilla extract
* 1 pint-size Ziploc bag
* 1 gallon-size Ziploc bag
* Your favorite toppings such as chocolate chips, cereal pieces, or fresh fruit.

**Notes:**

Serves 1

How to make it.

* Place 5-10 paper towels or newspaper on your desk.
* Combine the sugar, milk, and vanilla extract in the pint-size bag and seal it tightly. If you do not seal tightly you will have salty ice cream.
* Place the salt and ice in the gallon-size bag, then place the sealed smaller bag inside as well. Seal the larger bag. Now shake the bags until the mixture hardens (about 5 minutes). Feel the small bag to determine when it's done. You may place the bag on your desk for a minute or so while making the ice cream.

Take the smaller bag out of the larger one, add mix-ins, and eat the ice cream right out of the bag. Easy cleanup too!