

Coffee Can Vanilla Ice Cream

Prep time: 25 min. "Freeze" time: 10 to 40 min. Total time: 1 hr. 25 min.

This is a good activity for small children.

Needed: small coffee can (16 oz) with lid; large coffee can (34-39 oz) with lid;; crushed ice; rock salt.

Ice cream Ingredients:

1 cup cream

1 cup milk

1 beaten egg (some people opt to leave this out)

½ cup sugar

1 tsp vanilla

Instructions:

1. Combine ice cream ingredients and pour in small coffee can. Place lid on top. Make sure lid is secure (you may wish to put plastic wrap on can under lid to ensure it does not leak).
2. Put small can down inside larger can. Fill space with alternating layers of crushed ice and rock salt. Place lid on larger can.
3. Roll back and forth for ten minutes (this is good for small children).
4. Open large can, remove salt and water.
5. Open small can, stir contents, replace lid.
6. Replace small can into large, add ice and salt as before.
7. Roll 10 more minutes.
8. Repeat step 4 through seven until ice cream is set.

Variations: for flavored ice cream, stir in strawberry puree, chocolate sauce or other flavoring.

If firmer ice cream is desired, place small can in freezer for about an hour.

Recipe from the Velvet Ice Cream Company, Utica, Ohio.