

Ice Cream in a Can Recipe

Ingredients:

- 1 c. Milk
- 1 c. Whipping Cream or Half & Half
- ½ c. Sugar
- ½ tsp. Vanilla

Supplies:

- 1 lb. metal coffee can with tight fitting plastic lid
- 2 lb. metal coffee (or #10 can) with tight fitting plastic lid
(1 lb. and 3 lb. metal coffee cans really work the best)
- Measuring cups and spoons
- Rubber scraper
- Ice cream scoop
- Masking or Duct tape
- Crushed Ice
- Rock salt

Directions:

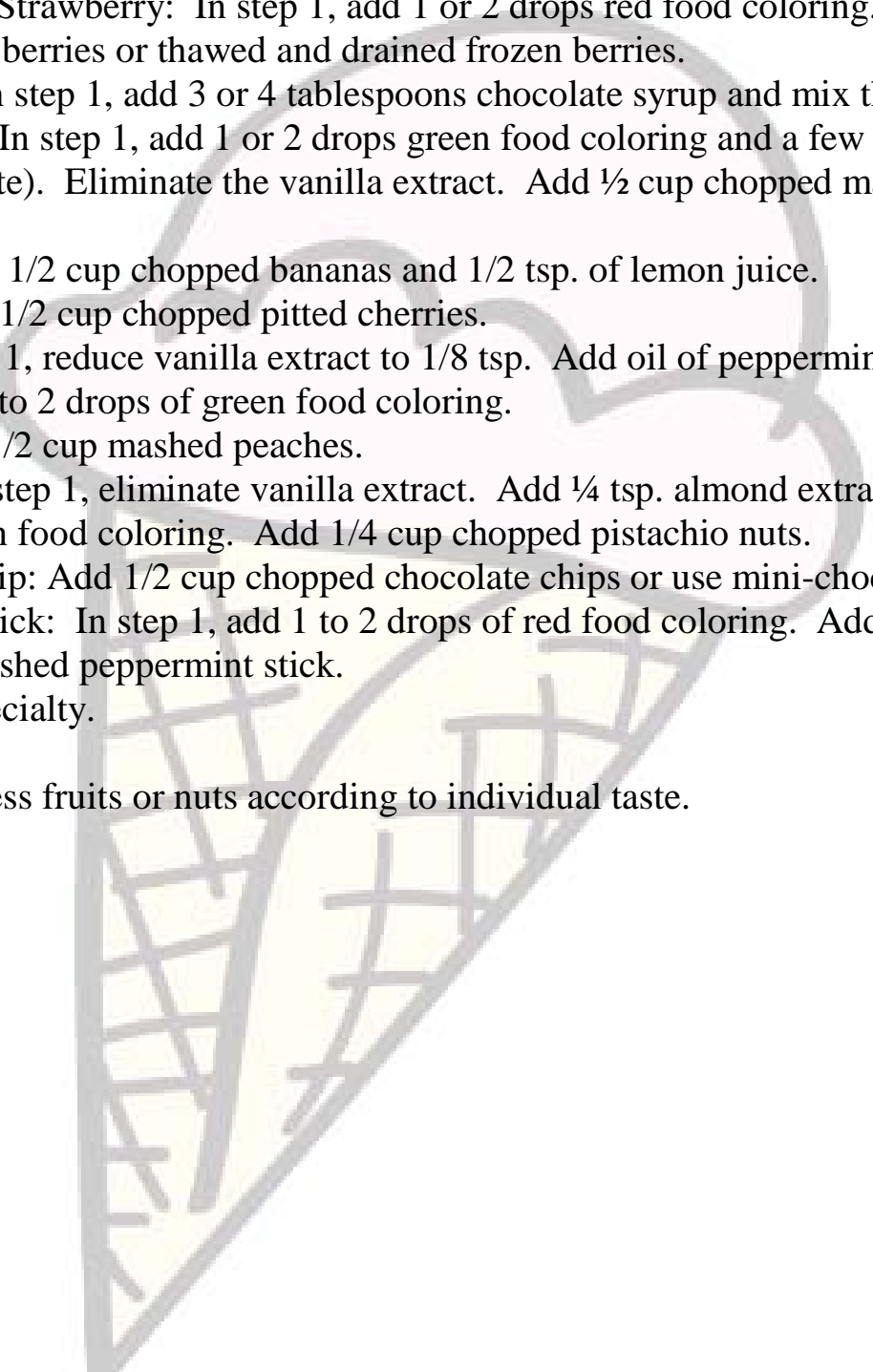
1. Put milk, cream, sugar and vanilla in 1 lb. coffee can. Place plastic lid on the can. Be certain the lid is on tight. You may want to secure the lid with masking or duct tape.
2. Put the smaller can into the large can. Pack crushed ice around the smaller can, inside the larger can.
3. Pour at least ¾ cup of rock salt evenly over the ice. (If you don't add enough salt, the mixture won't freeze. If you add too much, it will freeze too fast. Then it will have poor texture.)
4. Place the lid on the larger can. If you have extra lids, place one on the bottom side also. This will help it roll better.
5. Now pick a partner and have some fun! Roll the can back and forth to each other for 10 minutes. (It is best to do this on the cement.)
6. Open the larger can. Wash your hands. Remove the small can. Remove the lids and stir ingredients with a rubber scraper. Be sure to scrape the inside of the small can really well. (Do not let any of the ice or ice water get into the small can.)
7. Drain the ice water from the large can. Put the small can back in the large can and pack in ice and salt like in step 3.
8. Roll back and forth for about 5 minutes, until the mixture is frozen.
9. Now open the large can and remove the small can. Wash your hands. Scoop the ice cream into serving bowls and enjoy!

Ice Cream in a Can - Flavor Variations

Unless otherwise stated, add fruits and nuts in step 6.

1. Nut Brittle: Grind or crush nut brittle or use almond brickle chips. Add 1/3 to 1/2 cup.
2. Raspberry or Strawberry: In step 1, add 1 or 2 drops red food coloring. Add 1/2 cup crushed fresh berries or thawed and drained frozen berries.
3. Chocolate: In step 1, add 3 or 4 tablespoons chocolate syrup and mix thoroughly.
4. Cherry Mint: In step 1, add 1 or 2 drops green food coloring and a few drops of mint extract (to taste). Eliminate the vanilla extract. Add 1/2 cup chopped maraschino cherries.
5. Banana: Add 1/2 cup chopped bananas and 1/2 tsp. of lemon juice.
6. Cherry: Add 1/2 cup chopped pitted cherries.
7. Mint: In step 1, reduce vanilla extract to 1/8 tsp. Add oil of peppermint to taste (few drops), add 1 to 2 drops of green food coloring.
8. Peach: Add 1/2 cup mashed peaches.
9. Pistachio: In step 1, eliminate vanilla extract. Add 1/4 tsp. almond extract and 1 to 2 drops of green food coloring. Add 1/4 cup chopped pistachio nuts.
10. Chocolate Chip: Add 1/2 cup chopped chocolate chips or use mini-chocolate chips.
11. Peppermint stick: In step 1, add 1 to 2 drops of red food coloring. Add 1/4 to 1/3 cup finely crushed peppermint stick.
12. Your own specialty.

* Add more or less fruits or nuts according to individual taste.



Clover Kids Ice Cream in a Bag Team Event

Clover Kids need to bring the following pre-measured ingredients in one jar:

1/2 cup Milk
1 Tbsp. Sugar
1/2 tsp. Vanilla

They will also need to bring with them:

1 Quart Zip-lock Bag
1 Gallon Zip-lock Bag

Ice

Rock Salt

A towel (for melting ice clean-up)

Newspaper

Tape (Masking or Duct is best)

Pour all pre-measured ingredients into the Quart bag. Place the Quart bag into the Gallon bag half full of ice and 6 Tablespoons of rock salt. Seal the Gallon bag shut. Wrap in newspaper and tape closed.

Toss the bag back and forth to a partner approximately 5 minutes. The ice cream will then be tasted by the judges. Have Fun!

