Ice Cream in a Bag

**What you'll need**

* 2 tablespoons sugar
* 1 cup milk
* 1/2 teaspoon vanilla extract
* 1/2 cup salt (The bigger the granules, the better. Kosher or rock salt works best, but table salt is fine.)
* Ice cubes (enough to fill each gallon-size bag about half full)
* 1 pint-size ziplock bag
* 1 gallon-size ziplock bag

**How to make it**

1. Combine the sugar, milk, and vanilla extract in the pint-size bag and seal it tightly.
2. 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.
3. Take the smaller bag out of the larger one, add mix-ins, and eat the ice cream right out of the bag.