



COFFEE CAN ICE CREAM

You will need:

- 2 cups heavy whipping cream
- ½ cup sugar
- 1 tsp. vanilla
- Rock salt or ice cream salt
- Ice cubes
- Two empty metal coffee cans – one large, one small
- Duct tape

Directions:

Begin with empty and thoroughly washed coffee cans.

In a bowl combine heavy whipping cream, sugar, and vanilla.

Pour mixture into the small coffee can and securely tape the lid onto the can.

Place the small coffee can inside the large one, surrounding it with alternating layers of ice and rock or ice cream salt. When full, securely tape the lid onto the can.

Roll the cans around for 15-20 minutes or so, until the ingredients freeze and create ice cream.

TIPS & TRICKS

Don't be stingy with the salt! It helps to lower the freezing temperature of the ice, thus allowing for the liquid ingredients to freeze.

NOTE: This is a great opportunity to explore the science of ice and how salt lowers the freezing temperature.

You may need to open the larger can to drain off the melted ice and repeat the layers of ice and salt mid-freeze.

Do you prefer your ice cream more solid? Try placing the can in the freezer to firm it up.

Experiment! Try creating different flavors by adding chocolate chips, nuts, fresh fruit (finely diced or pureed), or mint extract.