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Ice Cream In A Baggie

By Merle Obrien

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by: **Merle Obrien**

Yes, it sounds dangerous and the potential for messes seems highly likely, but you'll be surprised at the good, "clean" fun you'll enjoy when you make ice cream. This recipe is enough for one person to make a dish! 1/2 cup milk 1/2 teaspoon vanilla 1 tablespoon sugar 4 cups crushed ice 4 tablespoons salt 2 quart size Zip-loc bags 1 gallon size Zip-loc freezer bag a hand towel or gloves to keep fingers from freezing as well!

Mix the milk, vanilla and sugar together in one of the quart size bags. Seal tightly, allowing as little air to remain in the bag as possible. Too much air left inside may force the bag open during shaking. Place this bag inside the other quart size bag, again leaving as little air inside as possible and sealing well. By double-bagging, the risk of salt and ice leaking into the ice cream is minimized. Put the two bags inside the gallon size bag and fill the bag with ice, then sprinkle salt on top. Again let all the air escape and seal the bag. Wrap the bag in the towel or put your gloves on, and shake and massage the bag, making sure the ice surrounds the cream mixture. Five to eight minutes is adequate time for the mixture to freeze into ice cream.

Tips:

Freezer bags work best because they are thicker and less likely to develop small holes, allowing the bags to leak. You can get away with using regular Zip-loc bags for the smaller quart sizes, because you are double-bagging. Especially if you plan to do this indoors, I strongly recommend using gallon size freezer bags.

Here are some interesting tidbits:

What does the salt do? Just like we use salt on icy roads in the winter, salt mixed with ice in this case also causes the ice to melt. When salt comes into contact with ice, the freezing point of the ice is lowered. Water will normally freeze at 32 degrees F. A 10% salt solution freezes at 20 degrees F, and

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a 20% solution freezes at 2 degrees F. By lowering the temperature at which ice is frozen, we are able to create an environment in which the milk mixture can freeze at a temperature below 32 degrees F into icecream.

Who invented ice cream?

Legend has it that the Roman emperor, Nero, discovered ice cream. Runners brought snow from the mountains to make the first ice cream. In 1846, Nancy Johnson invented the hand–cranked ice cream churn and ice cream surged in popularity. Then, in 1904, ice cream cones were invented at the St. Louis World Exposition. An ice cream vendor ran out of dishes and improvised by rolling up some waffles to make cones.

Merle lives in the mountains of Colorado. She is a mom and teacher. She loves to help others with fun ideas. Stop by

and

for more fun.

Low Carb Ice Cream

By Joan Winthorp

As the low carb diet continues to create a booming impact to its dieters, the low carb diet arena then began to produce after the exciting six–part series of frozen desserts, and included in this food trend is the making of the reduced sugar and low carb ice creams.

Speaking of low carb ice cream, there are some low carb ice creams that can not be technically called "low carb ice cream" due to their cream contents, however, they are still low carb ice cream alike. Fortunately, the ice cream companies are now working hard to provide the ice cream consumers with frozen desserts that have reduced sugar contents, which ultimately reduce the products' calorie and carbohydrate contents.

And one of the good news that accompanied the production of the low carb ice cream is that most of the reduced sugar desserts really taste yummy. However, there are some studies which noted that reduced sugar does not eventually mean the treat is low in fat. But despite that possibility for the low carb ice cream, there are still some frozen desserts that are both low in fat and carbohydrates.

It is as well interesting to know that many studies about the low carb ice cream have considered that only half a cup of the low carb ice cream is a reasonable serving. However, it is still considerable that even if an ice cream carton trumpets that has low sugar or calorie levels, or has no added sugar, or even has low carbohydrates, they might have probably fat contents that would contribute a bad effect.

So if you are one of those who love low carb ice creams, following are several low carb ice creams that

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are best recommended for family preference.

One of the noted best recommended low carb ice cream is the Edy's No Sugar Added Triple Chocolate low carb ice cream. Many who have tasted this low carb frozen dessert have considered it as low in fat, low in sugar, and tastes so yummy. And in fact, there are fudge sauce swirls in this chocolate ice cream.

And also of great interest is the Vanilla Ice Cream that can really be considered as a low carb ice cream for the fact that it contains a lower carbohydrates count for two carbohydrates per serving. This particular low carb frozen dessert is made by these ingredients: five egg yolks, a cup of Splenda, 1 and ¼ cups of heavy cream that is whipped.

All of these mentioned low carb ice creams are really considered as nice favorite treats. So you can keep yourself and slim down with these low carb frozen desserts.

Joan Winthorp is a fitness and nutrition expert. If you ever wanted to know if the Low–Carb–Diet works or does not – than the website at

was written just for you.

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