

**Ingredients for An Inconvenient Dessert:**

1 cup half-and-half (cream, milk, soy or rice milk)  
2 tablespoons sugar  
1/4 - 1/2 teaspoon vanilla  
1 quart zip top bag  
1 gallon zip top bag  
3 cups ice  
1/3 cup rock salt

**Garnish ideas:**

sprinkles  
chocolate chips (chopped)  
crushed cookies or candies  
fresh fruit  
chocolate syrup

**Directions:**

1. In a gallon sized, zip top, plastic bag combine ice and rock salt.
2. In a quart sized, zip top plastic bag combine half n' half (cream, milk, soy or rice milk), sugar and vanilla. Seal bag tightly. Really, really tightly.
3. Place smaller bag inside of larger bag. Seal larger bag tightly. Really, really tightly.
4. Shake sealed bags for 5 minutes. Wrap bags in a towel... it's going to cold!
5. After 5 minutes, remove smaller bag from larger bag and rinse with cold water. For best results, allow the smaller bag containing your ice-cream to further harden in the freezer for about 15 minutes.
6. Snip the corner of bag containing ice cream. Squeeze ice cream into a cone or bowl.
7. Garnish with topping of your choice or enjoy plain...

This recipe makes one cone. Sharing is not recommended.