This recipe is enough for one child, so that each child can make his/her own.

What you need:

- 1/2 cup milk or half and half or heavy cream (this will change the consistency of your ice cream)
- 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
- 1 hand towel or gloves to keep fingers from freezing as well!

What you do:

1. 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.

2. 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.

3. 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.

4. Carefully remove the inner bag to avoid salt getting in to the ice cream.

5. Enjoy!

In Memory of Don Falconio

Don Falconio (1944-2000), lovingly known to staff as Uncle Don, was the busboy when Frog restaurant opened in 1973. He became the public face of Frog Commissary's front-of-house and led Frog Commissary Catering. Don was responsible for planning and executing countless events at The Franklin Institute.

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