

Bank Kitchen Recipe: Coffee Can Ice Cream



Servings: 4-6 people Total Prep Time: 30 min.

Submitted by Luann :am

Ingredients: one (1) cup of whole milk, 1/2 cup of granulated sugar, one egg (egg substitute only), 1/2 teaspoon of vanilla extract, and one (1) cup of whipping cream

Note: this recipe makes three (3) cups of ice cream

Instructions: Adding the sugar last, place all ingredients inside a one-pound coffee can. Then, blend the ingredients together by hand. Next, cover the contents with a tight-fitting plastic lid.

Place the sealed one-pound can inside a three-pound coffee can. Pack crushed ice around the smaller can, inside the larger can. Next, pour at least 3/4 cup of rock salt evenly over the ice. Then, cover the larger can with a tight-fitting plastic lid.

Roll (do not shake) the self-made ice cream mixer back-and-forth

for 10-to-15 minutes across a sturdy table, or cement floor. Avoid rolling the container across grass to prevent sticking.

Note: if assisted by children, singing songs or telling stories while rolling the can can give the process a game-like feel.

After the allotted time has expired, open the outer can. Then, remove the inner can containing the ingredients, and remove the lid from this can. Using a rubber spatula, stir the mixture, scraping the insides of the can. Then, replace the lid on the one-pound can. Drain the ice water from the larger can.

Place the smaller coffee can back inside the larger coffee can. Pack with more ice, and rock salt and reseal the can. Roll the combination back-and-forth for an additional 5-to-10 minutes. The ice cream should be firm at this point. Remove the smaller can from the larger can. Serve (or freeze) the ice cream immediately. Enjoy!

Note: If the ice cream is still soupy, add more ice and rock salt to the larger can and roll until the mixture becomes firm.
