

Snow Ice Cream

YIELD: about 2-4 servings **DIFFICULTY:** easy!

This 5-minute recipe for homemade snow ice cream is a sweet way to celebrate a snow day!



PREP: 5 minutes

TOTAL: 5 minutes

INGREDIENTS: 1 cup milk (any kind)
1/3 cup granulated sugar
1 tsp. vanilla extract
1 pinch salt
8 cups clean snow or shaved ice
(more or less depending on the density of the snow)
optional (but suggested) topping:
sprinkles!!!

DIRECTIONS: In a large bowl, whisk milk, sugar, vanilla and salt together until combined. Go scoop up some fresh (clean!) snow, and immediately stir it into the milk mixture until you reach your desired consistency. Top with sprinkles or other ice cream toppings if desired. The ice cream should be fluffy and not runny, but it melts quickly, so dive in right away!



Source: <http://www.gimmesomeoven.com/how-to-make-snow-ice-cream-recipe/>